

Four Flocks AND LARDER

Summer Menu

House sourdough, cultured butter, chicken fat	7
Carolina giardiniera, lavash, cultured butter	9
Corn pudding hushpuppies, cilantro, lime, fresh cheese, jalapeño	12
Pig fries, purple cabbage chow chow, spicy cider aioli	14
Blistered shishito peppers, silkin tofu, bonita flakes	8
Heirloom tomato, basil, mozzarella, white balsamic	13
Coal roasted carrot, snap peas, pine nut, elderflower	14
Cucumber gazpacho, marcona almond, radish, olive oil	13
*Hamachi crudo, green tomato salsa verde, candied lemon, serrano chili, sorghum	16
*Steak tartar, egg yolk, onion rings, preserved citrus	16
Cauliflower tagliatelle, romesco, mushroom conserva	17
Collard green tortellini, country ham, beets, whey, rye	18
Carolina shrimp, old Guilford Mill of Guilford grits, bacon, red eye gravy	17
Chicken and dumplings, just like grandma made it	15
*Duck breast, charred onion, hollandaise, sunchoke confit	23
Turkey roulade, sourdough, celery root, purple sweet potato, brown butter, blackberry	24
*New York Strip, bone marrow béarnaise, fingerling potato	26
Grilled quail, charred dandelion greens, sorrel, white peach, Carolina gold risotto	21
Milk & cookies	9
Strawberry shortcake, pistachio, whipped honey, balsamic	9

Every Plate at your table was hand thrown and crafted by **Nichols Pottery Shop** in Seagrove NC.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
18% gratuity automatically included for parties of 8 or more.