

## FLATIRON KITCHEN FALL 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 15**  
Cherry tomato, radish, crispy goat cheese cake, sherry vinaigrette

\*add salmon **8** / shrimp **8** / chicken **7**

### TABLE

**MARYLAND CRAB, ARTICHOKE & BACON DIP 14**  
Grilled baguette

**DEVEILED FARM EGGS 7**  
Everything bagel seasoning

**COCONUT CURRY MUSSELS 16**  
Lemongrass, coriander, grilled bread

**PIMENTO CHEESE BOARD 11**  
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**

### FIRE

**NC RAINBOW TROUT 16**  
Lemon - caper butter, fresh dill

**PAN SEARED NEW BEDFORD SEA SCALLOPS 19**  
Sun dried tomato puree & chopped parsley

**GRILLED LONG ISLAND DUCK BREAST 17**  
Citrus - Thyme Glaze

**12 OZ. NC BERKSHIRE PORK CHOP 17**  
Chipotle mop sauce

\***GRILLED ANGUS SIRLOIN 23**  
Chimichurri & Smoked sea salt

\***WAGYU BURGER 19 / PLANT BASED AVAILABLE 14**  
Lettuce, tomato, cheddar, house pickle, bacon jam, fries

**ROASTED HALF CHICKEN 15**  
House rub, Alabama white sauce

### SIDES

**BUTTERNUT SQUASH RISOTTO, PECORINO, PINENUTS 9**

**GRILLED HERITAGE HARVEST FARM'S MUSHROOMS 10**

**SAUTEED GREEN BEANS, PEARL ONIONS & GARLIC 7**

**STONE GROUND GRITS, PARMIGIANA & HERBS 6**

**MAPLE GLAZED SWEET POTATOES WITH FALL SPICES 8**

### TAKEOUT SPECIALS (FEEDS 2-3)

**DRY RUBBED ROASTED HALF CHICKEN AND TWO SIDES 29**

**BARBECUED BERKSHIRE PORK CHOPS WITH CITRUS CHIPOTLE MOP SAUCE AND TWO SIDES 32**

**GRILLED ANGUS SIRLOIN, CHIMICHURRI AND TWO SIDES 37**

**\*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**