

Dinner

7.24.20

Soup

Willow Springs Heirloom Tomato Gazpacho

Local Basil & Mint/Theros Olive Oil/Black Pepper Vodka 9.0 (V)

Provencal Summer Squash Saffron Bisque

Croutons/Lemon Thyme Infused Theros Olive Oil 8.0 (V)

Salad

Willow Springs Greens & Smoked Maytag Blue Cheese

Buttermilk Herb Dressing/Heirloom Tomatoes/Croutons/
Bacon Bits/Green Onion 9.0

Pistachio Fried Goat Cheese & Rocket Greens

Pistachios/Local Peaches & Blackberries/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

Provencal Summer Squashes, Artichoke & Mascarpone

Herbs De Provence/Five Cheeses/Leeks/Thyme/Parmigiano Reggiano 19.0 (V)
Add Spotted Trotter Saucisson 5.0

Appalachian Cheesesteak

Wood Grilled Marinated Black Angus Skirt Steak/Five Cheese Blend/Bacon/
Leeks/Pickled Spicy Ramps 19.0
Add Nueske's Bacon 3.0

Cheese

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

Willow Springs Chives & Fresh Herbs Chèvre/Toast Points/House Pickles-G (V)

House Smoked Maytag Blue/Spiced Fig Jam/Date-Almond Crisps/Fig Syrup-C (V)

FLPH Smoked Goat Cheese/Balsamic Reduction/Killer Bees Sourwood Honey/
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/Dijon Mustard/House Pickles 14.0

Torchon Au Foie Gras with Sauternes & Summer Truffle

Apricot, Ginger & Pink Peppercorn Chutney/Fresh Crostini/Truffle Powder 16.0

Spotted Trotter Saucisson d'Aile & House Smoked Gouda/James' Pickled Hot

Peppers Relish/Crostini 12.0

Shareable Snacks & Small Plates

**Pistachio Fried Goat Cheese/Local Peach/Local Blackberry/Thyme/
Killer Bees Sourwood Honey/Toast Points 8.0 (V)**

Burrata Cheese, Willow Springs Heirloom Tomatoes & Basils
Basil Infused Theros Olive Oil/Balsamic Reduction/Fresh Crostini 14.0

Compressed Watermelon

Cucamelon/Burr Gherkins/Lemongrass/Keffir Lime/Thai Chili/Shungiku/
Seaweeds/Mint/Spicy Umami Crunch (V) 10.0

Devils on Horseback (3)

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

Parmesan-Truffle Fries 9.0 (V)

Spicy Yellowfin Tuna Poke & Wasabi Avocado

Seaweeds/Wasabi Mayo/Sriracha Mayo/Unagi Sauce/Avocado/
Wonton/Pickled Ginger/Charcoal Tuile 13.0

Pork Belly Confit Bao Bun*

Black Garlic & Lemongrass Sambal Matah/Green Onion/Cilantro
Shaved Kimchi/Fried Shallot/Ssamjang 13.0

Wood Grilled Carolina Bison BBQ Sliders

House Smoked Gouda/Carolina Gold BBQ/Texas Bourbon BBQ/
Crispy Shallot Confit/Nueske's Bacon/Jalapeno Guacamole* 21.0

Jumbo Butterfly Coconut Shrimp (3)

Local White Peach, Lime, Bok Choi, Thai Chili & Lemongrass Sambal Salad/
Golden Cayenne Peach Sauce/Coconut Chutney 14.0

Wood Oven Herb Focaccia

Garlic/Fresh Herbs/Malden Sea Salt/Extra Virgin Olive Oil 8.0 (V)
add Fresh Grated Parmigiano Reggiano 2.0

**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 in any way.

* Mild Spice ** Medium Spice *** Spicy

Entree

Pan Roasted Wild Halibut & Heirloom Tomato Butter

Saffron Lemon Whipped Potatoes/Roasted Heirloom Tomatoes/Sweet Peppers/Fennel &
Garlic Confit/Pantellerian Capers/Greek Olives/Pistou 36.0

Seared Natural Wild Sea Scallops & Haywood Summer Bacon Succotash

Fresh Heirloom Corn/Squashes/Heirloom Tomatoes/Leeks/Speckled Butter Beans/
Lemon Thyme/Fresh Parsley/Lemon Thyme Butter/Potato Baton 35.0.

Pecan Crusted Jumbo Sunburst Trout & Killer Bees Honey-Chipotle Butter*

Candied Pecan, Bacon & Chipotle Honey Roasted Sweet Fingerling Potatoes/
Local Vegetable Bundle/Candied Pecans 28.0

Wild Atlantic Jumbo Shrimp & Bacon Parmigiano Stone Ground Grits*

Comeaux Andouille/Smoked Paprika/Sassafras/Piquillo Peppers/
Caramelized Sweet Onion/Spicy Sherry Pan Sauce 29.0

Summer Saffron Fettuccini

Hand Made Pasta/Local Heirloom Tomatoes/Pantellerian Capers/
Fresh Willow Springs Basils/French Lemon Cream Sauce 28.0 (V)
add Sautéed Jumbo Wild Atlantic Pink Shrimp (5) 9.0

Pan Roasted Springer Mountain Farms Airline Chicken Breast

Saffron Lemon Whipped Potatoes/Roasted Heirloom Tomatoes/Sweet Peppers/Fennel &
Garlic Confit/Pantellerian Capers/Gaeta Olives/Basil Pistou 30.0

Miniature Chiles Rellenos & Street Corn Salad

Deep Fried, Five Cheese Stuffed Willow Springs Mira Sol, Shishito & Padron Peppers/Grilled
Local Corn/Local Tomatoes/Cilantro/Lime Citronette/Fire Roasted Chili Mayo/Tortilla/Cotija
Cheese/Cilantro/Curtida 28.0 (V)
add Grilled Jumbo Pink Shrimp Skewer (5) 9.0

Wood Grilled Chops & Steaks

Center Cut 1855 Black Angus Outside Skirt Steak & Foie Gras Butter

Truffle Whipped Potato/Pan Roasted Brussels Sprouts, Smoked Hazelnuts & Brassicas 38.0

Wood Grilled 1855 Black Angus Tenderloin

Truffle Whipped Potato/Grilled Local Vegetable Bundle
Wasabi Arugula/Duck Egg Béarnaise 49.0.

*Wood Grilled Lamb Tenderloin

Dry Jack Stone Ground Grits/Umami Roasted Brussels Sprouts, Smoked Hazelnuts &
Brassicas/Smoked Rosemary Injected Roasted Red Grapes/Pinot Noir Reduction 38.0

*Wood Grilled 11oz. Berkshire Pork Chop & Blackberry-Lavender BBQ

Dry Jack Stone Ground Grits/Braised Local Collard Greens & Ham Hock 30.0