



LUNCH

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**

Spinach and Blue Crab Dip 17

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

Cholula Pulled Pork Deviled Eggs 16

Topped with Grilled Bourbon Onions **GF**

Golden Harvest Fried Goat Cheese 15

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

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**

Keller Flats MKT

Weekly Flatbread with the Chefs' Twisted Ingredients

Smoked Brisket Meatballs 17

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



Soup & Salads

Today's Soup 6.5/9.5

Seasonal Offerings

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

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

The Wedge 14

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

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 Strings, Tomatoes, Honey Spiced Mustard Dressing **GF**

Soup n Salad 14

Cup of Today's Soup / Side FM Salad

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.)

FnG Burger 16

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

Pecan Chicken Sandwich 16.25

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

R N D Burger/ Sandwich of the Week MKT

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

Mimi Panini 16

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

Blackened Redfish Sandwich 17

Herb Tartar, Shredded Cabbage, Kosher Dill Pickle, Roasted Red Onions, Stone Ground Garlic Toasted Wheat Berry Bread

Reubenesque 16.25

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

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)

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

Kobe Sliders 18

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

Turkey Bourbon Jam 16.25

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

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

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

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