

# HAYMAKER

Make Hay While the Sun Shines.

DINNER

6 DAYS A WEEK



## SMALL PLATES

### HAYMAKER SALAD

fairshare farm lettuce, shaved fennel, farmstead cheese, sunflower seeds, citrus herb dressing, crispy farro - 11

### EARLY GIRL TOMATO & LOCAL PEACH SALAD

roasted peach & sherry vinaigrette, grandma's cucumber pickles, red onion, Benton's country ham, farmstead cheese - 13

### 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

### ROASTED CAROLINA SHRIMP

whole nc shrimp, red curry, preserved lemon, torpedo onion, verdant sourdough - 20

### SNAPPER\* CRUDO

leche de tigre, local melon, cucumber, jalapeno, evoo - 18

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

watermelon molasses, charred cipollini, sweet potato, creamed kale - 28

### NC CATCH OF THE DAY

green garlic mojo, pickled green coriander, cilantro - MP\*

### STEAKHOUSE BURGER

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

### STRAW & HAY TAGLIATELLE

hand made semolina & local greens pasta, english peas, asparagus butter - 28

### BRAISED PORK SHANK

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

### CREEKSTONE RIBEYE STEAK\*

charred spring onions, pan roasted mushrooms, pickled green garlic, jus gras - 52

\*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

