

FLATIRON KITCHEN SUMMER SUPPER

SALAD

CAESAR 9
Romaine hearts, brioche croutons, parmigiana, anchovy dressing

KALE & QUINOA 11
Shaved pecorino, red onion, candied walnuts, apple, honey vinaigrette

FIELD LETTUCE 10
Cherry tomato, radish, summer fruit, chevre, sherry vinaigrette

*add salmon 8 / shrimp 8 / chicken 7

TABLE

CORN HUSHPUPPIES 9
Wasabi Dressing

DEVILED FARM EGGS 7
Everything bagel seasoning

COCONUT CURRY MUSSELS 16
Lemongrass, coriander, grilled bread

PIMENTO CHEESE 10
Grilled baguette

HOUSE CUT FRIES 6

TRUFFLE -PARM FRIES 8

TO GO CRAFT COCKTAIL KITS (serves 4)

THE FLATIRON OLD FASHIONED 12
Old fashioned syrup, luxardo cherries, your favorite bourbon

WATERMELON MULE 15
Watermelon syrup, lime juice, ginger beer, you pick the vodka

ROSEMARY FRENCH 75 20
Rosemary syrup, lemon juice, prosecco

EXECUTIVE CHEF / PARTNER - BILL SCHUTZ
SOUS CHEF- JOEY BRUCE
GENERAL MANAGER- ROBERT WHEELER
BAR MANAGER- MATT WARD

THE GRILL

NC RAINBOW TROUT 13
Lemon - caper butter

GRILLED NEW BEDFORD SEA SCALLOPS SKEWERS 30
Romesco sauce, garlic & chopped parsley

GARLIC-ROSEMARY HALF CHICKEN 13
Alabama white sauce

10 OZ. NC BERKSHIRE PORK CHOP 15
Pineapple- chipotle glaze

***GRILLED ANGUS SIRLOIN 17**
Chimichurri & Smoked sea salt

***TAPHOUSE BURGER 14 / PLANT BASED AVAILABLE**
Lettuce, tomato, house pickle, bacon jam, fries

SIDES

CREAMED SC YELLOW CORN 6

AGED CHEDDAR MAC & CHEESE 9

CAST IRON ROASTED NC MUSHROOMS 10

SKILLET ROASTED GREEN BEANS 7

STONE GROUND GRITS, PARMIGIANA & HERBS 6

GRILLED BABY CARROTS WITH FRESH DILL 8

BACKYARD TAKEOUT SPECIALS (FEEDS 2-3)

SPLIT WHOLE ROASTED GARLIC & ROSEMARY CHICKEN WITH ALABAMA WHITE SAUCE AND TWO SIDES 25

BARBECUED BERKSHIRE PORK CHOPS WITH PINEAPPLE-CHIPOTLE GLAZE AND TWO SIDES 32

GRILLED ANGUS SIRLOIN, CHIMICHURRI AND TWO SIDES 35

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

ITEMS MARKED WITH AN ASTERISK MAY BE COOKED TO YOUR REQUESTED TEMPERATURE