

FLATIRON

KITCHEN+TAPHOUSE

*"One cannot think well, love well,
sleep well, if one has not dined well."*

— *Virginia Woolf*

Starters & Bar Bites

Johnny Blue Mussels	13
<i>White Wine, Basil, Garlic, Chiles, San Marzano Tomatoes</i>	
Crispy Mississippi Frog Legs	10
<i>Gribiche Sauce, Fresh Herbs</i>	
Artisan Cheese & Meat	15*
<i>Fruit, Fig Compote, Toasted Bread</i>	
Wagyu Sliders	9*
<i>Bacon-Onion Jam, Pickles, American Cheese</i>	
Deviled Farm Eggs	6
<i>Daily Preparation</i>	
Grilled Spanish Octopus	12
<i>Fingerlings, Red Onion, Capers, Paprika, Potato Foam</i>	
Hand Cut Fries	5
<i>Add Truffle & Parmesan</i>	6
Taphouse Pretzel	8
<i>House Mustard, Cheddar Fondue</i>	
Warm Brussels Sprouts Salad	10
<i>Shallots, Cranberries, Bacon, Pinenuts, Champagne Vinaigrette</i>	
Flatiron Burger	16*
<i>American Wagyu, Bacon-Onion Jam, Pickles, Melted American Cheese, Toasted Brioche Bun & Fries Add Farm Egg or Avocado \$1 each</i>	

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne
illness.*

**These items can be cooked to order. Consuming raw or
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Salads

Sliced Wedge	11
<i>Blue Cheese, FK&T Bacon, Cherry Tomatoes</i>	
Kale & Quinoa	11
<i>Candied Walnuts, Pecorino, Red Onion, Pear, Honey Vinaigrette</i>	
Caesar	8
<i>Romaine, Garlic Croutons, Creamy Parmesan Dressing</i>	
House Salad	8
<i>Sunny Creek Farms Field Lettuce, Red Onion, Cherry Tomatoes, Balsamic Vinaigrette</i>	
Add Grilled Steak 10 / Chicken, Salmon or Shrimp 7	

Entrées

Angus NY Strip (12 oz.)	33*
Wagyu Flatiron (8 oz.)	40*
Butchers Tenderloin (8 oz.)	22*
<i>Baby Carrots, Haricot Vert, Red Bliss Mashed, Herb Butter</i>	
Seared Diver Scallops	26*
<i>Broccoli, Fragrant Basmati Rice & Organic Carrot Puree</i>	
Stuffed Joyce Farm's Chicken Breast	25
<i>Goat Cheese, Brussels Sprouts, Caramelized Onion, Sweet Potato Puree, Bacon Truffle Sauce</i>	
Carolina Shrimp & Grits	23
<i>Lakeside Mills Yellow Grits, Spinach, Chorizo Gravy, Fresh Herbs</i>	
Ricotta & Herb Gnudi	19
<i>Roasted Mushrooms, Asparagus, Butternut Squash Puree</i>	
Atlantic Salmon	20*
<i>Local Swiss Chard, Hominy, Mushroom Dashi, Coconut Lime Bubbles</i>	
Heritage Pork Chop	29*
<i>Ham & Beer Collards, Cheddar Grits, Alabama White BBQ Sauce</i>	
Braised Beef Short Rib	25
<i>Peas, Pearl Onions, Mashed Red Potatoes, Red Wine Sauce</i>	
Pan Roasted Black Grouper	34*
<i>Fennel Couscous, Shellfish- Saffron Sauce, Chive Oil</i>	

PROPRIETORS DAVIDSON CLASSES '96, '98, '01, '01.

Managing Partner – Jason Tognarina Executive Chef – Bill Schutz Sous Chef - Eze Ibekwe