



LUNCH

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

Soups & Salads

Today's Soup Cup 5.5 / Bowl 8.5

Fresh and Seasonal. Please ask your server.

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 & 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

R N D Burger of the Week 13.5

The Chef's Special Offering of the Week with unusual and twisted toppings

Bison Burger 17.5

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

Mimi Panini 12.5

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

Reubenesque 13.5

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

Patty Melt No. 7 12.5

Wood Fired C.A.B. Top 2% Chuck & Steak Burger, Cheddar, Swiss, Tarragon Aioli, Caramelized Onions, Lightly Seeded Rye Bread

Blackened Redfish Sandwich 13.5

Herb Tartar, Shredded Cabbage, Kosher Dill Pickle, Roasted Red Onion, Stone Ground Wheat Berry Toast

½ & ½ Sandwiches 11

Choose from: Turkey or Panini Sandwich and your choice of FM Salad or Cup of Today's Soup

Turkey & Bourbon Jam 13

Bourbon Three Berry Jam, Bacon, Provolone, Tomato, Red Onion, Tarragon Aioli, Wood Grilled Focaccia

25 HP Village Pasta 18.5

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

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

For the Kiddos

12 & UNDER

Chef's Mac & Cheese 7.5

Chef's Grilled Cheese 7.5

Mini Burgers 7.5

Chicken Tenders 7.5

*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 DEC20