



# BRUNCH

SUMMER 2024

## 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, Peppadew Peppers, Bacon and Red Potatoes. Topped with two Poached Eggs and Béarnaise Sauce

### Classic Benedict 15

Wood Grilled Ciabatta 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, Peppadew Peppers, Pepper Jack, Two Scrambled Eggs, Green Onion, Chopped Bacon **GF**

### Smoked Brisket Potato 16

Fresh Baked Idaho Potato Stuffed with Butter, Sharp Cheddar, Detroit Style Brick Cheese, House Smoked Brisket and Green Onions. Served with Side FM Salad.

### 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

### Catalina Tomato Salad 15

Heirloom and Hot House Tomatoes, Prosciutto, Bleu Cheese, Hard-Boiled Local Farm Egg, Pickled Green Onion, Russian River Catalina Dressing **GF**  
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, Detroit Style Brick Cheese, Sharp Cheddar, Bacon, Egg, Sweet Potato Curls, 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 Three Berry Jam 16.25

Grilled Turkey and Housemade Three Berry Jam with Bacon, Muenster Cheese, Iceberg, Tomato, Tarragon Aioli, Wood Grilled Ciabatta

### Mimi Panini 16

Smoked Ham, Turkey, Bacon, Tomato, Tarragon Aioli, Muenster Cheese, Sharp Cheddar, Grill Pressed Ciabatta

### 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 on Brioche Slider Bun, Tarragon Aioli, Lettuce, Tomato, Red Onion, Kosher Dill Pickler, Muenster Cheese, 510 French Fries (Not Available at 1/2 Price HH)

### ½ & ½ Sandwiches 14

Choose ½ of one sandwich:

Turkey Three Berry 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 APR 24