

Dinner

9.21.18

Soup

White Bean & Bacon

Smoked Bacon/Truffle Croutons/Green Onion 8.5

Truffle Cream Of Mushroom

Truffle Croutons/Green Onion 8.0 (V)

Salad

Willow Springs Greens Local Garden & Herb Buttermilk Dressing

Willow Springs Baby Carrot/English Cucumber/Tomatoes/Croutons/
Sweet Peppers/Radish 8.0 (V)

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

House Made Spicy Chorizo Fresco & Salsa Ranchero*

Cotija/Jame's Mixed Hot Peppers/Shaved Cabbage/
Red Onion/Tortilla/Lime Crema 20.0

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/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 *

Vermont Uncured Summer Sausage/Crostini/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)

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

Spiced Fig/Toast Points/Drunken Lusty Monk Mustard/House Pickles 13.0

Black Angus Tenderloin Steak Tartar & Willow Springs Farm Yolk

Shallot, Caper & Dijon Vinaigrette/Crostini/House Pickles 15.0

Spicy Sesame Maitake Mushroom, Brussels Sprouts & Shishito Stir Fry* 15.0

*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

Crispy Atlantic Calamari

Fried Artichokes, Olives & Capers/Fresh Lemon Aioli 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 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

Tunisian Braised Lamb Osso Bucco & Chickpea Tagine*

Chickpeas/Cauliflower/Carrot/Sultanas/Saffron/Olives/Preserved Lemon/Onion/
Lentil Cracker/Lemon Yogurt 29.0

Seared Sea Scallops

Bacon, Brussels Sprouts, Cauliflower & Butternut Hash/Truffle Cauliflower Puree/
Rocket Greens & Hot Bacon Vinaigrette 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

Smoked Portobello, Porcini & Mascarpone Hand Made Ravioli

Hen Of The Woods/Rosemary, Sage & Lemon Brown Butter/Fried Capers/
Pecorino Romano 29.0
add Wood Grilled Wild Shrimp (5) 10.0 add Crispy Smoked Pork Belly Confit 7.0

* Wood Grilled 8oz. Black Angus Tenderloin

Bacon Fried Brussels Sprouts/Smoked Fingerling Potato/Butternut Squash/Cranberries/
Cauliflower/Maker's Mark-Shallot Demi Glace 39.0

*Blackened Wood Grilled Berkshire Pork Chop

Goat Cheese-Scallion Grits/Braised Local Collards/Green Tomato Raisin Piccalilli 28.0

*Wood Grilled Rosemary Colorado Lamb Chops

Goat Cheese-Scallion Grits/Grilled Broccolini/Maker's Mark Shallot Demi Glace/
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)