

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

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/FLPH Burger Sauce/Shaved Lettuce/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 29.0
add Crispy Smoked Pork Belly Confit 7.0 add Duck Confit 10.0

*Wood Grilled 8oz. Black Angus Tenderloin

Béarnaise Sauce/Grilled Broccolini/Smoked Fingerling Potato 39.0
add Hen Of Woods 9 add Fried Artichoke Hearts 5 add Smoked Pork Belly 7

*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

Bacon Fried Brussels Sprouts/Smoked Fingerling Potato/Butternut Squash/Cranberries/
Cauliflower/Maker's Mark-Shallot Demi Glace
2 Chops \$32 3 Chops \$42

Thanksgiving Specials

House Smoked Joyce Farms Turkey

Hickory Hut Gap 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 Berkshire Ham

Black Eye Pea Salad/Braised Collards/Hot Bacon Vinaigrette 29.0

Chicken Fried Turkey Tenderloin & Saw Mill Gravy

Bacon Parmesan Stone Ground Grit Cake/Braised Local Collards 32.0

Smoke & Sage Braised Turkey Wing*

Goat Cheese-Scallion Grits/Grilled Broccolini/Cranberry Sauce \$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

Hickory Nut Gap 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

House Smoked Berkshire 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.