

HAYMAKER

Make Hay While the Sun Shines.

DINNER

5 DAYS A WEEK



SMALL PLATES

HAYMAKER SALAD

fairshare farm lettuce, shaved fennel, farmstead cheese, sunflower seeds, citrus herb dressing, crispy farro - 10

ROASTED BEET & STRAWBERRY SALAD

black pepper ricotta, arugula, pistachio brittle, aged sherry vinaigrette - 12

MUSHROOM TOAST

wild mushroom ragout, herbed goat cheese, shaved roots & herbs - 14

ROASTED PORK BELLY

salsa macha, garbanzo & confit garlic puree, carrot escabeche, benne - 14

GRILLED OCTOPUS

crispy fingerling potatoes, green harissa, preserved lemon aioli, black garlic vinaigrette - 16

NC SHRIMP CROQUETTES

nduja saffron butter, celery, & pickled coriander - 14

WE ARE A SEASONAL KITCHEN AND PROUDLY SUPPORT OUR LOCAL FARMS, ARTISANS, AND SOURCE SUSTAINABLE SEAFOOD

SNACKS

MULTIGRAIN BATARD

cultured butter, wv salt - 6

HOUSE-MADE PICKLES

selection of 3 pickled or fermented veggies - 6

CHEESE & MEAT BOARD

local cheeses, cured meat, pickles, preserves, benne seed crackers - 20

SMOKED CHICKEN WINGS

sorghum hot sauce, benne, celery leaf - 12

SIDES

SEASONED FRIES

pepper mash aioli - 6

ROASTED VEGETABLES

hearth roasted local vegetables, pistou, benne seeds - 8

MAC & CHEESE

smoked cheddar mornay, Benton's country ham, herb crust - 8



LARGE PLATES

PAN ROASTED DUCK BREAST

rhubarb glaze, roasted hakurei turnips, spring vegetables, farm & sparrow farro - 25

BLUEHOUSE SALMON

green strawberry relish, carolina gold rice risotto, asparagus & fennel salad - 30

STEAKHOUSE BURGER

two 6oz Brasstown beef patties, caramelized onions, housemade mustard, Ashe County Cheddar, benne seed potato bun, seasoned fries *add bacon \$2 - 22*

ROASTED BEET & GOAT CHEESE AGNOLOTTI

housemade pasta, spring peas, maitake mushrooms, lemon, mint - 22

BILLY D'S FRIED CHICKEN SANDWICH

celery seed slaw, B&B pickles, white bbq, potato bun, seasoned fries - 15

NY STRIP STEAK

celery root puree, roasted spring vegetables, ramp chimichirri - 38*



*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

@HAYMAKER_CLT