



Summer/Winter 2022

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.

Brunch

Pecan Chicken & Cornbread Waffles 12
Pecan Crusted Chicken, Cornbread Waffles, Maple Syrup, Butter, Cream Gravy and 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

California Benedict 15.50
Wood Grilled Focaccia Bread, Grilled Turkey Spinach, Artichokes, Poached Eggs, Béarnaise

Texas Sunrise Panini 15
Ham, Bacon, Swiss, Cheddar, Tomato, Tarragon Aioli Scrambled Egg pressed between Garlic Texas Toast

The Mains

Burgers & Sandwiches served with choice of FM Side Salad, 510 Fries, BBQ Root Chips or Ellen's Potato Salad

Weekly Specials

The Chef's Special Offerings of the Week Including Soups, Seasonal Vegetable, The Hashtags and more!

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

FM Salad 12
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 12
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 12
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, Cheeses, Bacon Egg, Sweet Potato Strings, Tomatoes, Honey Spiced Mustard

Soup & Salad 12
Cup of Today's Soup with FM Side Salad

½ & ½ Sandwiches 13
Choose from: Turkey or Panini Sandwich and choice of FM Salad or Cup of Today's Soup

FnG Burger 14
Fresh Ground In-House Chuck and Steak Burger, WI Cheddar, Classic Set Up, Garlic Grilled Brioche Bun

Turkey & Bourbon Jam 16
Bourbon Three Berry Jam, Bacon, Provolone, Tomato, Red Onion, Tarragon Aioli, Wood Grilled Focaccia

Mimi Panini 15
Smoked Ham, Turkey, Bacon, Tomato, Tarragon Aioli, Swiss, Cheddar, Grill Press Focaccia

Pecan Chicken Sandwich 15
Pecan Crusted Chicken, J.A.C Pimento Cheese, Tarragon Aioli, Lettuce, Tomato, Bread & Butter Pickles, Calabrian Bacon Onion Jam, Garlic Toasted Brioche Bun

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

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

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.