

FLATIRON KITCHEN + TAPHOUSE

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

STARTERS & BAR BITES

DEVILED FARM EGGS ... 6

Daily Inspiration

STEAMED MUSSELS ... 13

Coconut, Red Curry, Grilled Baguette

ARTISAN CHEESE & MEAT PLATE ... 15

Dried Fruit, Fig Preserves, Baguette

CEVICHE ... 10

Salmon Toro, Citrus, Crispy Skin, Avocado Yogurt

★ LOBSTER RISOTTO ... 15

Fresh Tarragon, Parmigiano, Cracked Pepper, Sea Salt, EVOO

CRISPY CHICKEN WINGS ... 10

North African Spices, Cucumber Sauce

GRILLED PORTUGUESE OCTOPUS ... 13

Chorizo, Caramelized Fennel, Potato Mousseline, 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

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 ... 12

Cranberries, Shallots, Bacon, Pine Nuts, Champagne Vinaigrette

CAESAR ... 8

Romaine, Garlic Croutons, Creamy Parmigiano Dressing

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

ASK YOUR SERVER ABOUT OUR VEGETARIAN AND GLUTEN FREE OPTIONS

ENTRÉES

8 OZ. GRILLED HANGER STEAK *28

12 OZ. NC GRASS FED RIBEYE *38

BUTCHER'S TOP SIRLOIN *31

*Perfect Pairing: Alexander Valley Cabernet

ALL STEAKS SERVED WITH THE FOLLOWING:

Rainbow Baby Carrots, Haricot Vert, Chimichurri Sauce, Whipped Potatoes, Demi

SEARED DIVER SCALLOPS ... *26

Creamed Corn, Leeks, & Piquillo Pepper Sauce

* Perfectly Paired: Caves Des Grands Chardonnay *

SPRINGER MOUNTAIN FARM'S CHICKEN BREAST ... 26

Grilled Asparagus, Roasted Cauliflower, Sour Cream Mashed, Cognac Sauce

* Perfectly Paired: Chateau La Grange Clinet *

CAROLINA SHRIMP & GRITS ... 24

Toasted Grit Cake, Spinach, Chorizo Gravy

* Perfectly Paired: Revelry Chardonnay *

FRESH FETTUCINE ... 24

Roasted Mushrooms, Baby Spinach, Yellow Squash & Sun Dried Tomato Pesto

* Perfectly Paired: Lucignano Chianti *

ATLANTIC SALMON ... *24

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

* Perfectly Paired: Louis Latour Pinot Noir *

GRILLED BERKSHIRE PORK CHOP ... 26

Roasted Brussels Sprouts, Bacon, Miso & Yellow Grits

* Perfectly Paired: Riebeek Pinotage *

ALASKAN LINE CAUGHT HALIBUT ... 32

Cremeni Mushrooms, Swiss Chard, Parsnip Puree, Romesco Sauce

* Perfectly paired: Jean Vincent Sancerre or Acrobat Pinot Noir *

FLATIRON BURGER ... *17

Wagyu Blend, Bacon - Onion Jam, Pickles, Lettuce, Tomato, Melted American Cheese, Brioche Bun & Fries, Add Farm Egg \$1

* Perfectly Paired: Manifesto Cabernet *

OUR SUPPLIERS

Harmony Ridge Farm, Sunny Creek Farm, Springer Mountain Farms, Brasstown Farm, Seafoods.com, Gourmet Sweet Botanicals

*** 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