



Second Half of 2020

BRUNCH

French Toast 11

Topped with Fresh Seasonal Berries and Whipped Cream,
Served with Bacon and 2 Egg Scramble

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 & Sophie's Cream Gravy 8.5

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

Breakfast Tacos 9.5

WI 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

Chicken Fried Steak & Eggs 14.5

Sophie's Cream Gravy, 2 Egg Scramble, Bacon,
Jalapeño Cornbread Texas Toast

- ★ Add a Steak 6.75

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 Bay of Fundy Salmon 9

The Wedge 9.5

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

- ★ Add Wood Grilled Chicken 6
- ★ Add Bay of Fundy Salmon 9

Wood Grilled Caesar 9.5

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

- ★ Add Wood Grilled Chicken 6
- ★ Add Bay of Fundy Salmon 9

Gibson Steak Salad 16

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

Macadamia Chicken Salad 14.5

Macadamia Nut Crusted Chicken, Mixed Heritage Greens,
Swiss, 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, BBQ Root Chips
or Dijon Potato Salad

FnG Burger 11.5

Wood Fired C.A.B. Top 2% Chuck & Steak,
WI 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 Jam 13

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

The Ice Cream Sammich

Rotating Flavors of Gourmet Cookies combined with
locally made Henry's Homemade Ice Cream



*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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There is a risk associated with undercooked proteins, etc. The kitchen & bar use 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 JUL20