

Dinner

7.13.18

Soup

Vidalia Onion Bisque

Gruyere Crouton/Green Onion 8.0

Heirloom Tomato Gazpacho

Lamb Chopper Cheese & Local Basil 8.0

Salad

Willow Springs Greens & Rhubarb Vinaigrette

Local Blackberries/Red Grapes/Local Peaches/Green Apple/Sunflower Seeds 8.0

Willow Springs Greens & Fresh Herb Buttermilk Dressing

Grape Tomatoes/Crumbled Smoked Maytag Cheese/Crouton/Bacon 9.0

Pistachio Fried Goat Cheese & Rocket Greens

Pistachios/Local Peaches & Blackberries/Honey Lemon Citronette 10.0 (V)

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake

Croutons/Tobacco Onions/Shaved Grana Padano 9.0

upgrade to bacon-parmesan grit cakes .50

Wood Fire Flatbreads

Grilled Steak, Smoked Potato & Gruyere

Caramelized Onion/Rosemary/Thyme/Smoked Portobello/Oregano 13.0

add Nueske's Bacon 2.5

Willow Springs Heirloom Tomato & Fresh Basil

Ricotta/Fresh Mozzarella/Shaved Parmeggiano Reggiano 13.0 (V)

add Hen Of The Woods 8.0

add Capicola 3.0

Cheese & Charcuterie

Choose 1 for 4.50, 2 for 8.50, 3 or more 4.0 each

Willow Springs Chive & Herbs Chèvre/Pickled Beet/Rosemary Palesi Crackers-G (V)

FLPH Ramp Chèvre/Pickled Ramp/Toast Points-G (V)

FLPH Smoked Buttermilk Blue/Balsamic Vidalia Jam/Toast Points -C (V)

FLPH Smoked Goat Cheese/Blueberry-Spice Jam/Cranberry-Hazelnut Crisps -G (V)

FLPH Honey-Lavender Chèvre/Pickled Rhubarb/Salty Date-Almond Crisps-G (V)

Cypress Grove Lamb Chopper/Marcona Almond/Membrillo/Date Almond Crisps-S (V)

Hot Capicola/Olive Salad/Drunken Mustard/Olive Oil Palesi Crackers 7.0 *

Olli Dry Cured Chorizo/Chile Lime Crackers/James's Pickled Hot Peppers 5.0*

Shareable Snacks & Small Plates

Pistachio Fried Goat Cheese/Green Apple/Thyme/Local Honey/Toast Points 7.0 (V)

Willow Springs French Bean Tempura

Black Sesame Furikake/Thai Sweet & Sour* 9.0

Devils on Horseback (3)

Bacon Wrapped, Smoked Buttermilk Blue Cheese Stuffed Medjool Dates/

Spiced Local Honey* 9.0

FLPH Fried Pickles/Cucumber-Buttermilk Dip 8.5 (V)

Parmesan-Truffle Fries 9.0 (V)

Burrata Cheese & Heirloom Tomato Panzanella

Basil/Basil Oil/Balsamic Reduction/Crostini Pieces/Red Onion

for one: 11.0 to share: 18.0

Wood Oven Herb Focaccia

Garlic/Fresh Herbs/Malden Sea Salt/Extra Virgin Olive Oil 8.0 (V)

add Fresh Grated Pecorino Romano 2.0

House Made Country Pate with Bourbon Cherries & Pistachios/Toast Points/

Deux Drunken Lusty Monk Mustard/House Pickles 13.0

Smoked Trout Rillettes/Radish/House Pickles/Crostini/Preserved Lemon 10.0

Crispy Char Siu Smoked Pork

Hot & Sour Cucumber Salad/Crab Crackers 12.5

Lobster Roll Slider (1)

Fresh Aioli/Celery/Shallot/Parsley/House Pickle 11.0

Smoked Duck Summer Rolls (2)

Spicy Plum Sauce* 12.0

Jumbo Butterfly Coconut Shrimp (3)

Fresh Mango Chutney/Coconut Raita 13.0

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

We have carefully designed our menus for maximum enjoyment, substitutions are sometimes permitted however we can not guarantee your enjoyment once a dish has been changed.

Entree

Wood Grilled Florentine Stuffed Chicken Breast

Spinach, Smoked Portobello & Five Cheese Stuffing/Lemon Rosemary Jus/

Ramp Butter Fingerling Potatoes/Roasted Swiss Chard & Baby Carrot 25.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter*

House Bacon-Sweet Potato Hash/Garlic Broccolini/Candied Pecans 26.0

Seared Sea Scallops & Local Basil, Cilantro & Peach Vierge

Warm Smoked Fingerling Potato, Broccolini, Swiss Chard, Snap Peas & Purslane Salad/

Mustard Seed Vinaigrette/Pickled Chioggia Beets 29.0

add Crispy Smoked Pork Belly Confit 7.0

Creole Shrimp & Grits*

Jumbo Pink Shrimp/Bacon Parmesan Grit Cake/Piquillo Peppers/Caramelized Onion/

Spicy Sherry Pan Sauce 26.0

Hand Made Five Cheese & Arugula Ravioli

Heirloom Tomato/Local Basil/Lemon Brown Butter/Fried Capers/Pecorino Romano 24.0

add Wood Grilled Wild Shrimp (5) 10.0

add Crispy Smoked Pork Belly Confit 7.0

Moroccan Grilled Creekstone Black Angus Skirt Steak

Moroccan Cous Cous with Chick Peas, Almonds, Apricots, Pine Nuts & Sultanas/

Moroccan Tomato Salad/Harissa Vinaigrette 28.0

*Wood Grilled 10 Oz. Dr. Kings Carolina Bison Ribeye

Wood Roasted Maitake Mushroom/Smoked Fingerling Potato/Sesame Blistered Local

Shishito Peppers/Black Sesame Furikake/Wasabi Cream/Tamarind Steak Sauce 49.0

*Blackened Wood Grilled Heritage Farms Pork Chop

Goat Cheese-Scallion Grits/Braised Local Collards/Green Tomato Raisin Piccalilli 26.0

*Wood Grilled Rosemary Colorado Lamb Chops

Ramp Butter Fingerling Potatoes/Smoked Goat Cheese/

Roasted Swiss Chard & Pine Nuts/Charred Red Grapes/Basil Pistou

2 Chops \$29 3 Chops \$39

Sides

Braised Local Collards/Smoked Ham Hock/NC Vinegar* 5.0

Parmeggiano Reggiano Grit Cake 4.5 (V)

Bacon Parmesan Grit Cake 5.0

Goat Cheese & Scallion Grits 6.0 (V)

Garlic Broccolini 5.0 (V)

Wood Roasted Hen Of The Woods 8.0 (V)