

EST. 1998



Brunch

Bourbon Caramelized Banana French Toast

Dallas Bakery Bolillo, Crème Anglaise, Buffalo Trace Bourbon Sauce

Strata

Weekly Crustless Egg Casserole Creation featuring fresh, seasonal and “twisted” offerings from Chefs Carlos & Bob

Macadamia Chicken & Cornbread Waffles

Vermont Pure Maple Syrup, Fresh Seasonal Fruit

Creole Biscuits & White Chili Gravy

- ★ Add Chef Carlos's Chorizo
- ★ Add 2 Egg Scramble

Two Finger Breakfast Tacos

WI Sharp Cheddar, Scramble, Choice of Chorizo or Bacon

Blueberry Buttermilk Pancakes

Smoked Bacon, 2 Egg Scramble

Sunrise Panini

Jalapeño Cornbread Texas Toast, Shaved Ham, Bacon, Cheddar, Swiss, Scramble, Tarragon Aioli, FM Salad

Smoked Brisket Benedict

House Smoked C.A.B. Chopped Brisket, Garlic Butter Toasted DB Bolillo, Poached Eggs, BBQ Béarnaise

Classic Benedict

Wood Grilled Focaccia, Grilled Apple Wood Smoked Canadian Bacon, Poached Eggs, Béarnaise

Pot Roast Benedict

Wood Grilled Focaccia, Pot Roast Boneless Short Rib, Poached Eggs, Béarnaise

“Trench” Toast

Savory Jalapeño Cornbread Toast, BBQ Crème Anglaise, Chef Carlos's Chorizo, Shredded Pepper Jack Cheese, Two Over EZ Eggs

California Benedict

★ FEATURED IN ZAGAT AS DFW'S CRAZIEST BENEDICTS 2015
 Wood Grilled Focaccia, Shaved Smoked Turkey, Artichokes, Spinach, Poached Eggs, Béarnaise

SOUPS & SALADS

Today's Soup Cup / Bowl

Fresh and Seasonal. Please ask your server.

Soup & Salad

Cup of Today's Soup with FM Side Salad

FM Salad

Farm to Market Field Greens, Peach Vinaigrette, Wood Toasted Pecans, Granny Smith Sticks, Goat Cheese

- ★ Add Wood Grilled Chicken
- ★ Add Scottish Salmon

The Wedge

¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Campari Tomatoes, Bacon

- ★ Add Wood Grilled Chicken
- ★ Add Scottish Salmon

Wood Grilled Caesar

Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Campari Tomatoes, Bacon, Garlic Butter Croutons

- ★ Add Wood Grilled Chicken
- ★ Add Scottish Salmon

Beef Tipped Salad

Seared Tips, A.1.® Vinaigrette, WI Cheddar, Swiss, Campari Tomatoes, Pickled Red Onions

Macadamia Chicken Salad

Macadamia Nut Crusted Chicken, Mixed Spring Greens, Swiss, Sharp Cheddar, Bacon, Egg, Avocado, Campari Tomatoes, Honey Spiced Mustard

BURGERS, SANDWICHES & SUCH

Burgers & Sandwiches served with a choice of FM Side Salad, 510 Fries, or BBQ Root Chips

FnG Burger

Wood Fired C.A.B. Top 2% Chuck & Steak, WI Sharp Cheddar, Classic Set Up, Brioche Bun

Bison Burger

Colorado Bison, Maple Bacon BBQ Sauce, Sharp Cheddar, Grilled Canadian Bacon, Roasted Red Onions, DB Rustic Bun

Turkey & Bourbon Cranberry

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

Mimi Panini

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

WUJU Chicken Sandwich

Meyer Lemon Poppy Seed Arugula, Tomato, Bacon, Avocado, Swiss, WUJU Aioli, Wheat Berry Toast

½ & ½ Sandwiches

Choose from: Turkey, WUJU or Panini and your choice of FM Salad or Cup of Today's Soup

FOR THE KIDDOS 12 & UNDER

Two Pancakes

Served with Fresh Seasonal Fruit

Cornbread Waffle

Served with Fresh Seasonal Fruit

Two Scrambled Eggs

Served with 2 slices of Bacon and Fresh Seasonal Fruit

BRUNCH LIBATIONS

Champagne Mimosa

Champagne Poinsettia 3

Champagne Prickly Pear Mimosa

Champagne Mango Mimosa

Stone Fruit Mimosa

Effen Cucumber Bloody Mary

Bloody Mary

Tito's Chile Infused Vodka Bloody Mary

DESSERTS

Nutella Flourless Chocolate Cake

Crème Brûlée

Check with your server for today's savor

Chef Carlos “No Bake” Cheesecake

Brown Sugar Almond Crust, Amarena Cherry Glacé

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Cherry Chocolate Bread Pudding



WE WORK TO CREATE EXCITING DISHES
 USING ONLY THE BEST, FRESH, SEASONAL
 INGREDIENTS. IF MOTHER NATURE AIN'T
 FEELIN' IT, YOU AREN'T EATIN' IT.

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