



Fall / Winter 2021

LUNCH

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

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 & 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

R N D Burger of the Week MKT

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

Bison Burger 20.25

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

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

Reuben-esque 15.75

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

Blackened Redfish Sandwich 15.75

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

½ & ½ Sandwiches 12.75

Choose from Turkey & Bourbon Jam or Panini Sandwich and your choice of FM Salad or Today's Soup

Turkey & Bourbon Jam 15

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

PrimaNaana 19

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

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

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.

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.