



LUNCH

SUMMER 2024

Starters

Wood Grilled Castroville Artichoke

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

MKT

Golden Harvest Fried Goat Cheese

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

15

Keller Flats

Weekly Flatbread with the Chefs' Twisted Ingredients

MKT

Cholula Pulled Pork Deviled Eggs

Topped with Grilled Bourbon Onions

16

GF

Spinach and Blue Crab Dip **17**

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

Lodo

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

13

Soup & Salads

Today's Soup

Seasonal Offerings

6.5/9.5

Wood Grilled Caesar

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

14

Add: Wood Grilled Chicken 7 or Salmon 11

Pecan Chicken Salad

Pecan Crusted Chicken, Mixed Spring Greens, Detroit Style Brick Cheese, Sharp Cheddar, Bacon, Egg, Sweet Potato Strings, Tomatoes, Honey Spiced Mustard Dressing **GF**

17.5

FM Salad

Farm to Market Field Greens tossed with Peach Vinaigrette, Wood Toasted Pecans, and Granny Smith Apple Sticks. Topped with Goat Cheese **GF, V**

14

Add: Wood Grilled Chicken 7 or Salmon 11

Catalina Tomato Salad

Heirloom and Hot House Tomatoes, Bleu Cheese, Prosciutto, Local Farm Egg, Pickled Green Onion, Russian River Catalina Dressing **GF**

Add: Wood Grilled Chicken 7 or Salmon 11

Smoked Brisket Potato

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

16

Soup n Salad

Cup of Today's Soup / Side FM Salad

14

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

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

16

Mimi Panini

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

16

½ & ½ Sandwiches

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

14

Pecan Chicken Sandwich **16.25**

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

Blackened Redfish Sandwich **17**

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

17

Kobe Sliders

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

18

R N D Burger/ Sandwich of the Week

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

MKT

Smoked Brisket Torta

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

17

Turkey Three Berry Jam

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

16.25

Desserts

Crème Brûlée

Check with your Server for Today's Flavor **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

Kahlua Flourless Chocolate Cake

Chocolate Ganache Icing. Nutella Drizzle **GF**

Chef Carlos' Pan Dulce de Arroz

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

For the Kiddos

Chef's Mac & Cheese **V**

12 & UNDER

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 APR 24