



Summer/Winter 2022

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

Lockhart Quail Legs 17
Buttermilk Rice Flour Crust, Chipotle Buttermilk Garlic Dipper, Knox Watercress

Deviled Eggs 15
Sharp Cheddar, Renfro's Jalapeño Relish, Crisp Red Bird Farms Chicken Skin

Golden Harvest Fried Goat Cheese 12.50
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 12
Chipotle Black Bean Purée, Jalapeño Queso, Renfro's Hot Sweet Jalapeño Relish, Stone Ground Corn Tortillas

Triple Dip 13.25
• 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

Weekly Specials

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

FnG Burger 15
Fresh Ground In-House Chuck and Steak Burger
WI Cheddar, Classic Set Up, Garlic Grilled Brioche Bun

RnD Burger of the Week MKT
The Chef's special offering of the week with unusual and twisted offerings

The Wedge 12
¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Tomatoes, Green Onions, Bacon

Add Wood Grilled Chicken 7
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
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

FM Salad 12
Farm to Market Field Greens, Peach Vinaigrette, Wood Toasted Pecans, Granny Smith Apples, Goat Cheese
Add Wood Grilled Chicken 7
Bay of Fundy Salmon 10

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

PrimaNaana 21
Shaved Smoked Prime Rib Quesadilla, 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

Wood Grilled Meatloaf 22
Fresh Ground In-House Chuck and Steak Meatloaf
Bone Marrow Gravy, Three Cheese Scalloped Potatoes

New Zealand Green Lip Mussels 21
Garlic White Wine Resurrection, Tomato Concasse
Chiffonade Basil and Spinach, Lemon Butter
Served with Garlic Grilled Brioche

Red Bird Farms Chicken 22
Wood Grilled Chicken, Grilled Ham, Sharp Cheddar
Brick Cheese, Parmesan Jalapeño Cream, KTX Greens

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

Ren's S'mores
Graham Cracker Crust, Chocolate Ganache,
Torch Marshmallow Whip, Nutella Chocolate Sauce

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.