

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 & BERRY SALAD

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

MUSHROOM TOAST

wild mushroom ragout, herbed goat cheese, shaved roots & herbs, pickled ramps — 15

ROASTED PORK BELLY

sorghum, stracciatella, arugula, pickled plum, AB vannoy 18 month country ham — 14

GRILLED OCTOPUS

crispy fingerling potatoes, green harissa, preserved lemon aioli, black garlic vinaigrette — 17

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

HOUSE-MADE PICKLES

selection of 3 pickled or fermented veggies — 6

CHEESE & MEAT BOARD

local cheeses, cured meat, pickles, preserves, benne seed crackers — 24

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

blackberry glaze, roasted hakurei turnips, spring vegetables, farm & sparrow farro — 28*

BLUEHOUSE SALMON

pan roasted salmon, summer squash, vanilla, herb-ginger emulsion, sumac — 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

crispy duck potatoes, roasted summer vegetables, arugula 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

