



DINNER *Second Half of 2020*

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

Deviled Eggs 14

Cheddar, House Smoked Brisket in Masala BBQ Sauce, Caramelized Shallots

Cuban Six Pack 13

Grill Pressed King's Hawaiian Rolls, Renfro's Hot Sweet Jalapeño Relish, House Smoked Pulled Pork, Mustard, Dill Pickle, Provolone, Root Chips

Keller Flats MKT

Weekly flatbread creations featuring fresh, seasonal and "twisted" offerings from Chefs Carlos & Bob

Golden Harvest Fried Goat Cheese 10

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

Kobe Sliders 15

Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Provolone, Classic Set Up, 510 French Fries

LODO 9.5

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

Triple Dip 11

- J.A.C. Dip: Jalapeño/Apple/Cheddar
- S.S.P. Dip: Spinach/Sun Dried Tomato/Pepper
- Jack V-Dip: Golden Harvest Cream Cheese/Renfro's Hot Sweet Jalapeño Relish/Fresh Thyme

Served with Stone Ground Corn Tortilla Chips

Sandwiches, Salads & Such

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

Rubenesque 13.5

Grilled Corned Beef Brisket, 1k Island Dressing, Hunter Kraut, Swiss, Lightly Seeded Grilled Rye Bread

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

The Mains

Chicken Tierra 18.5

Artichoke and Spinach Stuffed, Chef Bob's Tejas Rice, Chef Carlos' Wood Grilled Esquites Street Corn, Wild Mushrooms

25 HP Village Pasta 18.5

Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

Smoked Brisket Cottage Pie 18.5

House Smoked C.A.B. Chopped Brisket, Garlic Smashed Potatoes, Jim Beam® Grilled Onions, Beer Infused Cheddar

Boneless Pot Roast Short Rib 20.5

Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

Town Center Chicken Fried Steak 18.5

Garlic Smashed Potatoes, Seasonal Vegetable, Sophie's Cream Gravy

Baseball Sirloin Steak 26

Wood Grilled C.A.B. Sirloin, Garlic Thyme Root Vegetables, Spinach and Red Onion

Maine Lobster Mac & Cheese 21.5

Maine Lobster, Wild Mushrooms, Spinach, Cavatappi Pasta, Four Global Cheeses, Herb Focaccia Bread Crumbs, FM Salad

Fresh Water Trout MKT

Weekly offering features Idaho, Ruby Red or Steel Head Trout with a seasonal twist from Chefs Carlos & Bob

Bay of Fundy Wild Salmon 23.5

Wood Fired Wild Caught Salmon, KTX Greens, Saffron Lemon Butter

Follow us for all the latest updates:   

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

For the Kiddos 12 & UNDER

Chef's Mac & Cheese 7.5

Aunt Jill's Marinara Pasta 7.5

Chef's Grilled Cheese 7.5

Mini Burgers 7.5

Chicken Tenders 7.5

Flatbread Cheese Pizza 7.5

#ASHTAGS

MON Fish and Chips

TUE Chef's Tacos

WED Arevachilladas

THU The Schnitz

FRI St. Louis BBQ Back Ribs

SAT Tenderloin Raclette