

Dinner

8.4.18

Soup

Vidalia Onion Bisque

Gruyere Crouton/Green Onion 8.0

Heirloom Tomato Gazpacho

Pecorino Romano & 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

Burrata Cheese & Heirloom Tomatoes

Basil/Basil Oil/Balsamic Reduction

for one: 11.0 to share: 18.0

Wood Fire Flatbreads

Grilled Steak, Smoked Potato & Gruyere Peppers?

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 9.0 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)

Willow Springs Chive & Herbs Chèvre/Pickled Beet/Toast Points -G (V)

FLPH Smoked Buttermilk Blue/Bourbon Jam Blueberry Chipotle Jam 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 Shishito Tempura

Black Sesame Furikake/Lime 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)

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

*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/Daikon 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, 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/
Greek Gigantes Beans, Braised Greens & Pancetta/Roasted Heirloom Tomato 25.0

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/Grilled Shishito Peppers/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 & Potato Hash/Cumin Seared Peppers/Awaze Hot Sauce/

Ethiopian Tomato Salad 29.0

*Wood Grilled 14 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 54.0

*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

Greek Gigantes Beans, Braised Greens & Pancetta/

Smoked Goat Cheese/Sicilian Caponata

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)