

# Dinner

9.7.18

## Soup

### White Bean & Bacon

Smoked Bacon/Truffle Croutons/Green Onion 8.0

### Truffle Cream Of Mushroom

Truffle Croutons/Green Onion 8.0

## Salad

### Willow Springs Greens Local Garden & Herb Buttermilk Dressing

Willow Springs Baby Carrot/English Cucumber/Tomatoes/Croutons/Sweet Peppers/Radish 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 14.0 (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)

**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)

### Bresaola Carpaccio

Robiola & Pecorino Cheese/Pickled Fennel & Onion/Frisée/Arugula/Caper, Shallot & Lemon Citronette/Radish 13.0

### 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

### \*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 12.0

*\*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

### Seared Sea Scallops

Cauliflower, House Bacon & 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

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

Chickpea & Smoked Potato Berbere Hash/Cumin Seared Peppers/Awaze Hot Sauce/  
Ethiopian Tomato Salad 29.0

### \*Hand Cut & Wood Grilled 8oz. Black Angus Tenderloin

Wood Roasted Maitake Mushroom/Smoked Fingerling Potato/Sesame Blistered Local Shishito Peppers/Black Sesame Furikake/Wasabi Cream/Tamarind Steak Sauce 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 Green Onion 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)