



Spring / Summer 2023

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 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, Served with Stone Ground Corn Tortillas

Triple Dip 14

- J.A.C. Dip: Jalapeño/Apple/Cheddar
 - S.S.P. Dip: Spinach/Sun Dried Tomato/Pepper
 - 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!

Today's Soup Cup 6.5 / Bowl 9.5

Fresh and Seasonal. Please ask your server.

Soup & Salad 13

Cup of Today's Soup with FM Side Salad

½ & ½ Sandwiches 13

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

FM Salad 14

Farm to Market Field Greens, Peach Vinaigrette, Wood Toasted Pecans, Granny Smith Sticks, 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

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 toppings

Mimi Panini 15.5

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

Pecan Chicken Sandwich 16.25

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

Reuben-esque 16.25

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

Blackened Redfish Sandwich 17

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

Turkey & Bourbon Jam 16.25

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

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.