

Dinner

4.6.19

Soup

Steak Mole Negro Chili*

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

Sweet Onion Bisque

Sherry Gastrigue/House Smoked Gouda Crouton/Green Onion 9.0

Salad

Willow Springs Greens & Poached Seckel Pear

Walnuts/Smoked Goat Cheese/Fig, Date & Almond "Croutons"
Spiced Honey Pear Vinaigrette \$9.0 (V)

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

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

Smoked Brisket, Wood Roasted Hen Of The Woods & Ramp Pesto

Smoked Gouda/Mozzarella/Pickled Ramp/Roasted Garlic Cream/Thyme 19.0
add Nueske's Bacon 4.0

Cheese

1 for 5 : 2 for 9.5 : 3 or more 4.5 each

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/Marconas, Fig, Date & Almond Cake/Date Almond Crisps-S (V)

Spotted Trotter Saucisson d'Aile/James' Pickled Hot Peppers/Crostini 5.0 ©

FLPH Charcuterie

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

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

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/Tzatziki 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

*Spicy Tuna & Wasabi Avocado**

Seaweeds/Radish/Wasabi Mayo/Sriracha Mayo/Unagi Sauce/
Wonton/Pickled Ginger/Crispy Noodle 14.0

Two Asparagus, Hen Of The Woods & Local Ramp Ragout

Chive/Lemon Thyme/Celery Root/Smoked Goat cheese Cream 15.0
add Smoked Pork Belly 7.0 (V)

House Smoked Duck Breast Summer Rolls (2)

Spicy Umeboshi Plum Sauce* 14.0

Thai Coconut Firecracker Shrimp*(4)

Thai Hot & Sour Sauce*/ThaiGinger 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

Local Rams, Wood Roasted Hen Of The Woods & Asparagus Risotto

Leon/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 Breast & 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/Ramp 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

***Wood Grilled Colorado Lamb Chops**

Fingerling Potatoes/Two Asparagus/Ramps/Hen Of The Woods/Celery Root/
Smoked Goat Cheese Cream/Red Wine Demi Glace
2 Chops \$35 3 Chops \$45

Sides & Additions

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

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

Goat Cheese & Scallion Grits 6.0 (V)

Grilled White & Green Asparagus/Lemon Brown Butter 10.0 (V)

Wood Roasted Hen Of The Woods 9.0 (V)

Rosemary Duck Roasted Fingerling Potatoes 9.0