



Spring & Summer 2019

BRUNCH

Cinnamon Swirl Brioche French Toast 10

Topped with Fresh Seasonal Berries and Nutella Whipped Cream

Strata 9.5

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

Macadamia Chicken & Cornbread Waffles 9.5

Vermont Pure Maple Syrup, Fresh Seasonal Fruit

Creole Biscuits & White Chili Gravy 8.5

- ★ Add Chef Carlos's Chorizo 3
- ★ Add 2 Egg Scramble 3

Breakfast Tacos 9.5

WI Sharp Cheddar, Scramble, Choice of Chorizo or Bacon

Blueberry Buttermilk Pancakes 9.5

Smoked Bacon, 2 Egg Scramble

The Hangover Bowl 9.5

Red Potatoes, Spinach, Wild Mushrooms, Roasted Onions, Pepadew Peppers, Pepper Jack, Two EZ Eggs, Green Onion

- ★ Add Chef Carlos's Chorizo 3
- ★ Add Chopped Bacon 2

Sunrise Panini 13

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

Smoked Brisket Benedict 14.5

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

Classic Benedict 12.5

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

Pot Roast Benedict 13.5

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

California Benedict 13

★ 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 5.5 / Bowl 8.5

Soup & Salad 9.5

Cup of Today's Soup with FM Side Salad

FM Salad 9.5

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

- ★ Add Wood Grilled Chicken 6
- ★ Add Scottish Salmon 9

The Wedge 9.5

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

- ★ Add Wood Grilled Chicken 6
- ★ Add Scottish Salmon 9

Wood Grilled Caesar 9.5

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

- ★ Add Wood Grilled Chicken 6
- ★ Add Scottish Salmon 9

Gibson Steak Salad 16

Wood Grilled C.A.B. Top 2% Sirloin Steak, Mixed Spring Greens, A.1.® Vinaigrette, Sharp Cheddar, Swiss, Tomatoes, Pickled Red Onions

Macadamia Chicken Salad 14.5

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 11.5

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

Bison Burger 17.5

Wood Grilled Colorado Bison, Truffle Aioli, Crisp Potato Strings, Jalapeño Bacon Goat Cheese, Miso Caramel Glaze, Brioche Bun

Turkey & Bourbon Cranberry 13

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

Mimi Panini 12.5

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

WUJU Chicken Sandwich 13

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

½ & ½ Sandwiches 11

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 5.5

Served with Fresh Seasonal Fruit

Cornbread Waffle 5.5

Served with Fresh Seasonal Fruit

Two Scrambled Eggs 5.5

Served with 2 slices of Bacon and Fresh Seasonal Fruit

Brunch Libations

Champagne Mimosa 3.5

Champagne Poinsettia 3.5

Champagne Prickly Pear Mimosa 5.5

Champagne Blood Orange Mimosa 5.5

Ruffino Prosecco Mimosa 11

Bloody Mary 3.5

Effen Cucumber Bloody Mary 5.5

Tito's Chile Infused Vodka Bloody Mary 11

Desserts

Nutella Flourless Chocolate Cake

Crème Brûlée

Check with your server for today's savor

Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Miso Caramel

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Cherry Chocolate Bread Pudding

*We bake it to order like soufflé. Please order with your entrées to allow for the extra time.



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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