

Dinner

12.21.18

Soup

Shrimp Bisque

Tarragon Lemon Foam 9.0

add Lump King Crab 5.0

Butternut Bisque

Smoked Paprika Pepitas/Lime Crema 8.0 (V)

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 Parmeggiano Reggiano 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 Pickled Peppers/Shaved Cabbage/

Red Onion/Tortilla/Lime Crema 20.0

Cheese & Charcuterie

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

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

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 House Smoked Buttermilk Blue/Spiced Prune Compote/Crostini-C (V)

FLPH Smoked Goat Cheese/Cranberry Mostarda/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)

Olli Cured Calabrese Salami*/James' Pickled Hot Peppers/Chili Lime Crackers 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

House Smoked Berkshire Ham & Manchego Croquetas Bravas* 10.0

add House Made Chorizo Fresco 4.0 add Smoked Pork Belly Confit 7.0

add Fried Duck Egg 4.0 add Queso Fresco 3.0

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

Seared Foie Gras "Elvis Presley" (2oz.)

Grilled Peanut Butter/Chestnut Honey & Banana Sandwich/Peanut Powder 20.0

Chilled Center Cut King Crab Cocktail

Spicy Horseradish Cocktail*/FLPH Crab Sauce

3oz. 11.0 5oz. 17.0 8oz. 24.0

Spicy Sesame Maitake, Peanuts, Brussels Sprouts & Bok Choi Stir Fry 15.0 (V)

add Smoked Pork Belly 7.0 add Sesame Sushi Rice Cake 5.5

*Wood Grilled Carolina Bison Sliders (3)

FLPH Steak Sauce/Smoked Portobello/Rocket Greens/

House Smoked Gouda/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/Crispy Noodle 14.0

Crunchy Firecracker Shrimp & Thai Sweet & Sour Sauce* (4)

Willow Springs Pac Choi Ginger Salad 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

Hand Made Rigatone & House Made Hickory Nut Gap Spicy Italian Sausage*

White Bean & Sage Vodka Sauce/Kale/Parmeggiano Reggiano/

Garlic Focaccia Sticks 28.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter*

House Bacon-Sweet Potato Hash/Asparagus/Candied Pecans 27.0

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

Fried Caribbean Lobster Tail

Grilled Asparagus/Bearnaise Sauce/FLPH Crab Sauce 32.0

Creole Shrimp & Grits*

Jumbo Pink Shrimp/Bacon Parmesan Grit Cake/Piquillo Peppers/

Caramelized Onion/Spicy Sherry Pan Sauce 26.0

Duck Confit & Lemongrass-Ginger Glaze

Sesame Sushi Rice Cake/Char Siu Grilled Baby Shanghai Bok Choi

1 leg 24.0 2 legs 34.0

*Wood Grilled 8oz. Black Angus Tenderloin

Bearnaise Sauce/Grilled Asparagus/Smoked Fingerling Potato 39.0

add Hen Of Woods 9 add Smoked Pork Belly 7

add Lump King Crab 8.0

*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

Bacon Fried Brussels Sprouts/Smoked Fingerling Potato/Butternut Squash/

Cranberries/Cauliflower/Maker's Mark-Shallot Demi Glace

2 Chops \$32 3 Chops \$42

Sides

Grilled Asparagus & Bearnaise 7.5 (V)

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)

Wood Roasted Hen Of The Woods 9.0 (V)