

# Dinner

Thanksgiving, 11.22.18 Open 12 to 7

## Soup

### Butternut Bisque

Almond Crema/Five Spice Pumpkin Seeds 8.0 (V)

### White Bean & Bacon

Truffle Croutons/Green Onion 8.0

## Salad

### Baby Iceberg BLT Wedge

Grape Tomatoes/Nueske's Bacon/Green Onion/Herb Croutons \$8.0  
Buttermilk Blue Cheese, Cucumber Buttermilk, FLPH Vinaigrette

### 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 Fired Flatbread

### 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

### Spicy Smoked Turkey & Bacon\*

Apple Bourbon BBQ/House Smoked Gouda/Caramelized Onion/  
House Smoked Chipotle/Sage \$18.0

## Cheese & Charcuterie

### House Made Duck Pate with Maker's Mark Cherries & Pistachios

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

### Bresaola/House Pickled Juniper Carrot/Crostini 6.0

Jamon Iberico De Bellota/Marcona Almonds/House Pickle/Crostini 12.0

Pistachio Fried Goat Cheese/Green Apple/Thyme/Local Honey/Toast Points-G (V) 8.0

Cypress Grove Lamb Chopper/Apricot Habanero Jam\*/Salty Date Crisps -S (V) 6.0

Cocoa Rubbed House Smoked Blue Cheese/Spiced Fig Compote/Crostini-C (V) 5.5

FLPH Smoked Goat Cheese/Blueberry-Spice Jam/Cranberry-Hazelnut Crisps -G (V) 5.0

FLPH Honey-Lavender Chèvre/Pickled Rhubarb/Salty Date-Almond Crisps-G (V) 5.0

## Snacks & Small Plates

### 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

### \*Black Angus Tenderloin Steak Tartar & Willow Springs Farm Yolk

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

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

House Smoked Gouda & Chipotle/Bourbon Apple BBQ/Grilled Onion 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

### Firecracker Shrimp\*(4)

Local Bok Choi Ginger Slaw/Habanero-Apricot Glaze\*\* 14.0

## Supper

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

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

### Hand Made Sweet Potato Ravioli & Candied Pecans

Dried Cherries/Bourbon Sage Brown Butter/Smoked Chili Pepitas 29.0  
add Crispy Smoked Pork Belly Confit 7.0 add Duck Confit 10.0

### \* Wood Grilled Ancho Espresso Rubbed 8oz. Black Angus Tenderloin

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

### \*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

### \*Blackened Wood Grilled Berkshire Pork Chop & Green Apple-Mint

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

## Thanksgiving Specials

### House Smoked Local Joyce Farms Turkey

Heritage Farms Pork Sausage Stuffing/Sorghum Whipped Sweet Potato/  
Cranberry-Orange Sauce/Braised Collards/Smoked Sage Gravy  
(Please Choose Thigh, Breast or Drumstick) \$29.0

### House Smoked Heritage Ham

Braised Red Cabbage & Apples/Potato Pancake/Bourbon Apple Sauce 29.0

### Chicken Fried Turkey Tenderloin & Saw Mill Gravy

Bacon Parmesan Stone Ground Grit Cake/Braised Local Collards 32.0

### General Tso's Braised Turkey Wing\*

Hot & Sour Brussels Sprouts/Jasmine Rice \$27

### Smoked Turkey & Bacon Poutine

Smoked Turkey Gravy/Cheese Curds/Sage Seasoned French Fries \$25

## Sides & Extras

Sorghum Whipped Sweet Potato 5

Goat Cheese & Scallion Grits 6

Cranberry-Orange Sauce 3

Smoked Sage Gravy 3

Heritage Farms Pork Sausage Stuffing 5

Braised Local Collards/Smoked Ham Hock/NC Vinegar 5

Sea Salt Fries 5

Baco Parmesan Grit Cake 5.5

Parmesan Grit Cake 5

Smoked Turkey Drumstick 10

Smoked Turkey Thigh (7oz.) 12

Smoked Turkey Breast (6oz.) 14

Bourbon-Sorghum Glazed Ham (7oz.) 12

*\*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 permitted however we can not guarantee your enjoyment once a dish has been changed.*