

# FLATIRON KITCHEN & TAPHOUSE

## STARTERS / TABLE

RED CURRY MUSSELS, COCONUT MILK, LEMONGRASS, CILANTRO, GRILLED BAGUETTE 13

FRIED GREEN TOMATO CAPRESE, FIORE DE LATTE, ARUGULA SALAD, EVOO 11

DEILED LOCAL FARM EGGS, EVERYTHING BAGEL SEASONING 7

KALE & QUINOA SALAD, CANDIED WALNUTS, RED ONION, PECORINO, GREEN APPLE, HONEY VINAIGRETTE 11

FIELD GREEN SALAD, LOCAL STRAWBERRIES, BLUEBERRIES, SWEET PECANS,  
RADISH, GOAT CHEESE & SHERRY VINAIGRETTE 10

HOUSE FRIES 6 / HOUSE TRUFFLE - PARM FRIES 8

## SALAD ADDITIONS

\*ATLANTIC SALMON 8 / NC SHRIMP 8 / GRILLED CHICKEN 7

## ENTRÉE'S

GRILLED BRASSTOWN FARM'S NY STRIP, CREAMED SC CORN, SNOW PEAS, SAUCE BORDELAISE 40

\*ATLANTIC SALMON, SC KALE, PARMESAN RISOTTO, TRUFFLE CLOUD, MUSHROOM TEA 26

SPRINGER MOUNTAIN FARM'S CHICKEN, "SHAKE & BAKE SPICES", BROCCOLINI, CARROT PUREE,  
ANCIENT GRAINS, GARLIC - THYME SAUCE 30

LOW COUNTRY SHRIMP & GRITS, BUTTERED PEAS, CHORIZO GRAVY, SERRANO CHILES 28

DAIRY FREE CHICKPEA & TOMATO STEW WITH GRILLED BABY CARROTS & ARUGULA 19

\*HICKORY GRILLED WAGYU BURGER, MELTED CHEDDAR, BACON JAM, LETTUCE, TOMATO, PICKLES, FRIES 22

**\*NO SUBSTITUTIONS PLEASE**

**\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

**BILL SCHUTZ- EXECUTIVE CHEF / PARTNER. JOEY BRUCE- SOUS CHEF. ROBERT WHEELER / GENERAL MANAGER**