



# BRUNCH

FALL / WINTER 2023

## Brunch Libations

Champagne Mimosa	3
Champagne Poinsettia	3
Bloody Mary	3
Champagne Prickly Pear Mimosa	6.5
Champagne Blood Orange Mimosa	6.5
Effen Cucumber Bloody Mary	6.5
Prosecco Mimosa	12.75
Tito's Chile Infused Vodka Bloody Mary	12.75

## Brunch



### Pecan Chicken & Cornbread Waffles 15

Award Winning Cornbread Waffles served with Pecan Encrusted Chicken, Pure Maple Syrup and Sophia's Cream Gravy **GF**

### Blueberry Buttermilk Pancakes 14

Served with Whipped Butter, Pure Maple Syrup, Smoked Bacon, 2 Scrambled Eggs

### Salmon Croquette Benedict 17

Pan Seared Salmon Croquettes served over Sautéed Spinach tossed with Wild Mushrooms, Roasted Onions, Pepadew Peppers, Bacon and Red Potatoes. Topped with two Poached Eggs and Béarnaise Sauce

### Classic Benedict 15

Wood Grilled Focaccia Bread, Wood Grilled Apple Smoked Canadian Bacon, 2 Poached Eggs, Béarnaise Sauce

### Plantanares Chorizo Breakfast Sliders 14

Chef Carlos's Family Chorizo Sliders on Brioche Slider Buns with Muenster Cheese, 2 Poached Eggs and Honey Grilled Jalapeño Aioli. Served with Sweet Potato Fries

### The Hangover Bowl 15

Red Potatoes, Spinach, Wild Mushrooms, Roasted Onions, Pepadew Peppers, Pepper Jack, Two Scrambled Eggs, Green Onion, Chopped Bacon **GF**

### Not the Military's S.O.S 17

Shingled Garlic Brioche Texas Toast topped with Shaved Smoked Prime Rib, Sophia's Cream Gravy and Bourbon Grilled Onions. Served with a side of Scrambled Eggs

### Sunrise Panini 15

Ham, Bacon, Swiss, Cheddar, Tomato, Tarragon Aioli and Scrambled Eggs pressed between Garlic Brioche Texas Toast

## The Mains

Burgers and Sandwiches Served with choice of side FM Salad, 510 Fries, Root Chips, or Sweet Potato Fries. (All sides are GF and V.)

### Today's Soup 6.5/9.5

Seasonal Offerings

### Soup & Salad 14

Cup of Today's Soup / Side FM Salad

### FM Salad 14

Farm to Market Field Greens tossed with Peach Vinaigrette, Wood Toasted Pecans, and Granny Smith Apple Sticks. Topped with Goat Cheese. **GF, V**  
Add: Wood Grilled Chicken 7 or Salmon 11

### The Wedge 14

¼ Iceberg Lettuce Wedge, Tomatoes, Bacon, Green Onion, Bleu Cheese Crumbles, Green Goddess Bleu Cheese Dressing

Add: Wood Grilled Chicken 7 or Salmon 11

### Wood Grilled Caesar 14

Grilled Romaine, Bacon, Tomato, Garlic Butter Croutons and Shaved Parmesan. Topped with Creamy Caesar Dressing.

Add: Wood Grilled Chicken 7 or Salmon 11

### Pecan Chicken Salad 17.5

Pecan Crusted Chicken, Mixed Spring Greens, Swiss, Sharp Cheddar, Bacon, Egg, Sweet Potato Curly, Tomatoes, Honey Spiced Mustard Dressing **GF**

### FnG Burger 16

Fresh Ground in House CAB Steak and Chuck Burger, Sharp Cheddar, Classic Set Up, Garlic Toasted Brioche Bun

### Turkey Bourbon Jam 16.25

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

### Mimi Panini 16

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

### Pecan Chicken Sandwich 16.25

Pecan Crusted Chicken, Muenster Cheese, Honey Grilled Jalapeño Aioli, Lettuce, Tomato, Bread & Butter Pickles, Garlic Brioche Texas Toast

### Kobe Sliders 18

Three Mini Kobe Burgers, Brioche Buns, Tarragon Aioli, Provolone, Classic Set Up, 510 French Fries

### ½ & ½ Sandwiches 14

Choose ½ of one sandwich:

Turkey Bourbon Jam Sandwich or Mimi Panini Sandwich.

Served with choice of Today's Soup or FM Side Salad

## For the Kiddos

12 & UNDER

### Two Pancakes 8.75

Served with Seasonal Fruit

### Cornbread Waffle GF 8.75

Served with Seasonal Fruit

### Scrambled Eggs 8.75

Served with Bacon and Seasonal Fruit

**GF** Gluten Free. **V** Vegetarian.

There is a risk associated with eating undercooked proteins, etc. The kitchen & bar use nuts, dairy, eggs, and gluten. Please make your server aware of an and all food allergies at the table. We will do our best to handle your needs. @FnG Eats OCT 23