



*We work to create exciting dishes using only the best, fresh seasonal ingredients.
If Mother Nature isn't feelin' it, you aren't eatin' it.*

Lunch Menu In the Beginning...

Deviled Eggs

Lump Blue Crab / Caviar / HR Pickle Relish
Roasted Poblano Pepper

Yuccatine

Fried Yucca Steak Planks
Shiner Bock Four Pepper Demi
Mozzarella Cheese Curd / Green Onion

Keller Flats

Weekly flatbread creations featuring
fresh, seasonal and "twisted" offerings
from Chefs Carlos & Bob

The Triple Threat

(Three Dips with Chips)
J.A.C. = Jalapeno / Granny Smith Apple
WI Sharp Cheddar

Farmer's Dip = Broccoli
Roasted Cauliflower / Gruyere
Bacon / Roasted Peppers

S.S.P. = Sun Dried Tomato / Spinach
Hoffman's Pepper Jack
Stone Ground Tortillas

Primadita

Shaved Prime Rib / Jim Beam Onions
Roasted Peppers / Sharp Cheddar
Swiss / Wood Grilled Pita / Au Jus
Creamy Horseradish

Gold Harvest Fried Goat Cheese

Aunt Jill's Pomodoro Sauce / Julienne Basil
Brioche Batard Garlic Confetti Toast Point

Lodo

Chipotle Black Bean Puree
Jalapeño Queso Blanco
Pico de Macho / Stone Ground Tortillas

Buttermilk Fried Oysters

Chili Remoulade / Cole Slaw
Cinco Vodka Cocktail Sauce

Soup & Salads

Today's Soup

Fresh and Seasonal

Soup n Salad

Cup of Today's Soup with Side FM Salad

FM Salad

Farm to Market Field Greens / Peach Vinaigrette
Wood Toasted Pecans / Granny Smith Sticks / Goat Cheese
Add Wood Grilled Chicken 5 Add Scottish Salmon 7

The Chef's Salad

Mixed Spring Greens / Six Global Cheeses
Smoked Ham / Turkey / Bacon / Chopped Egg
Campari Tomato / Honey Spiced Mustard

Campari Mozzarella

Campari Tomato / Buffalo Mozzarella
Prosciutto / Fresh Basil / EVO
Balsamic Redux / Mixed Greens

Beef Tipped Salad

Seared Tips / A.1.® Vinaigrette / WI Cheddar / Swiss
Campari Tomato / Pickled Red Onions

Spinach & Chicken Salad

Wood Grilled Citrus Chicken
Sweet Potato Strings / Bacon / Egg / Campari Tomato
Spiced Apple Bacon Vinaigrette

Burgers & Sandwiches & Such

Burgers n Sandwiches served with choice of side FM Salad, 510 Fries or Root Chips.

FnG Burger

Wood Grilled C.A.B. Top 2% Chuck n Steak
WI Sharp Cheddar / Classic Set Up / Brioche

Reubenesque

Grilled Corned Beef Brisket / 1K Island
Hunter Kraut / Swiss
Jalapeño Cornbread Texas Toast

Turkey n Bourbon Cranberry

Gruyère / Iceberg / Tomato
Red Onion / Smoked Bacon
Wood Grilled Focaccia

Scottish Wild Salmon

Wood Fired Wild Caught Salmon
KTX Greens / Saffron Lemon Butter

Bison Burger

Colorado Bison / Maple Bacon BBQ Sauce
Grilled Canadian Style Bacon
Sharp Cheddar / Roasted Red Onion
DB Rustic French Bun

"That's a Fact J.A.C."

J.A.C. / Shaved Smoked Ham
Tomato Basil Soup Dipper
Grilled Dallas Bakery Batard

25 HP Village Pasta

Wood Fired Chicken / Angel Hair Pasta
Artichokes / Tomatoes / Cremini / Spinach
Sun Dried Tomatoes / Basil Lemon Butter

Citrus Chicken n Brie Sandwich

Wood Grilled Chicken / Baby Greens
Grilled Granny Smith Apple / Bacon
Tarragon Aioli / DB Rustic French Bun

Mimi Panini

Smoked Ham / Turkey / Bacon
Tomato / Tarragon Aioli / Swiss
Cheddar / Grill Press Focaccia

½ n ½ Sandwiches

Turkey / Panini / J.A.C.
Choice of FM Salad or
Cup of Today's Soup

Monarch Fish & Chips

Grapevine Brewery Monarch Tempura
Herb Tartar / Cole Slaw
Savory Steak Plank Fries

Desserts

Chocolate Ganache Cake

Henry's French Vanilla

Crème Brûlée

Check with your server
for today's savor

Kahlua Chocolate Cheesecake

Shellback Rum Coconut Cake

Bourbon Cherry Chocolate Bread Pudding

There is a risk associated with undercooked proteins, etc. The Kitchen & Bar uses nuts, dairy, eggs, and gluten. Please make your server aware of any and all food allergies at the table. We will do our best to handle your needs. ©FnG Eats