

HAYMAKER

DINNER

6 DAYS A WEEK

CRISPY CORNBREAD

Our cornbread starts with heirloom Jimmy Red Cornmeal from Marsh Hen Mill in Edisto, SC, and is made with Uncle Hamp's bacon fat & Ran Lew Dairy buttermilk. Enjoy it "straight up" with sour butter & honey, or with one of the following accompaniments.

"STRAIGHT UP"
sour butter & honey
6

WHIPPED FARM CHEESE &
hot pepper jelly
+3

*BENTON'S HAM &
fennel & orange mostarda
+6

TROUT CAVIAR &
crème fraîche
+9



FARMERS & FRIENDS

Freshlist - Verdant - Burton Farms
Farm & Sparrow - Marsh Hen Mill
Joyce Farms - Cheshire Pork
Harmony Ridge Farms
Fairshare Farm - Sunburst Trout
Motown Spice

SNACKS

GRILLED SHRIMP
citrus marinade, aleppo, labneh, lemon 18

SMOKED FISH SPREAD
trout caviar, chives, griddled verdant bread 14

HEARTH-ROASTED SHISHITO PEPPERS
corn & crab salad, lemon buttermilk dressing 15

COUNTRY PORK PÂTÉ
griddled verdant bread, pistachio, mustard, pickles 9

BACKYARD CHICKEN WINGS
sorghum chili glaze, white bbq 22

PB&J PORK BELLY
peach bbq, fennel & roasted peanut salad,
tahini lime dressing, tokyo turnip purée 18

SALAD

WILTED LETTUCE
field lettuces, cornbread crumble, red onion,
hot bacon & sorghum mustard vin 12

SEASON'S SALAD
field lettuces, apple, blue cheese, fried pickled okra,
cucumber, grilled honey vin 12

HEIRLOOM TOMATO SALAD
pickled SC peaches, local burrata, vincotto,
red wine vinaigrette 18

FANCY SALAD? add grilled chicken + 6 add grilled shrimp +8

LARGE PLATES

NC MOUNTAIN TROUT carolina gold rice, olive, lemon, & chile dressing	28
*GRILLED PORK COLLAR blue cheese apple slaw, apple poblano demi	24
PAN-ROASTED YOUNG CHICKEN half poussin, mushroom sherry pan sauce, chow chow	29
"LASAGNA" fresh pasta, squash ricotta, creamed collards, collard steam & pepita pesto, smoked tomato gravy	22
RABBIT TAGLIATELLE braised rabbit, house pasta, almond, smoked gouda	31
*COAL-GRILLED DAILY CATCH field peas, spicy shrimp brodo, pot likker dust	29

We are a seasonal kitchen and proudly support our local farms, artisans, and source sustainable seafood and meats.



SIDES

WILTED CABBAGE ham hock likker, pepper vinegar	8
ROASTED SQUASH whipped ricotta, chili crisp	9
MAC & CHEESE country ham, herb crust	10
SEASONED FRIES house cut, pepper aioli	8



*items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

HAYMAKER IS A
BUILT ON HOSPITALITY
RESTAURANT



 haymaker

 haymaker_clt

Please note, a 20% gratuity will be added to parties of 6 or more.