



Fall & Winter 2019

BRUNCH

Cinnamon Swirl Brioche French Toast

Topped with Fresh Seasonal Berries and Nutella Whipped Cream

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

Breakfast Tacos

WI Sharp Cheddar, Scramble, Choice of Chorizo or Bacon

Blueberry Buttermilk Pancakes

Smoked Bacon, 2 Egg Scramble

The Hangover Bowl

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

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

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

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

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, Tomatoes, Green Onions, Bacon

- ★ Add Wood Grilled Chicken
- ★ Add Scottish Salmon

Wood Grilled Caesar

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

- ★ Add Wood Grilled Chicken
- ★ Add Scottish Salmon

Gibson Steak Salad

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

Macadamia Nut Crusted Chicken, Mixed Heritage Greens, Swiss, Sharp Cheddar, Bacon, Egg, Sweet Potato Strings, 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

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

Turkey & Bourbon Jam

Bourbon Three Berry Jam, Bacon, Gruyere, Tomato, Red Onion, Tarragon Aioli, 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, Swiss, Roasted Red Pepper, 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

Champagne Prickly Pear Mimosa

Champagne Blood Orange Mimosa

Ruffino Prosecco Mimosa

Bloody Mary

Effen Cucumber 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, Miso Caramel

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Blueberry 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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