

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

HEIRLOOM TOMATO SALAD

pickled sc peaches, local burrata, vincotto, red wine vinaigrette - 18

MUSHROOM TOAST

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

PB&J PORK BELLY

peach bbq, fennel and roasted peanut salad, tahini lime dressing, tokyo turnip puree - 18

GRILLED CAROLINA SHRIMP

nc shrimp skewers, citrus marinade, aleppo, lebneh, lemon - 18

OCTOPUS CARPACCIO

tomato & olive jam, fried basil, cured lemon, focaccia - 22

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

BLISTERED SHISHITO PEPPERS

tamari, lime, wv sea salt - 12

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 OKRA

chipotle aioli, feta, lime - 12

HEARTH ROASTED BROCCOLINI

lemon aioli, chili crunch - 12



LARGE PLATES

PAN ROASTED PORK CHOP

watermelon molasses, roasted corn succotash, heirloom peppers, ham hock jus - 32

PAN ROASTED GOLDEN TILEFISH

cornbread & watermelon panzanella, feta, tapenade, cucumber dressing, black garlic vinaigrette - 34

GRILLED YELLOWFIN TUNA*

green curry, quinoa pilaf, roasted eggplant, heirloom tomato relish, coriander - 36

ROASTED BEET & CHEVRE AGNOLOTTI

miso onion crema, pioppini mushrooms, summer truffle - 28

PAN SEARED 1/4 CHICKEN

summer squash risotto, goat lady chevre, sauce vierge, pan jus, lemon - 28

BEEF SHORT RIB

8 oz slow braised beef short rib, celery root purée, basil and mint salad, crispy garlic, fresh plum - 40

*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

