



DINNER

FALL / WINTER 2023

Starters

Bleu Root Chips 12

House Cooked Idaho Russet and Central American Malanga Chips topped with Parmesan Cream, Bleu Cheese Crumbles, Bacon, Scallions GF

Cholula Pulled Pork Deviled Eggs 16

Topped with Grilled Bourbon Onions GF

Spinach and Blue Crab Dip 17

Creamed Spinach, Maryland Blue Crab, Wisconsin Brick Cheese, Focaccia Bread Crumbs Served with Stone Ground Corn Tortilla Chips

Keller Flats MKT

Weekly Flatbread with the Chefs' Twisted Ingredients

Golden Harvest Fried Goat Cheese 15

Focaccia Crust, Pomodoro Sauce, Fresh Basil, Wood Grilled Garlic Brioche Bread V

Smoked Brisket Meatballs 17

Creamy Sharp Cheddar Grits, Spiced Black Strap Molasses Glaze, Crispy Onions

Lodo 13

Chipotle Black Bean Puree, Jalapeño Queso Blanco, Renfro's Hot Sweet Jalapeño Relish, Cilantro. Served with Stone Ground Corn Tortilla Chips GF, V

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.)

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 13

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

Chicken Tagliatelle Pasta 22

Wood Fired Chicken, Spinach, Walnuts, Bacon and Red Onion Tossed with Black Pepper Tagliatelle Pasta in Basil Lemon Butter and topped with Shaved Parmesan

Pecan Chicken & Cornbread Waffles 17

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

R N D Burger/Sandwich of the Week MKT

The Chefs' special offering of the week with Unusual and Twisted Toppings

FnG Burger 16

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

Kobe Sliders 18

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

PrimaNaana 21

Shaved Smoked Prime Rib Quesadilla, Grilled Peppers, Old Forester Grilled Onions, Melted Mixed Cheeses, Wood Grilled Naan, Au jus, Horseradish (Served with no side item)

Wild Caught Atlantic Salmon 28

Wood Grilled or Blackened. Served with KTX Greens. Topped with Saffron Lemon Butter

Slow Braised Boneless Short Rib 25

Served with Garlic Smashed Potatoes, and Umami Vegetables in braising Pan Jus

Wood Grilled Meatloaf 22

Fresh Ground in House Steak and Chuck Meatloaf, Bone Marrow Gravy, Scalloped Potatoes

Wood Grilled Flat Iron Steak 38

Served with Horseradish Smashed Potatoes. Topped with Wild Mushroom Bone Marrow Gravy

For the Kiddos

12 & UNDER

Chef's Mac & Cheese V	8.75
Chef's Grilled Cheese V	8.75
Mini Burgers	8.75
Chicken Tenders GF	8.75

Desserts

Crème Brûlée

Check with your Server for Today's Flavor GF

Kahlua Flourless Chocolate Cake

Chocolate Ganache Icing, Nutella Drizzle GF

Chef Carlos' "No Bake" Cheesecake

Brown Sugar Almond Crust, Miso Caramel Sauce GF

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Cherry Chocolate Bread Pudding

Baked to order like soufflé. Please order with your entrees (we'll bake it as you dine!)

Topped with Old Forester Bourbon Sauce

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