

FLATIRON KITCHEN + TAPHOUSE

"Food is our common ground, a universal experience" - James Beard

STARTERS & BAR BITES

DEVILED FARM EGGS ... 6

Ask About our Daily Preparation

STEAMED MUSSELS ... 13

Coconut Curry Sauce, Grilled Baguette

ARTISAN CHEESE & MEAT PLATE ... 15

Dried Fruit, Fig Preserves, Baguette

^{New} PORK BELLY TACOS ... 10

Jalapeno, Cucumber, Hoisin, Cilantro Sprouts

★ ORGANIC CHICKEN LIVER MOUSSE ... 9

North Carolina Honey, Pickled Red Onion, Sea Salt

^{New} NORTH CAROLINA CHICKEN WINGS ... 10

North African Spices, Cucumber Yogurt

GRILLED PORTUGUESE OCTOPUS ... 12

Chorizo, Caramelized Fennel, Potato Puree, Madeira

EDAMAME HUMMUS ... 10

Coriander, Cucumber, Radish & Grilled Pita

TAPHOUSE SLIDERS ... *11

Wagyu Blend, Bacon-Onion Jam, American Cheese & Pickles

* FYI: WAGYU BEEF

(和牛 Wagyu "Japanese cow") any of several breeds of cattle, most desired of which is genetically predisposed to intense marbling. The meat from such cattle is known for its quality, and commands a high price.

TAPHOUSE PRETZELS ... 8

House Mustard, Cheddar Fondue

HAND CUT FRIES (HOUSE MADE) ... 6

* Add Truffle Oil & Parmesan Cheese \$2 *

SALADS

^{New} FRIED GOAT CHEESE SALAD ... 12

Sunny Creek Farm's Field Greens, Beets, Red Onion, Pecans, White Balsamic Vinaigrette

KALE & QUINOA ... 11

Candied Walnuts, Pecorino, Pear, Red Onion, Honey Vinaigrette

WARM BRUSSELS SPROUTS SALAD ... 11

Dried Cranberries, Shallots, Bacon, Pine Nuts, Champagne Vinaigrette

CAESAR ... 8

Romaine, Garlic Croutons, Creamy Parmigiano Dressing

LOCAL FIELD LETTUCE SALAD ... 10

Cherry Tomatoes, Red Onion

* Choice of: Honey Vinaigrette, Caesar, Blue Cheese, Ranch Dressing or White Balsamic *

ADD GRILLED STEAK *10 / CHICKEN/SHRIMP*/SALMON* 7

ENTRÉES

BLACK ANGUS NY STRIP *35

BRASSTOWN FARM COFFEE CRUSTED RIBEYE *37

BUTCHER'S TOP SIRLOIN *27

*Perfect Pairing: Alexander Valley Cabernet

ALL STEAKS SERVED WITH THE FOLLOWING:

Broccolini, Roasted Cauliflower, Whipped Potatoes, Rosemary Demi

SEARED DIVER SCALLOPS ... *26

Creamed Corn, Leeks, & Piquillo Pepper sauce

* Perfectly Paired: Buehler Chardonnay *

LOCAL SPRINGER MOUNTAIN FARM'S CHICKEN BREAST ... 25

Baby Carrots, Spring Asparagus, Whipped Potatoes & Garlic-Thyme Sauce

* Perfectly Paired: Chateau La Grange Clinet *

CAROLINA SHRIMP & GRITS ... 24

Lakeside Mills Grits, Spinach, Chorizo Gravy

* Perfectly Paired: Revelry Chardonnay *

HAND CUT LINGUINE CARBONARA ... 23

English Peas, Bacon, Pecorino, Cracked Pepper, Poached Farm Egg

* Perfectly Paired: Barbanera Chianti *

ATLANTIC SALMON ... *24

Baby Bok Choi, Parmesan Risotto, Mushroom Tea, Truffle Cloud

* Perfectly Paired: Louis Latour Pinot Noir *

^{New} GRILLED BERKSHIRE PORK CHOP ... 26

Roasted Brussels Sprouts, Bacon, Miso & Yellow Grits

* Perfectly Paired: Buehler Chardonnay *

LOCAL SKILLET ROASTED NC TROUT ... 25

Snap Peas, Roasted Potatoes, Fennel Puree & Black Garlic Sauce

* Perfectly paired: Domaine Jean Vincent Sancerre *

FLATIRON BURGER ... *17

Wagyu Blend, Bacon - Onion Jam, Pickles, Lettuce, Tomato,

Melted American Cheese, Brioche Bun & Fries, Add Farm Egg \$1

* Perfectly Paired: Ironside Cabernet *

PROUDLY PARTNERING WITH LOCAL FARMS:

Harmony Ridge Farm, Sunny Creek Farm, Joyce Farms, Brasstown Farm, Lucky Leaf

* **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

*These Items can be Cooked to Order

Managing Partner Jason Jognarina / Chef Partner Bill Schutz / Sous Chef Gill Hawkes
Proprietors Davidson Classes '96, '98, '01, '01