

# FLATIRON KITCHEN + TAPHOUSE

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

## STARTERS & BAR BITES

### DEVEILED FARM EGGS ... 6

Daily Inspiration

### STEAMED MUSSELS ... 15

Coconut, Red Curry, Grilled Baguette

### ARTISAN CHEESE & MEAT PLATE ... 15

Dried Fruit, Fig Preserves, Baguette

### CRISPY LOUISIANA OYSTERS ... 13

Bonito Aioli, Tiny Greens

### GRILLED NC PORK BELLY ... 11

Tangerine Lace, Feta, Watermelon Vinaigrette

\* Perfectly Paired: Cave des Vignerons de Buxy Chardonnay \*

### ★ LOBSTER RISOTTO ... 15

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

\* Perfectly Paired: Spellbound Chardonnay \*

### CRISPY CHICKEN WINGS ... 10

North African Spices, Cucumber-Yogurt

### GRILLED PORTUGUESE OCTOPUS ... 14

Chorizo, Madeira, Caramelized Fennel, Potato Mousseline

### EDAMAME HUMMUS ... 10

Coriander, Cucumber, Radish & Grilled Pita

### TAPHOUSE SLIDERS ... \*11

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

### TAPHOUSE PRETZELS ... 8

House Mustard, Cheddar Fondue

### HAND CUT HOUSE FRIES ... 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\*12 / CHICKEN\*7 / SHRIMP\*9 / SALMON\*9

ASK YOUR SERVER ABOUT OUR VEGETARIAN AND GLUTEN FREE OPTIONS

## ENTRÉES

### 8 OZ. GRILLED FLANK STEAK \*27

### 12 OZ. NC GRASS FED COFFEE RUBBED RIBEYE \*38

### BUTCHER'S TOP SIRLOIN \*31

\* Perfectly Paired: Gougenheim Malbec Reserva \*

### 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: Honig Sauvignon Blanc \*

### SPRINGER MOUNTAIN FARM'S CHICKEN BREAST ... 26

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

\* Perfectly Paired: Domaine Dupeuble Beaujolais \*

### CAROLINA SHRIMP & GRITS ... 24

Toasted Grit Cake, Spinach, Chorizo Gravy

\* Perfectly Paired: Raimat Rosé \*

### FRESH CUT FETTUCCINE ... 24

Lamb Bolognese, Ricotta, Orange Zest, Garden Mint

\* Perfectly Paired: Querceto Chianti Classico \*

### ATLANTIC SALMON ... \*25

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

\* Perfectly Paired: Eberle Viognier or Acrobat Pinto Noir \*

### GRILLED BERKSHIRE PORK CHOP ... \*29

Spinach, Balsamic Onions, Creamy Yellow Grits, Pineapple Chipotle Glaze

\* Perfectly Paired: P.J. Valckenberg Rielsing or Domaine Dupeuble Beaujolais \*

### DAILY CATCH ... M/P

Pesto Couscous, Asparagus, Prosciutto, Sun Dried Tomato Cream

\* Perfectly paired: Frenzy Sauvignon Blanc \*

### FLATIRON BURGER ... \*17

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

Melted American Cheese, Pretzel Bun

\* Perfectly Paired: Toad Hollow Merlot \*

### OUR PLEDGE

We are always committed to sourcing the finest and freshest ingredients both local and abroad.

\* \*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