

# Dinner

Thanksgiving 11.28.19

## 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)

### Spicy Smoked Turkey, Bacon & Apple\*

Apple Bourbon BBQ/House Smoked Gouda/Caramelized Onion/  
Pickled Chile Peppers\*/Sage \$18

## 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)

**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 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)

### 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

### 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

# Dinner

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

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

**\*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 9.0 Smoked Pork Belly Confit 8.0

### \*Rosemary Rub Wood Grilled Colorado Lamb Chops

Bacon Fried Brussels Sprouts/Fingerling Potato/Roasted Butternut/Bacon  
Lardon/Dried Cranberry/Vanilla Balsamic Braised Black Figs  
2 Chops \$37 3 Chops \$45

*\*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.*

## Thanksgiving Specials

### House Smoked Joyce Farms North Carolina Natural Turkey

Hickory Hut Gap Pork Sausage Stuffing/Sorghum Whipped Sweet Potato/  
Cranberry-Orange Sauce/Braised Collards/Smoked Sage Gravy  
(Please Choose Thigh, Breast or Drumstick) 32.0

### House Smoked Berkshire Ham with Bourbon Glaze

Braised Local Collard Greens/Black Eye Peas & Tomatoes/Southern Cornbread/  
NC Vinegar 32.0

### HoChicken Fried Turkey Tenderloin & Saw Mill Gravy

Bacon Parmesan Stone Ground Grit Cake/Braised Local Collards 32.0

### Smoked Turkey, Bacon & Berkshire Ham Poutine

Smoked Turkey Gravy/Cheese Curds/Sage Seasoned French Fries 25.0

### House Smoked Berkshire Pork Chop & Haywood Apples

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

## Sides & Extras

Sorghum Whipped Sweet Potato 5

Goat Cheese & Bacon Grits 6

Cranberry-Orange Sauce 3

Smoked Sage Gravy 3

Hickory Nut Gap Pork Sausage Stuffing 5

Braised Local Collards/Smoked Ham Hock/NC Vinegar 5

Sage & Sea Salt Fries 6

Bacon Parmigiano Grit Cake 6.5

Smoked Turkey Leg 10

Smoked Turkey Thigh (7oz.) 13

Smoked Turkey Breast (6oz.) 15

House Smoked Berkshire Ham (6oz.) 15

Wood Roasted Hen Of The Woods 9 (V)

Smoked Pork Belly Confit 8