

Dinner

2.5.19

Soup

White Bean & Bacon

Smoked Bacon/Truffle Croutons/Green Onion 8.5

Moroccan Tomato & Eggplant Bisque* (V)

Fried Chickpeas/Tzatziki/Pine Nuts 8.0

Salad

Bhel Puri

Puffed Rice/Bhel Sev/Onion/Tomato/Cilantro/Sweet Pepper/

Tamarind Chutney/Green Chutney 8.0 (V)

Baby Iceberg BLT Wedge

Grape Tomatoes/Nueske's Bacon/Green Onion/Herb Croutons \$8.5

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 & Fried Onions/Shaved Parmeggiano 9.0

Substitute Bacon Grit Croutons .50

Wood Fire Flatbreads

House Made Lamb Merguez Sausage, Feta & Roasted Peppers*

Grilled Onions/Tomato Tagine Sauce/Tzatziki Sauce/

Fresh Tomato/Cucumber 20.0 (V)

Oven Roasted Tomatoes, Quatro Fromage, Tarragon & Arugula

Lemon Citronette/Gremolata 14.0 (V)

add House Made Lamb Merguez 6.0

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/Rhubarb Jam/Salty Date-Almond Crisps-G (V)

1Yr. Aged Manchego/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

Patatas Bravas** 9.0 (V)

Chickpea Fritters/Greek Yogurt Tzatziki Sauce 8.0 (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 Parmeggiano Reggiano 2.0

Kakori Lamb Kebab

Bhel Puri/Coriander Grape Chutney 15.0

add Mumbai Coconut Firecracker Shrimp (4) 10.0

Warm Cauliflower & Sultana Salad

Sumac Kefir/Za'atar Flatbread/Pine Nuts/Saffron Citronette/Rocket Greens 14.0

add Smoked Pork Belly 7.0 (V)

*Spicy Tuna & Wasabi Avocado**

Seaweeds/Radish/Wasabi Mayo/Sriracha Mayo/Unagi Sauce/

Wonton/Pickled Ginger/Crispy Noodle 14.0

*Wood Grilled Carolina Bison Sliders (3)

House Smoked Gouda/FLPH Burger Sauce/Shaved Lettuce/Grilled Onion 19.0

add Nueske's Bacon 3.0

Mumbai Coconut Firecracker Shrimp*(4)

Bhel Puri Salad/Sweet Coconut Curry Chutney 15.0

**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.

** Mild Spice ** Medium Spice *** Spicy*

Entree

Asparagus, Lemon & Fennel Risotto

Parmeggiano Reggiano/Baby Arugula & Shaved Fennel 24.0 (V)

add Lobster Knuckles 10.0

Pecan Crusted Sunburst Trout & Local Honey-Chipotle Butter*

Bacon & Sweet Potato Hash/Asparagus/Candied Pecans 27.0

Pan Roasted Fish Of The Day

Rosemary Duck Roasted Fingerling Potatoes/Wilted Spinach/Lemon Brown Butter Sauce/

Fried Pantellerian Capers/Lemon & Parsley Gremolata -market price

Creole Shrimp & Grits*

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

Caramelized Onion/Spicy Sherry Pan Sauce 26.0

Tarragon & Roasted Tomato Braised Monkfish

Lobster Risotto/Arugula/Shaved Fennel/Saffron Citronette 36.0

Pressed Springer Mountain Farms Airline Chicken & Herb Spaetzle

Seasonal Vegetable Ragout/Rocket & Shaved Fennel/Saffron Citronette 28.0

Wood Grilled Chops & Steaks

*Bulgogi Black Angus Skirt 26.0

*Prime 8oz. Black Angus Tenderloin 39.0

Rosemary Duck Roasted Potatoes/Grilled Asparagus/

Truffle Bistro Butter/FLPH Steak Sauce

additions: Hen Of The Wood 9.0 s, Pork Belly Confit 7.0

*Blackened Wood Grilled Berkshire Pork Chop

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

*Pomegranate Glazed Colorado Lamb Chops

Warm Cauliflower & Sultana Salad/Sumac Kefir /Za'atar Flatbread/

Pine Nuts/Saffron Citronette/Rocket Greens

2 Chops \$32 3 Chops \$42

We always have a vegan entree available, please ask your server for details.

Sides & Additions

Braised Local Collards/Smoked Ham Hock/NC Vinegar* 5.0

Parmeggiano Reggiano Grit Cake or Bacon Grit Cake 5.0 (V)

Goat Cheese & Scallion Grits 6.0 (V)

Grilled Asparagus & Truffle Butter 9.0 (V)

Wood Roasted Hen Of The Woods 9.0 (V)

Rosemary Duck Roasted Fingerling Potatoes 9.0

Seasonal Vegetable Ragout 9.0