

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 - 11

ROASTED HEIRLOOM BEET SALAD

whipped mascarpone, strawberries, fair share farm greens, hazelnut picada, cider vinaigrette - 12

MUSHROOM TOAST

wild mushroom ragout, herbed goat cheese, shaved roots & herbs, pickled red onion - 16

CRISPY PORK BELLY

bourbon barrel maple, tidewater farm rice grits, green tomato chow chow, sunny side up quail egg - 15*

HAMACHI TARTINE

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

NC SHRIMP

semolina cavatelli, uni butter, roasted fennel tarragon - 20

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 - 8

CHEESE & MEAT BOARD

local cheeses, cured meat, pickles, preserves, verdant whole wheat - 34

SMOKED CHICKEN WINGS

sorghum bbq sauce, Alabama white - 22

SIDES

SEASONED FRIES

seasonal pepper aioli - 8

ROASTED VEGETABLES

hearth roasted local vegetables, pistou, benne seeds - 10

MAC & CHEESE

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



LARGE PLATES

SMOKED 1/4 CHICKEN

preserved fig & bourbon glaze, charred cipollini, sweet potato, creamed kale - 28

BLUEHOUSE SALMON

roasted kalettes, citrus-soy dressing, sunchokes, pickled fennel - 30*

STEAKHOUSE BURGER

two 6oz Brasstown beef patties, caramelized onions, housemade mustard, Ashe County Cheddar, verdant bun, fries -add bacon \$2 - 25*

MUSHROOM TAGLIATELLE

hand made pasta, red wine braised mushrooms, celery root, swiss chard, aged tomme - 28

BRAISED PORK SHANK

red wine & strawberry glaze, green strawberry & green tomato relish, farro piccolo, bright lights chard, pistachio-green garlic butter - 32

BRASSTOWN NY STRIP STEAK

fingerling potatoes, roasted local vegetables, red wine jus - 50*

*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

