



Fall 2021

BRUNCH

The Mains

Macadamia Chicken & Cornbread Waffles 12
Maple Syrup, Whipped Butter, Cream Gravy and Fresh Seasonal Fruit

Blueberry Buttermilk Pancakes 11
Smoked Bacon, 2 Egg Scramble, Whipped Butter, Maple Syrup

The Hangover Bowl 13.25
Red Potatoes, Spinach, Wild Mushrooms, Peppadew Peppers, Roasted Onions, Pepper Jack Cheese, Bacon, Green Onion, 2 Egg Scramble

Classic Benedict 14.5
Wood Grilled Focaccia, Grilled Apple Wood Smoked Canadian Bacon, Poached Eggs, Bearnaise

Brisket Benedict 16.25
Wood Grilled Focaccia, House Smoked Brisket in Masala BBQ Sauce, Poached Eggs, Bearnaise

For the Kiddos 12 & UNDER

Two Pancakes 8.75
Served with Fresh Seasonal Fruit

Cornbread Waffle 8.75
Served with Fresh Seasonal Fruit

Two Scrambled Eggs 8.75
Served with 2 slices of Bacon and Fresh Seasonal Fruit

Soups & Salads

Today's Soup Cup 6.5 / Bowl 9.5
Fresh and Seasonal. Please ask your server.

Soup & Salad 11
Cup of Today's Soup with FM Side Salad

FM Salad 11
Farm to Market Field Greens, Peach Vinaigrette, Wood Toasted Pecans, Granny Smith Sticks, Goat Cheese

★ Add Wood Grilled Chicken 7

★ Add Bay of Fundy Salmon 10

The Wedge 11
¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Tomatoes, Green Onions, Bacon

★ Add Wood Grilled Chicken 7

★ Add Bay of Fundy Salmon 10

Wood Grilled Caesar 11
Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Tomatoes, Bacon, Garlic Butter Croutons

★ Add Wood Grilled Chicken 7

★ Add Bay of Fundy Salmon 10

Gibson Steak Salad 18.75
Wood Grilled C.A.B. Top 2% Sirloin Steak, Mixed Spring Greens, A.1.® Vinaigrette, Cheddar, Swiss, Tomatoes, Pickled Red Onions

Macadamia Chicken Salad 16.75
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 Ellen's Potato Salad

FnG Burger 14
Wood Fired C.A.B. Top 2% Chuck & Steak Burger, WI Cheddar, Classic Set Up, Garlic Grilled Brioche Bun

Bison Burger 20.25
Wood Grilled Colorado Bison, Truffle Aioli, Crisp Potato Strings, Jalapeño Bacon Goat Cheese, Miso Caramel Glaze, Brioche Bun

Turkey & Bourbon Jam 15
Bourbon Three Berry Jam, Bacon, Provolone, Tomato, Red Onion, Tarragon Aioli, Wood Grilled Focaccia

Mimi Panini 14.5
Smoked Ham, Turkey, Bacon, Tomato, Tarragon Aioli, Swiss, Cheddar, Grill Press Focaccia

Creole Blackened Chicken Sandwich 14.5
Hot Sweet Pickle Brined Chicken Thighs, Heritage Baby Greens, Tomato, Creole Mayo, Garlic Toasted Murphy's Potato Bun

½ & ½ Sandwiches 12.75
Choose from: Turkey & Bourbon Jam, Blackened Chicken or Panini Sandwich and your choice of FM Salad or Today's Soup

Brunch Libations

Champagne Mimosa 4

Champagne Poinsettia 4

Champagne Prickly Pear Mimosa 6.5

Champagne Blood Orange Mimosa 6.5

Ruffino Prosecco Mimosa 12.75

Bloody Mary 4

Effen Cucumber Bloody Mary 6.5

Tito's Chile Infused Vodka Bloody Mary 12.75

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



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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