

# Dinner

10.4.19

## Soup

### Butternut Bisque

Cinnamon Crema/Spice Roasted Pepitas 8.5. (V)

### White Bean & Bacon

Truffle Croutons/Green Onion 8.5

## Salad

### Willow Springs Greens, Red Grapes & Smoked Blue Cheese

Rosemary Balsamic Vinaigrette/Dried Cherries/Roasted Walnuts 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 Parmigiano 9.0

## Wood Fire Flatbreads

### Wood Roasted Hen Of The Woods & Truffles

Leeks/Thyme/Parmigiano Reggiano 20.0 (V). Add Saucisson 4.0

### House Made Chorizo Fresco & Duck Roasted Patatas Bravas\*

Spanish Mahon Cheese/Red & White Bravas Sauces/Green Onion 18.0

## Cheese

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

**Willow Springs Chive & Fresh Herb Chèvre**/Toast Points/House Pickles-G (V)

**Spanish Mahon**/Mad Hatter Pickles/Toast Points-C (V)

**Cocoa Rubbed House Smoked Buttermilk Blue**/Spiced Prunes/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)

## FLPH Charcuterie

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

Toast Points/Spiced Prune/Dijon Mustard/House Pickles 13.0

### Foie Gras au Torchon with Black Truffles & Sauternes

Apricot-Ginger Jam/Pink Peppercorn/Fresh Crostini 16.0

## Shareable Snacks & Small Plates

**Pistachio Fried Goat Cheese**/Green Apple/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 Parmigiano Reggiano 2.0

### \*Spicy Tuna & Wasabi Avocado\*

Seaweeds/Daikon/Wasabi Mayo/Sriracha Mayo/Unagi Sauce/  
Wonton/Pickled Ginger/Ink Tuile 14.0

### Smoked Char Siu Pork Belly Bao Bun

Haywood Apples & Brussels Sprouts Kimchi/  
Cilantro/Green Papaya/Carrot 13.0

### Bacon Fried Brussels Sprouts & Roasted Butternut

Smoked Bacon Lardon/Dried Cranberries/Bacon Cider Vinaigrette 13.0

### Wood Grilled Carolina Bison Sliders

House Smoked Gouda/Lettuce/FLPH Steak Sauce/Onion Jam 19.0  
add Hen Of Woods 6.0 add Nueske's Bacon 3.0  
Add Smoked Pork Belly Confit 8.0

### Thai Coconut Crab Fritters\*

Som Tum Green Papaya Salad/Balinese Sambal Rica\*\* 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

### Wood Roasted Organic Hen Of The Woods & Black Truffle Risotto

Marsala Wine/Parmigiano Reggiano/Baby Arugula & Shaved Fennel 32.0 (V)  
add Smoked Pork Belly Confit 8.0

### Seared Sea Scallops & Butternut, Caramelized Cauliflower/Bacon Hash

Dried Cranberries/Caramelized Onion/Truffle Cauliflower Puree/  
Baby Arugula/Hot Bacon Vinaigrette 35.0  
add Hen Of The Woods 9.0

### Pecan Crusted Sunburst Rainbow Trout & Local Honey-Chipotle Butter\*

Bacon, Honey Pecan & Chipotle Roasted Fingerling Sweet Potatoes/  
Broccolini/Candied Pecans 30.0

### Pan Roasted Fish Of The Day & Lemon Brown Butter Sauce

Rosemary Duck Roasted Fingerling Potatoes/Broccolini/  
Fried Pantellerian Capers/Lemon & Parsley Gremolata  
-market price  
add Smoked Pork Belly Confit 8.0

### Pan Roasted Springer Mountain Farms Airline Chicken Breast

Black Truffle & Hen Of The Woods Mushroom Risotto/Marsala Wine/  
Parmigiano Reggiano/Arugula & Shaved Fennel 32.0

## Wood Grilled Chops & Steaks

**\*Prime 14oz. Black Angus Rib Eye** 42.0

**\*Top Choice 8oz. Black Angus Tenderloin** 42.0

Horseradish Whipped Potato/Wilted Fall Greens, Dried Cranberry, Walnuts  
& Roasted Winter Squash/Port Wine Butter/FLPH Steak Sauce  
add Organic Hen Of The Woods/Red Wine Demi 9.0 Smoked Pork Belly Confit 8.0

### **\*Berbere Style Wood Grilled Colorado Lamb Chops\***

Ethiopian Chickpea Wat/Awaze Hot Sauce\*/Lentil Cracker/Tomato Timatin Salad  
2 Chops \$35 3 Chops \$45

### **\*Wood Grilled 12 oz. Berkshire Pork Chop & Haywood Apples**

Bourbon Apple Sauce/Goat Cheese & Bacon Grits/  
Local Collards/Haywood Apple Slaw 30.0