



Summer/Winter 2022

LUNCH

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 Jalapeñijalo 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!

Today's Soup Cup 6.5 / Bowl 9.5

Fresh and Seasonal. Please ask your server.

Soup & Salad 12

Cup of Today's Soup with FM Side Salad

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, Mixed Cheeses, Bacon, Egg, Sweet Potato Strings, Tomatoes, Honey Spiced Mustard

½ & ½ Sandwiches 13

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

FnG Burger 14

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 toppings

Mimi Panini 15

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

Pecan Chicken Sandwich 15

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

Reubenesque 16

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

Blackened Redfish Sandwich 16.25

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

Turkey & Bourbon Jam 16

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

PrimaNaana 21

Shaved Smoked Prime Rib Quesadilla, Grilled Peppers Old Forester Grilled Onions, Melted Mixed Cheeses Grilled Naan Au Jus, Horseradish (served with no side)

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, Torched 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.