

# Dinner

9.1.18

## Soup

### Butter & Sugar Corn Chowder

Smoked Bacon/Green Onion 8.5

### Truffle Cream Of Mushroom

Truffle Croutons/Green Onion 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/Dried Wild Strawberries/Green Apple Vinaigrette 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

### Hen Of The Woods, Smoked Portobello & Truffles

Porcini-Sage Mascarpone/Thyme/Roasted Garlic/4 Cheeses/

House Made Black & White Truffle Oil 20.0 (V)

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 Hot Capicola 3.0

## Cheese & Charcuterie

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

**Cowgirl Creamery Mt. Tam**/Green Apple/Local Honey/White Balsamic Reduction-C (V)

**FLPH Ramp Chevre**/Pickled Ramp/Crostini-G (V)

**Willow Springs Chive & Herbs Chèvre**/Pickled Beet/Crostini-G (V)

**Cocoa Rubbed Gorgonzola Dolce**/Spiced Fig Compote/Crostini-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/Crostini 7.0 \*

## Shareable Snacks & Small Plates

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

### Bresaola Carpaccio

Robiola & Pecorino Cheese/Pickled Fennel & Onion/Frisée/Arugula/Caper, Shallot &

Lemon Citronette/Radish 13.0

### Crab Stuffed Black Arancini

Spicy Saffron Rouille\* 11.0

### 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)

### 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 Duck Pate with Bourbon Cherries & Pistachios**/Toast Points/

Drunken Lusty Monk Mustard/House Pickles 13.0

**Smoked Heritage Farms Pork & Street Corn Salsa\***

Chipotle Honey Mayo/Crispy Tortilla/Cotija/Avocado 13.0

**\*Wood Grilled Carolina Bison Sliders (3)**

FLPH Steak Sauce/Smoked Portobello/Rocket Greens/Smoked White Cheddar/

Fried Shallots 19.0

add Nueske's Bacon 3.0

**\*Spicy Tuna & Wasabi Avocado\***

Seaweeds/Radish/Wasabi Mayo/Sriracha Mayo/Unagi Sauce/

Wonton/Pickled Ginger/Tempura Crunch 14.0

**Jumbo Butterfly Coconut Shrimp (3)**

Fresh Peach Chutney/Panang 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,*

## Entree

**Wood Grilled 5 Cheese, Smoked Portobello & Spinach Stuffed Chicken Breast**

Sicilian Artichoke & Olive Caponata/Parmeggiano Polenta Cake/Arugula/Preserved

Lemon/Fried Capers/Roasted Pine Nuts 26.0

**Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter\***

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

**Seared Sea Scallop Succotash**

Local Butter & Sugar Corn/Heirloom Tomatoes/Leeks/Thyme/Patty Pan Squash/

Fava Beans/Chablis-Tomato Broth 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

**\*Ethiopian Grilled Creekstone Black Angus Skirt Steak\***

Chickpea & Smoked Potato Berbere Hash/Cumin Seared Peppers/Awaze Hot Sauce/

Ethiopian Tomato Salad 29.0

**\*Wood Grilled 12 Oz. Creekstone Prime NY Strip**

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

Shishito Peppers/Black Sesame Furikake/Wasabi Cream/Tamarind Steak Sauce 42.0

**\*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**

Goat Cheese Green Onion Grits/Grilled Broccolini/

Maker's Mark Shallot Demi/Fried Shallots

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** 9.0 (V)