

# 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

### PEAR AND FALL GREENS SALAD

whipped ricotta, almond & benne seed granola, shaved roots, roasted shallot vinaigrette - 13

### MUSHROOM TOAST

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

### CRISPY PORK BELLY LETTUCE WRAPS

plum glazed pork belly, chili marinated cucumbers, ginger dressing, crushed peanuts - 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

### MAC & CHEESE

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

### ROASTED SQUASH

hot honey, toasted pistachio - 9



## LARGE PLATES

### RED WINE BRAISED PORK SHANK

farm & sparrow farro, hearth roasted candy roaster squash, braised collards, red wine jus - 32

### NC CATCH OF THE DAY

roasted red pepper butter, green tomato relish, corainder - MP\*

### STEAKHOUSE BURGER

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

### ROASTED POTATO GNOCCHI

hand made potato gnocchi, heirloom pumpkin butter, roasted hen of the woods, savory pumpkin seed granola, fried sage - 28

### SMOKED 1/4 CHICKEN

pawpaw bbq, shiitake mushroom spoonbread, hamcock braised swiss chard - 28

### CREEKSTONE RIBEYE STEAK\*

pan roasted mushrooms, onion rings, sauce verte, 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

