

Dinner

3.21.19

Soup

Steak Mole Negro Chili*

Hominy/Black Beans/Shaved Cabbage/Pepitas/Fresco 8.5

Shrimp Bisque

Prawn Cracker 9.0

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 & Fried Onions/Shaved Parmeggiano 9.0
Substitute Bacon Grit Croutons .50

Wood Fire Flatbreads

Artichoke, Spinach Dip & House Smoked Gouda Cheese

Fresh Herbs/Parmeggiano Cheese 15.0 (V)
add Wood Roasted Hen Of The Woods 9.0 or add Nueske's Bacon 4.0

Oven Roasted Tomatoes, Four Cheese & Basil

Basil Pesto/Fresh Basil 14.0 (V)
add Wood Roasted Hen Of The Woods 9.0 add Calabrese Salami* 5.0

Cheese

Cowgirl Creamery Mt. Tam/Green Apple/Local Honey/White Balsamic Reduction -C (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

FLPH Charcuterie

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

Toast Points/Drunken Lusty Monk Mustard/House Pickles/Spiced Prune 12.0

Torchon Au Foie Gras "Mole"

Cocoa/Aztec Spice/Peanut Powder/Cinnamon Honey Butter Toast Points 16.0

Shareable Snacks & Small Plates

Pistachio Fried Goat Cheese/Green Apple/Thyme/Local Honey/Toast Points 7.0 (V)

Chickpea Fritters/Greek Yogurt Tzatziki Sauce 8.0 (V)

Devils on Horseback (3)

Bacon Wrapped, Smoked Buttermilk Blue Cheese Stuffed Medjool Dates/
Spiced Local Honey* 9.0

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 Parmeggiano Reggiano 2.0

House Smoked Duck Breast Summer Rolls (2)

Spicy Umeboshi Plum Sauce* 12.0

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

Thai Coconut Firecracker Shrimp*(4)

Thai Hot & Sour Sauce*/Thai Pickle Ginger Slaw 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

Creole Shrimp & Grits*

Jumbo Pink Shrimp/Bacon Parmesan Grit Cake/Piquillo Peppers/
Caramelized Onion/Spicy Sherry Pan Sauce 26.0

Wood Roasted Hen Of The Woods & Asparagus Risotto

Lemon/Fennel/Parmeggiano Reggiano/Baby Arugula & Shaved Fennel 32.0 (V)
add Smoked Pork Belly Confit 7.0

Lobster Risotto

Asparagus, Lemon & Fennel/Parmeggiano Reggiano/
Baby Arugula & Shaved Fennel/Saffron Citronette 34.0
add Hen Of The Woods 9.0

Pecan Crusted NC Rainbow Trout & Local Honey-Chipotle Butter*

Bacon Honey & Chipotle Roasted Fingerling Sweet Potatoes/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

Pressed Springer Mountain Farms Airline Chicken & Herb Spaetzle

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

Wood Grilled Chops & Steaks

***Prime 14oz. Black Angus Rib Eye** 39.0

***Top Choice 8oz. Black Angus Tenderloin** 39.0

Truffle Whipped Potato/Grilled Asparagus/Bistro Butter/FLPH Steak Sauce
additions: Hen Of The Wood 9.0 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 & Bistro Butter 9.0 (V)

Wood Roasted Hen Of The Woods 9.0 (V)

Rosemary Duck Roasted Fingerling Potatoes 9.0