

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

BACON BRAISED LOCAL COLLARD GREENS 7

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