



# DINNER

SUMMER 2024

## Starters

### Wood Grilled Castrovilla **MKT**

#### Artichoke

Served with EVOO Drizzle, Balsamic Reduction and Remoulade Dipper (Seasonal Availability) **GF, V**

### Cholula Pulled Pork **16** Deviled Eggs

Topped with Grilled Bourbon Onions **GF**

### Spinach and Blue Crab Dip **17**

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

### Keller Flats **MKT**

Weekly Flatbread with the Chefs' Twisted Ingredients

### Golden Harvest Fried **15** Goat Cheese

Ciabatta 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**

## 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

### 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 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, Muenster, Classic Set Up, 510 French Fries

### Smoked Brisket Torta **17**

House Smoked Brisket, Sharp Cheddar, Detroit Style Brick Cheese, Grilled Bourbon Onions on Garlic Pressed Naan. Served with Maple Bacon BBQ Sauce and 510 Fries

### Wild Caught Atlantic Salmon **28**

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

### Petit Filet **MKT**

Garlic Smashed Potatoes and Seasonal Vegetables

### 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 <b>V</b>	8.75
Chef's Grilled Cheese <b>V</b>	8.75
Mini Burgers	8.75
Chicken Tenders <b>GF</b>	8.75

## Desserts

### Crème Brûlée

Check with your Server for Today's Flavor **GF**

### Kahlua Flourless Chocolate Cake

Chocolate Ganache Icing, Nutella Drizzle **GF**

### The Sammich

Ice Cream Sandwich with Jalapeño Bacon  
Chocolate Chip Cookies and Henry's Homemade  
Cinnamon Ice Cream

### Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

### Chef Carlos' Pan Dulce de Arroz

Baked El Salvadoran Style Rice Pudding  
served with Mango Jalapeño Ice Cream and  
Licor 43 Cajeta **GF**

**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