

Dinner

6.14.19

Soup

Chilled Beet Gazpacho (V)

Green Apple/Tzatziki/Pickled Beet/Coral Tuile//Burnet 8.0

Celery Root & Parsnip Puree (V)

Smoked Paprika Fried Parsnip/Celery Seed Oil 9.0

Salad

Willow Springs Greens & Roman Grilled Artichoke

Heart Of Palm/Sweet Peppers/Tomatoes/Baby Beets/Caper Berry/
Tarragon Saffron Citronette 10.0 (V)

Pistachio Fried Goat Cheese & Rocket Greens

Pistachios/Local Strawberries/Green Apple Vinaigrette 10.0 (V)

FLPH Caesar

Artisan Romaine/Buttermilk Caesar Dressing/Parmesan Grit Cake
Croutons & Fried Onions/Shaved Parmeggiano 9.0

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

House Smoked Ham, Smoked Gouda & Duck Roasted Potatoes

Leeks/Pickled Ramp/Roasted Garlic Cream/Fresh Herbs 19.0
add Nueske's Bacon 3.0 add Saucisson 7.0

Cheese

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

Cowgirl Creamery Mt. Tam/Green Apple/Killer Bees Honey/White Balsamic-C (V)

Cocoa Rubbed House Smoked Buttermilk Blue/Fig-Prune Compote/Crostini-C (V)

FLPH Smoked Goat Cheese/Cranberry Mostarda/Cranberry-Hazelnut Crisps -G (V)

FLPH Local Chive & Fresh Herb Chevre/Toast Points/House Pickles-G (V)

FLPH Honey-Lavender Chèvre/Rhubarb Jam/Salty Date-Almond Crisps-G (V)

FLPH Charcuterie

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

Toast Points/Dijon Mustard/House Pickles 13.0

Torchon Au Foie Gras "Mole"

Cocoa/Aztec Spice/Peanut Powder/Cinnamon Honey Butter Toast Points 16.0
Spotted Trotter Saucisson d'Aile/James' Pickled Hot Peppers*/Crostini 7.0 ©
House Smoked Gouda & Spotted Trotter Nduja*/Pickled Mad Hatter Pepper/
Smoked Paprika Toast Points-C/P 9.5

Shareable Snacks & Small Plates

Pistachio Fried Goat Cheese

Green Apple/Local Strawberries/Thyme/Killer
Bees Sourwood Honey/Toast Points 7.0 (V)

Sumac & Spice Dusted Chickpea Fritters/Tzatziki 8.0 (V)

Devils on Horseback (3)

Bacon Wrapped, Smoked Buttermilk Blue Cheese Stuffed Medjool Dates/
Spiced 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/Ink Tuile 14.0

Burrata Cheese & Grilled Red Grapes

Extra Virgin Herb Oil/Golden Purslane/Rosemary/Fresh Crostini
1/2- 9.0 whole-14.0

French Onion Style Carolina Bison Sliders

Raclette Cheese/Caramelized Onion/FLPH Steal Sauce/Baby Arugula 19.0
add Hen Of Woods 5.0 add Nueske's Bacon 3.0
add Crackling Berkshire Pork Belly 7.0

Maine Lobster Roll Slider (1 piece, 2oz.)

Fresh Aioli/Tarragon/Parsley/Lemon/Green Onion/with Poblana Relish 12.0

Thai Coconut Crab Fritters*

Som Tum Green Papaya Salad/Balinese Sambal Matah** 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

Pan Roasted Wild Halibut & Golden Tomato Emulsion

Roman Artichoke Salad:Heart Of Palm/Tomatoes/Sweet Peppers/
Shaved Fennel/Tarragon/Capers 36.0

Wood Roasted Organic Hen Of The Woods & Asparagus Risotto

Lemon/Fennel/Leek/Parmeggiano Reggiano/Baby Arugula & Shaved Fennel 32.0 (V)
add Crackling Berkshire Pork Belly 7.0

Lobster Risotto

Asparagus/Lemon/Thyme/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/
Broccolini/Candied Pecans 27.0

Pan Roasted Fish Of The Day & Smoked Hazelnut Brown Butter Citronette

Rosemary Duck Roasted Fingerling Potatoes/Broccolini/
Fried Pantellerian Capers/Lemon & Parsley Gremolata
-market price

Pressed Springer Mountain Farms Airline Chicken Breast & Beet Risotto

White Asparagus/Celery Root/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 Local Vegetable Bundle/FLPH Steak Sauce
additions: Organic Hen Of The Woods 9.0 Crackling Berkshire Pork Belly 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/Leeks/Hen Of The Woods/Celery Root/Smoked
Goat Cheese Cream/Red Wine Demi Glace
2 Chops \$35 3 Chops \$45
add Crackling Berkshire Pork Belly Confit 7.0