

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

HAMACHI TARTINE

verdant whole wheat, aji amarillo, diana radish, wasabi tobiko, dill - 18

NC BLUE CRAB FRITTERS

ramp kimchi aioli, root vegetable slaw - 16

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 - 25

SMOKED CHICKEN WINGS

sorghum bbq sauce - 15

SIDES

SEASONED FRIES

seasonal pepper aioli - 6

ROASTED VEGETABLES

hearth roasted local vegetables, pistou, benne seeds - 10

MAC & CHEESE

smoked cheddar mornay, Benton's country ham, herb crust - 10



LARGE PLATES

DUCK LEG CONFIT

glazed cippolini, braised winter greens, black garlic jus, confit parsnip - 30

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, verdant bun, seasoned fries -add bacon \$2 - 24*

HEIRLOOM CAULIFLOWER STEAK

coriander crema, romesco, shaved fennel salad, preserved lemon vinaigrette - 22

RED WINE BRAISED PORK SHANK

roasted squash, pickled red onion gremolata, braised collard green, farm & sparrow farro - 26

NY STRIP STEAK

crispy fingerling potatoes, roasted fall vegetables, arugula chimichirri - 42*

*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

