

# BRUNCH

*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.*

## The Mains

### Pecan Chicken & Cornbread Waffles 12

Pecan Crusted Chicken, Cornbread Waffles, Maple Syrup, Butter, Cream Gravy and 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 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, Mixed Cheeses, Tomatoes, Pickled Red Onions

### Pecan Chicken Salad 16.75

Pecan Crusted Chicken, Mixed Heritage Greens, Mixed Cheeses, 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, WI Cheddar, Classic Set Up, 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

### Pecan Chicken Sandwich 14.5

Pecan Crusted Chicken, J.A.C Pimento Cheese, Tarragon Aioli, Lettuce, Tomato, Bread & Butter Pickles, Calabrian Bacon Onion Jam, Garlic Toasted Brioche Bun

### ½ & ½ Sandwiches 12.75

Choose from: Turkey or Panini Sandwich and your choice of FM Salad or Cup of 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

Follow us for all the latest updates:



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.