

FLATIRON KITCHEN + TAPHOUSE

STARTERS & BAR BITES

Deviled Farm Eggs

Daily Inspiration \$6

P.E.I. Mussels

Coconut Milk, Red Curry, Lemongrass, Grilled Baguette \$16

Artisan Cheese & Meat Plate

Dried Fruit, Fig Preserves, Toasted Bread \$15

Lobster Risotto

Fresh Tarragon, Shaved Truffle, Parmigiano, Cracked Pepper, Sea Salt \$16

Crispy Chicken Wings

North African Spices, Cucumber-Yogurt \$10

Grilled Portuguese Octopus

Chorizo, Madeira, Caramelized Fennel, Potato Mouseline \$14

Edamame Hummus

Coriander, Cucumber, Radish & Grilled Pita \$10

Taphouse Sliders

Wagyu Blend, Bacon-Onion Jam, Melted Cheese & Pickles *\$11

Warm Salted Pretzels

House Mustard, Cheddar Fondue \$8

House Fries / Truffle Fries \$6 / \$8

SALADS

Kale & Quinoa Salad 10

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

Warm Brussels Sprouts Salad

Cranberries, Shallots, Bacon, Pine Nuts, Champagne Vinaigrette \$12

Crispy Goat Cheese Salad

Field Lettuce, Red Beets, Radish, Red Onion, Pecans, White Balsamic Vinaigrette \$13

**Add Steak \$12/ Salmon \$8/ Shrimp \$8/
Chicken \$6**

ENTRÉES

12 oz. Prime New York Strip *35

8 oz. Butcher's Top Sirloin *28

Served with

Honey Roasted Carrots, Parsnips, Whipped Potatoes & Rosemary Sauce

Seared Diver Scallops

Curried Butternut Squash, Split Peas, Tomato & Basmati Rice *26

SMF Chicken Breast

Wilted Spinach, Caramelized Onion, Mashed Potatoes & Cognac Sauce \$26

Shrimp & Grits

English Peas, Serrano Chiles, Pickled Onion, Yellow Grits, Chorizo Gravy \$24

Fresh Cut Fettuccine

Tomato, Kale, Fennel Sausage, Blue Cheese Crumbs & Fresh Sage \$24

Atlantic Salmon

Baby Bok Choi, Parmesan Risotto, Mushroom Tea, Truffle Cloud *25

Grilled Berkshire Pork Chop

Skillet Roasted Sweet Potato, Brussels Sprouts, Bacon, Pineapple-Chipotle Glaze *29

Taphouse Burger *15

Wagyu Blend, Bacon - Onion Jam, Melted Cheese, Pretzel Bun, LTO, Fries

SUPPLIERS

Harmony Ridge Farm - Tobaccoville, NC

Toska Truffles Inc. - Charlotte, NC

Lively Orchard - Hendersonville, NC

Sunny Creek Farm - Tryon, NC

☀️ *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

Bill Schutz- Chef/Managing Partner

Eddy Lagraba- Sous Chef

Christian Dobson- General Manager