



Spring / Summer 2023

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
Served with Buttermilk Garlic Pimento Cheese Dip

Keller Flats MKT
Weekly Feature of Twisted Ingredients
from the Chefs

Deviled Eggs 15
Truffled Eggs with Crispy Onions

Golden Harvest Fried Goat Cheese 14
Focaccia Crust, Pomodoro Sauce, Fresh Basil
and Wood Grilled Garlic Brioche Bread

Smoked Brisket Meatballs 17
Creamy Sharp Cheddar Grits, Spiced Black Strap Molasses
Glaze and Crisp Onions

LODO 13
Chipotle Black Bean Purée, Jalapeño Queso,
Renfro's Hot Sweet Jalapeño Relish,
Stone Ground Corn Tortillas

Triple Dip 14
• J.A.C. Dip: Jalapeño/Apple/Cheddar
• S.S.P. Dip: Spinach/Sun Dried Tomato/Pepper Jack
• Rio Frio Dip: Golden Harvest Cream Cheese/Fresh Thyme/
Renfro's Hot Sweet Jalapeño Relish/Smoked Bacon/Honey
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 16
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

FM Salad 14
Farm to Market Field Greens, Peach Vinaigrette, Wood
Toasted Pecans, Granny Smith Apples, Goat Cheese
Add Wood Grilled Chicken 7 / Bay of Fundy Salmon 11

The Wedge 14
¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese
Dressing, Tomatoes, Green Onions, Bacon
Add Wood Grilled Chicken 7 / Bay of Fundy Salmon 11

Wood Grilled Caesar 14
Grilled Romaine, Shaved Parmesan, Creamy Caesar
Dressing, Tomatoes, Bacon, Garlic Butter Croutons
Add Wood Grilled Chicken 7 / Bay of Fundy Salmon 11

Pecan Chicken Salad 17
Pecan Crusted Chicken, Mixed Heritage Greens, Mixed
Cheeses, Bacon, Egg, Sweet Potato Strings, Tomatoes,
Honey Spiced Mustard

Kobe Sliders 18
Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli,
Provolone, Classic Set Up, 510 French Fries

25 HP Village Pasta 22
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 (served with no side)

Slow Braised Boneless Short Rib 25
Served over Fresh Lemon Pepper Pappardelle tossed
with Spinach, Umami Vegetables in Braising Pan Jus

Wood Grilled Meatloaf 23
Fresh Ground In-House Chuck and Steak Meatloaf,
Bone Marrow Gravy, Six Cheese Scalloped Potatoes

Chicken Tierra 24
Baked Chicken Stuffed with with Spinach, Prosciutto and
Parmesan Cream. Served over Seasonal Sautéed Greens

New Zealand Green Lip Mussels 22
Garlic White Wine Reduction, Tomato Concasse
Chiffonade Basil and Spinach, Lemon Butter
Served with Garlic Grilled Brioche

Bay of Fundy Wild Salmon 28
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

Apple Cinnamon Empanada
With Miso Caramel 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.

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