



BRUNCH

WINTER 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**

Wedge Salad 14

Heirloom Tomatoes, Bleu Cheese Crumbles, Bacon, Green Onions. Served with Green Goddess Bleu Cheese Dressing

Add: Wood Grilled Chicken 7, Seared Beef Tips 11, 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, Seared Beef Tips 11, 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**

Add: Wood Grilled Chicken 7, Seared Beef Tips 11, or Salmon 11

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 Oct 2024