



VEGETARIAN MENU

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.

Starters

Golden Harvest Fried Goat Cheese 10

Focaccia Crust, Pomodoro Sauce, Fresh Basil and Wood Grilled Garlic Brioche Bread

LODO 9

Chipotle Black Bean Purée, Jalapeño Queso, Mrs. Renfro's Hot Sweet Pepper Relish, Stone Ground Corn Tortillas

Black Eyed Pea Hummus 9.5

Local Black Eyed Peas, Tahini, Garlic, EVO, Feta Cheese, Sweet Corn, Tomatoes, Kalamata Olives, Green Onion, Wood Grilled Pita Bread

Soups & Salads

Today's Soup Cup 5.5 / Bowl 8.5

Fresh and Seasonal. *Please ask your server for today's vegetarian offerings.*

FM Salad 9.5

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

Sandwiches & Such

Chicken Fried Portobello Sandwich 13

**Offered at Lunch Only*

Vegetarian Fried Portobello Mushroom, Heritage Greens, Spiced Tomato, Roasted Peppers, Grilled Onions, Herb Tartar Sauce, Wheat Berry Toast

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

Arroz Con Tres Leches

Kokuho Sticky Rice and Currants in a Three Milk Cinnamon Crème with Toasted Coconut (Limited)

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

**Most Cobblers are Vegetarian with few exceptions. Please check with your server for the current offering.*