

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

HEIRLOOM PUMPKIN SALAD

smoked candy roaster, asian pear, local chicory, mascarpone, pink lady apple molasses, almond picada — 12

MUSHROOM TOAST

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

CRISPY PORK BELLY

bourbon barrel maple, tidewater farm rice grits, green tomato chow chow, sunny side up quail egg — 14

GRILLED OCTOPUS

crispy fingerling potatoes, green harissa, calabrian chili aioli, lemon vinaigrette — 17

NC SHRIMP CROQUETTES

nduja saffron butter, celery, & 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

DUCK LEG CONFIT

blackberry bbq, heirloom tomato pie, braised greens, sungold tomato jam — 28

BLUEHOUSE SALMON

pan roasted salmon, fall 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*

HERB GNOCCHI

pistachio pesto, fall squash, charred shallots, housemade ricotta confit cherry tomatoes — 22

PAN ROASTED BONE-IN PORK CHOP

watermelon molasses, roasted corn & field pea succotash — 30

NY STRIP STEAK

crispy fingerling potatoes, roasted fall 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

