



LUNCH

Winter 2024

Starters

<p>Smoked Bone Marrow 22.5</p> <p>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)</p>	<p>Golden Harvest Fried Goat Cheese 15</p> <p>Ciabatta Crust, Pomodoro Sauce, Fresh Basil, Wood Grilled Garlic Brioche Bread V</p>	<p>Spinach and Blue Crab Dip 17</p> <p>Creamed Spinach, Maryland Blue Crab, Wisconsin Brick Cheese, Ciabatta Bread Crumbs Served with Stone Ground Corn Tortillas Chips</p>
<p>BBQ Brisket Deviled Eggs 16</p> <p>Topped with Grilled Bourbon Onions GF</p>	<p>Lodo 13</p> <p>Chipotle Black Bean Puree, Jalapeño Queso Blanco, Renfro's Hot Sweet Jalapeño Relish, Cilantro. Served with Stone Ground Corn Tortilla Chips GF, V</p>	<p>Keller Flats MKT</p> <p>Weekly Flatbread with the Chefs' Twisted Ingredients</p>

Soup & Salads

<p>Today's Soup 6.5/9.5</p> <p>Seasonal Offerings</p>	<p>Wood Grilled Caesar 14</p> <p>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</p>	<p>Pecan Chicken Salad 17.5</p> <p>Pecan Crusted Chicken, Mixed Spring Greens, Detroit Style Brick Cheese, Sharp Cheddar, Bacon, Egg, Sweet Potato Strings, Tomatoes, Honey Spiced Mustard Dressing GF</p>
<p>FM Salad 14</p> <p>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</p>	<p>Wedge Salad 14</p> <p>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</p>	<p>Smoked Brisket Potato 16</p> <p>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</p>
<p>Soup n Salad 14</p> <p>Cup of Today's Soup / Side FM Salad</p>		

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.)

<p>FnG Burger 16</p> <p>Fresh Ground in House CAB Steak and Chuck Burger-Sharp Cheddar, Classic Set Up, Garlic Toasted Brioche Bun</p>	<p>Mimi Panini 16</p> <p>Smoked Ham, Turkey, Bacon, Tomato, Tarragon Aioli, Muenster Cheese, Sharp Cheddar, Grill Pressed Ciabatta</p>	<p>½ & ½ Sandwiches 14</p> <p>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</p>
<p>Pecan Chicken Sandwich 16.25</p> <p>Pecan Crusted Chicken, Muenster Cheese, Honey Grilled Jalapeño Aioli, Lettuce, Tomato, Bread & Butter Pickles, Garlic Brioche Texas Toast</p>	<p>Blackened Redfish Sandwich 17</p> <p>Herb Tartar, Shredded Cabbage, Kosher Dill Pickle, Roasted Red Onions, Stone Ground Garlic Toasted Wheat Berry Bread</p>	<p>Kobe Sliders 18</p> <p>Three Mini Kobe Burgers, Brioche Buns, Tarragon Aioli, Muenster, Classic Set Up, 510 French Fries</p>
<p>R N D Burger/Sandwich of the Week MKT</p> <p>The Chefs' special offering of the week with Unusual and Twisted Toppings</p>	<p>Smoked BriskaNaana 18</p> <p>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.</p>	<p>Turkey Three Berry Jam 16.25</p> <p>Grilled Turkey and Housemade Three Berry Jam with Bacon, Muenster, Iceberg, Tomato, Tarragon Aioli, Wood Grilled Ciabatta</p>

Desserts

<p>Crème Brûlée</p> <p>Check with your Server for Today's Flavor GF</p>	<p>Boone's Cobbler</p> <p>Seasonal Farm Fruit Flavors inspired by Gladys Boone</p>
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<p>Kahlua Flourless Chocolate Cake</p> <p>Chocolate Ganache Icing. Nutella Drizzle GF</p>	<p>No Bake Cheesecake</p> <p>Chef Carlos' Cheesecake featuring Brown Sugar Almond Crust and Liqueur 43 Caramel GF</p>
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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

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