



Fall / Winter 2021

# DINNER

*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

**Cracklins 12**  
Cooked to order pork rinds seasoned with FnG Seasoning and served with Buttermilk Garlic Pimento Cheese Dip

**Cuban Six Pack 15**  
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 11.75**  
Focaccia Crust, Pomodoro Sauce, Fresh Basil and Wood Grilled Garlic Brioche Bread

**Kobe Sliders 17.25**  
Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Provolone, Classic Set Up, 510 French Fries

**LODO 11**  
Chipotle Black Bean Purée, Jalapeño Queso, Renfro's Hot Sweet Jalapeño Relish, Stone Ground Corn Tortillas

**Triple Dip 12.75**  
• 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

## The Mains

**Burgers & Sandwiches served with 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

**Rubenesque 15.75**  
Grilled Corned Beef Brisket, 1k Island Dressing, Hunter Kraut, Swiss, Lightly Seeded Grilled Rye Bread

**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

**Pecan Chicken Salad 16.75**  
Pecan Crusted Chicken, Mixed Heritage Greens, Mixed Cheeses, Bacon, Egg, Sweet Potato, Strings, Tomatoes Honey Spiced Mustard

**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

## Weekly Specials

The Chefs' Special Offerings of the Week including Soups, RnD Sandwich, Flatbread, Hashtags and more!

**25 HP Village Pasta 21.50**  
Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

**PrimaNaana 19**  
Shaved Smoked Prime Rib, Grilled Peppers, Old Forester Grilled Onions, Melted Mixed Cheeses, Grilled Naan, Au Jus, Horseradish

**Boneless Pot Roast Short Rib 23.75**  
Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

**Baseball Sirloin Steak 30**  
Wood Grilled C.A.B. Sirloin, Garlic Thyme Root Vegetables, Spinach, Red Onion

**Smoked Brisket Cottage Pie 22**  
House Smoked C.A.B. Chopped BBQ Brisket, Garlic Smashed Potatoes, Sharp Cheddar, Bullhozer Brothers Brick Cheese, Old Forester Grilled Onions

**Bay of Fundy Wild Salmon 27.25**  
Wood Fired Wild Caught Salmon, KTX Greens, Saffron 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 8.75**

**Chef's Grilled Cheese 8.75**

**Mini Burgers 8.75**

**Chicken Tenders 8.75**

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.