

## Soup

### Chiangmai Coconut Butternut Curry\*

Sweet Coconut Chutney/Papad 9.0 (V)

### White Bean & Bacon

Truffle Croutons/Bacon/Green Onion 9.0

## Salad

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

Rosemary Balsamic Vinaigrette/Dried Cherries/Roasted Walnuts 9.5 (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

### Italian Sausage & Fennel

Quattro Formaggi/Oven Roasted Tomato/Ricotta/Olives 20.0

Add Smoked Turkey 7.0

### Texas Smoked Turkey & Bacon\*

Salsa Ranchero/4 Cheeses/Roasted Poblano/Pico/Curtida/Tortilla Crisps/

Lime Crema/Cotija 22.0 Add Grilled Skirt Steak 5.0

## Cheese

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

### Jasper Hill Clothbound Cheddar & Smoked Gouda White Pimiento Cheese/

Pepper Jelly/Toast Points-C (V)

### Jasper Hill Clothbound Cheddar/Bacon Jam/Toast Points- C

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

### House Smoked Maytag Blue/Bourbon-Shallot Jam/Date-Almond Crisps-C (V)

### FLPH Smoked Goat Cheese/Balsamic Reduction/Killer Bees Sourwood Honey/

Cranberry-Hazelnut Crisps -G (V)

### FLPH Honey-Lavender Chèvre/Apricot-Ginger Jam/Salty Date-Almond Crisps-G (V)

## FLPH Charcuterie

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

Toast Points/Dijon Mustard/House Pickles 14.0

### Torchon Au Foie Gras with Sauternes

Apricot, Ginger & Pink Peppercorn Chutney/Fresh Focaccia Points/

Pistachio Powder 16.0

## Dinner

Thanksgiving 11.26.20

## Shareable Snacks & Small Plates

### 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/Avocado/

Wonton/Pickled Ginger/Charcoal Tuile 13.0

### Wood Grilled Carolina Bison Sliders\*

Clothbound Cheddar White Pimiento Cheese/FLPH Pepper Jelly/

Nueske's Bacon/Sriracha Mayo 21.0

Add Pork Belly Confit 7.0

### Bacon Fried Brussels Sprouts

Bacon Cider Vinaigrette/Lardon/Dried Cranberries/

Cassia-Butternut & Truffle-Cauliflower Purees 12.5

### Wood Oven Herb Focaccia

Garlic/Fresh Herbs/Malden Sea Salt/Extra Virgin Olive Oil 8.0 (V)

add Fresh Grated Parmigiano Reggiano 2.0

## Dinner

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

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

Brown Butter Haricot Verts/Candied Pecans 30.0

### Wild Atlantic Jumbo Shrimp & Dry Jack-Bacon Stone Ground Grits\*

Comeaux Andouille/Smoked Paprika/Sassafras/Piquillo Peppers/

Caramelized Sweet Onion/Spicy Sherry Pan Sauce 30.0

### \*Wood Grilled Center Cut 1855 Skirt Steak

Dry Jack Stone Ground Grits/Bacon Fried Brussels Sprouts & Dried Cranberries/

Cassia-Butternut & Truffle-Cauliflower Purees/Port Wine Butter 39.0

### Wood Grilled 1855 Black Angus Tenderloin

Truffle Whipped Potato/Haricot Verts Amandine/Sauce Béarnaise 49.0

Add Smoked Pork Belly Confit 7.0 add Wood Roasted Hen Of The Woods 9.0

### \*Wood Grilled Lamb Tenderloin

Dry Jack Stone Ground Grits/Umami Roasted Brassicas & Smoked Hazelnuts/Smoked

Rosemary Injected Roasted Red Grapes/Pinot Noir Reduction 38.0

*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

## Thanksgiving Specials

### House Smoked Joyce Farms North Carolina Natural Turkey

Hickory Nut Gap Pork Sausage Stuffing/Sorghum Whipped Sweet Potato/

Cranberry-Orange Sauce/Braised Collards/Smoked Sage Gravy

(Please Choose Thigh, Breast, Drumette (2) or Drumstick 34.0

### Chicken Fried Turkey Tenderloin & Saw Mill Gravy

Bacon-Dry Jack Grits/Green Beans/Fried Sage 34.0

### Smoked Turkey, Bacon & Deep Fried Cheese Curds Poutine

Smoked Turkey Gravy/Sage Seasoned French Fries/Fried Sage 25.0

### House Smoked Berkshire Pork Chop & Bourbon Apple Sauce

Sweet Potato-Bacon-Marshmallow Bake/Braised Collards/Candied Pecans 30.0

## Sides & Extras

Sorghum Whipped Sweet Potato 6

Dry Jack-Bacon Grits 6

Cranberry-Orange Sauce 3

Smoked Sage Turkey Gravy 3

House Made Pork Sausage Stuffing 6

Braised Local Collards/Smoked Ham Hock/NC Vinegar 6

Sage & Sea Salt Fries 6

Smoked Turkey Leg 10

Smoked Turkey Thigh (7oz.) 13

Smoked Turkey Breast (6oz.) 15

Wood Roasted Hen Of The Woods 9 (V)

Smoked Pork Belly Confit 8

*\*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.*