



DINNER

WINTER 2024

Starters

Smoked Bone Marrow 22.5

Smoked and Roasted Canoe Cut Veal Bones. Topped with Capers, Roasted Red Peppers, Green Onions. Served with Garlic Pressed Ciabatta and Fig Jam. (Seasonal Availability)

BBQ Brisket Deviled Eggs 16

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 Goat Cheese 15

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

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

Desserts

Crème Brûlée

Check with your Server for Today's Flavor GF

Kahlua Flourless Chocolate Cake

Chocolate Ganache Icing, Nutella Drizzle GF

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

No Bake Cheesecake

Chef Carlos' Cheesecake featuring Brown Sugar Almond Crust and Liqueur 43 Caramel GF

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, Seared Beef Tips 11, or Salmon 11

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 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

Gilroy Chicken 22

Smoked and Broiled Chicken Breast topped with Chili Peach Glaze. Served with Spinach Infused Garlic Smashed Potatoes.

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 BriskaNaana 18

House Smoked Brisket, Melted 3-Cheese Blend, Roasted Red Peppers, Grilled Bourbon Onions on Garlic Pressed Naan. Served with Au Jus, Creamy Horseradish and 510 Fries.

Wild Caught Atlantic Salmon 28

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

Fish N Chips 23

Topo Chico Tempura Battered Haddock with Steak Plank Fries. Served with Remoulade Slaw, Dill Tartar and Cocktail Sauce.

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

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