



# Frogs Leap Public House

## Thanksgiving 2021

### Small Plates

- Butternut Bisque**/Sorghum-Apple Cinnamon Crema/Candy Pecan Dust (V) 12.0
- Devils on Horseback**  
Nueske's Bacon Wrapped & Smoked Maytag Blue Cheese Stuffed Medjool Dates/Spiced Killer Bees Honey\* 10.0
- Parmesan-Truffle Fries (V)**  
Extra Crispy Skin On Russet Potato/Garlic-Shallot Butter/Grated Parmigiana/Infused White Truffle Oil 10.0
- Pistachio Fried Goat Cheese & Baby Rocket Greens (V)**  
Dried Wild Strawberries/Roasted Pistachios/Green Apple & Crystallized Ginger Vinaigrette 13.0
- "The" Caesar Salad**  
Organic Romaine Heart/Buttermilk Caesar Dressing/Crispy Parmesan Grit Cake Croutons & Onions/Shaved Parmigiana 12.5
- Grape Vine Cold Smoked St. Georges' Bank Sea Scallops & Smoked Sunburst Trout Roe**  
Green Harissa/Rosemary Ash/Buttermilk Chutney/Papad 18.0
- Torchon Au Foie Gras**  
Sauterne Marinated Hudson Valley Foie Gras/Apricot, Ginger & Pink Peppercorn Chutney/Fresh Toasted Herb Focaccia 17.0  
*Recommended Wine: Chateau St. Vincent, Sauternes '15 14.0*
- Charred Silver Queen Corn Hushpuppies & White Pimiento Cheese (V)**  
Clothbound Cheddar & House Smoked Gouda/Pickled Green Tomatoes/Pepper Jelly 13.0
- Bacon Fried Brussels Sprouts/Bacon Cider Vinaigrette/Lardon/Dried Cranberries/Cassia-Butternut & Truffle-Cauliflower Puree 13.0**
- \*Spicy Yellowfin Tuna Haku Style Sushi\***  
Sushi Rice/Nori/Black Sesame/Toasted Sesame Seaweed Salad/Avocado/Wasabi Mayo/Sriracha Yuzu Mayo/Kombu Unagi Sauce 15.0
- Wood Fired Flatbread Of The Day**  
-Market Price
- Korean BBQ Wood Oven Glazed Pork Belly Confit/Local Apple Kimchi/Korean Pickles 16.0**

### Full Plates

- House Smoked Joyce Farms Heritage Black North Carolina Natural Turkey:** Hickory Nut Gap Pork Sausage Stuffing/Sorghum Whipped Sweet Potato Cranberry-Orange Sauce/Braised Local Collards/Smoked Sage Gravy (Please Choose Thigh, Breast or Drumstick) 39.0  
*Recommended Wine: Red: Domaine Dupeuble, Beaujolais, '20, France Rose: TBD White: TBD*
- Cajun Smoked Turkey Drumettes/Roasted Andouille-Cajun Trinity Fried Jasmine Rice/Grilled Peppers, Onions & Cherry Tomatoes. 39.0**
- Chicken Fried Heritage Turkey Tenderloin & Chipotle Cranberry Sauce/Bacon-Clothbound Cheddar Grits/Garlic Broccolini 42.0**
- Smoked Heritage Turkey, Bacon & Deep Fried Cheese Curds Poutine/Smoked Turkey Gravy/Sage Seasoned French Fries 34.0**
- Sides & Extras**  
Sorghum Whipped Sweet Potato 6  
Jasper Hills Clothbound Cheddar-Bacon Grits 8  
Cranberry-Orange Sauce 4  
Smoked Sage Turkey Gravy 3.5  
House Made Hickory Farms Pork Sausage Stuffing 7.5  
Braised Local Collards/Smoked Ham Hock/NC Vinegar 7  
Sage & Sea Salt Fries 8  
Smoked Heritage Black Organic Turkey: Leg 14 Thigh (7oz.) 18 Breast (6oz.) 21  
Wood Roasted Hen Of The Woods 9 (V)  
Smoked Pork Belly Confit 8
- Wood Grill Blackened Mahi Mahi & Jumbo Crawfish Étouffée\***  
Roasted Andouille-Cajun Trinity Fried Jasmine Rice/Grilled Peppers, Onions & Cherry Tomatoes/Tabasco-Lemon Vinaigrette\* 40.0  
*Recommended Wine: E. Guigal, Cote du Rhone, Blanc, '18, France*
- Hen Of The Woods & Marsala Shiitake Mushroom Risotto**  
Fresh Thyme & Rosemary/Leeks/Roasted Cippolini/Toasted Tellicherry Black Peppercorn Oil/Arugula/Shaved Parmigiana Reggiano 34.0  
Add Seared Sea Scallops (3) 15.0 Add Smoked Pork Belly Confit 8.0  
*Recommended Wine: Chehalem, Pinot Noir, '18, Willamette Valley*
- \*Wood Grill Tellicherry Peppercorn Crusted Heritage Farms Berkshire Pork Chop & Cranberry-Chipotle Chutney\***  
Goat Cheese-Scallion Stoneground Grits/Local Collard Greens 37.0  
Add Smoked Pork Belly Confit 8.0  
*Recommended Wine: Gundlach Bundschu, Mountain Cuvée Red Blend, '18, Sonoma County*
- Wood Grilled Prime New York Strip Steak "Bourguignon"**  
Bacon Lardon/Hen Of The Woods & Shiitake Mushrooms/Amish Butter Whipped Yukon Gold Potatoes/Cabernet Sauvignon Demi Glace/Glazed Roots 62.0  
*Recommended Wine: The Federalist, Cabernet Sauvignon, '18, Lodi*
- Braised Lamb & Ricotta Meatballs**  
Creamy Parmigiana-White Truffle Polenta/Fava Beans/Roasted Cippolini/Cabernet Demi Glacé/Caramelized Roots/Roasted Cauliflower/Leeks 38.0  
Add Wood Roasted Hen Of The Woods 9.0  
*Recommended Wine: Michael David, "Sixth Sense" Syrah, '17, Lodi -12*

*\*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. V= lacto-ovo vegetarian \* = spice level*