

HAYMAKER

DINNER

7 DAYS A WEEK

CORNBREAD SERVICE

Our cornbread starts with heirloom Jimmy Red Cornmeal from Marsh Hen Mill in Edisto, SC, and is made with Cheshire Pork fatback & Ran Lew Dairy buttermilk.

Enjoy it "straight up" with sour butter & honey, or with one of the following accompaniments.

"STRAIGHT UP"
sour butter & honey
9

WHIPPED FARM CHEESE &
hot pepper jelly
+3

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

PIMENTO CHEESE &
cheshire bacon jam
+6



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

OYSTER DIP
north carolina shucked oysters, creamed collards,
bacon, parmesan, fried saltines 19

SMOKED FISH SPREAD
trout caviar, chives, fried saltine crackers 14

HEARTH-ROASTED CAULIFLOWER
boquerones pistou, garlic bread crumb 14

WINTER MUSSELS
ancho chili beer broth, chorizo, fennel,
verdant sourdough, compound butter 22

BACKYARD CHICKEN WINGS
sorghum chili glaze, white bbq 20

STRACIATELLA TOAST
verdant sourdough, Bentons country ham, red wine
marinated persimmons, torn basil 14

BBQ SHRIMP TOAST
challah bread, north carolina shrimp, green onion, white
bbq sauce, benne seeds 16

SALAD

HAYMAKER SALAD
caesar, green tomato, preserved butterbeans,
cornbread crumble, parmigiano reggiano 12

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

FANCY SALAD? add grilled chicken + 6, add grilled shrimp +8
add skirt steak* +9, add fried oysters + 9

LARGE PLATES

NC MOUNTAIN TROUT carolina gold rice, olive, lemon, & chile dressing	31
CHEERWINE CHAR SIU PORK* squash mole, broccolini, benne seed	32
MUSHROOM & WALNUT BOLOGNESE collard stem and pumpkin seed pesto, rigatoni, fontina	26
CHICKEN AND DUMPLINGS confit chicken, ricotta dumplings, lemon brodo	28
RABBIT TAGLIATELLE braised rabbit, house pasta, almond, smoked gouda	31
COAL-GRILLED DAILY CATCH carolina gold rice, black-eyed peas, country sausage, shrimp brodo	45

16oz PRIME RIB*
au jus, cheddar frico, horsey sauce, lots of herbs
70



SIDES

WILTED CABBAGE
ham hock likker, pepper vinegar
8

ROASTED BRUSSELS
bacon & sorghum vinaigrette,
apple butter, parmesean
14

MAC & CHEESE
country ham, herb crust
10

SEASONED FRIES
house cut, pepper aioli
8

SWEET POTATO
grilled honey miso caramel, creme
fraiche, candied walnut dukkah
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.