small plates — from the land

Ricotta Toast. avocado. nduja. pistachio. aged balsamic. evoo. *13*

Port Wine Poached Pear Salad. buttermilk blue cheese. candied pecans. arugula. cider vinaigrette. port syrup. *12*

Beet Salad. roasted harmony ridge beets. pistachio crusted goat cheese. arugula. beans. citrus vin. *14*

Duck Confit. apple. aged gouda. marcona almond. arugula. fennel. dried cherry. pomegranate molasses. *18*

Brown Butter Sweet Potato Gnocchi. pork belly. celery root purée. spinach. chimi. granny smith apples. pumpkin seeds. *16*

Fried Bourbon Glazed Chicken Skewers. bang bang slaw. chili sauce. toasted sesame. *15*

Muhammara Dip. walnuts. slow cooked peppers. purple haze goat cheese. pomegranate. grilled focaccia. olive oil. *14*

FM Meat & Cheese Board. artisan cheese. cured meats. jam. fruit. nuts. bread. *24*

Bacon Wrapped Dates. bourbon honey. pecan crunch. mixed micros. *10*

Cheerwine Braised Beef Short Ribs. grits. peanut brittle. micro cilantro. *20*

Mushroom Ravioli. charred peppers. truffle. tasso. spinach. parmesan. cream. fried shiitake. *16*

Moroccan BBQ Spareribs. peanuts. apple slaw. cilantro. *16*

Smoked Burrata. grape tomatoes. arugula. sea salt. peach jam. pickled onion. evoo. crostini. basil. balsamic syrup. *20*

Birria Short Rib Empanada. hatch chili cheese. hot sauce. garlic lime aioli. chimi. *14*

Brussels. sorghum vin. bacon. sea salt. *10*

Fried Chicken and Waffle. hot honey. brown sugar mayo. *12*

Sweet Potato Tots. cinnamon sugar. maple mayo. *9*

**if you use a credit card, we will charge an additional 3% to help offset processing costs. this amount is not more than what we pay in fees. we do not surcharge debit cards.*

small plates — from the sea

FM Eatery Shrimp. w-o-r-c-e-s-t-e-r-s-h-i-r-e butter. scallion. soppy bread. *14*

Southern Fried Oysters. arugula. fennel. pickled onion. remoulade. old bay saltines. *16*

Main Street Crab Cakes. "deviled" lump crab. smoked bacon. arugula. lusty mayo. *20*

Shrimp Pasta. fm noodles. roasted peppers. spinach. nduja cream. garlic breadcrumbs. *18*

Risotto di Pesce. fresh daily catch. red pepper puree. parmigiano reggiano. lemon. fine herbs. *18*

***Tuna Crudo.** pickled fresno. fennel. cucumber. micro cilantro. mango vinaigrette. spicy mayo. *20*

***Brown Butter Diver Scallops.** root vegetable hash. pork belly. chili oil. lemon butter. *20*

She Crab Bisque. old bay saltine crumble. hot sauce. scallion. *12*

big plates

***Rosemary Crusted Beef Tri Tip.** fingerling potatoes. balsamic glazed onions. haricot verts. boursin butter. sauce. *34*

Fried Springer Mountain Chicken Pot Pie. celery root. roasted carrots. small potatoes. yams. chicken veloute. herbs. black pepper biscuit crumble. *28*

Braised Lamb Shoulder. celery root. stewed carrots. apple slaw. tobacco onions. rosemary jus. *32*

***Les Poisson, Les Poisson.** potato rosti. roasted mushrooms. sweet chili glaze. lemon butter. pistachio crumble. *MP*

***Shrimp. Scallops and Grits.** jalapeño cheddar sausage. overnight tomato. sweet spring onion. fennel. roasted peppers. spinach. *34*

***Big Bang Burger.** double smashed wagyu burger. pork belly. caramelized onions. house pickles. american. lustynnaise. easy egg. truffle fries. *25*

Chef/Owner Jon Fortes. **Proprietress** Amy Fortes.
General Manager Nick Kuszczak.
Front of House Erinn Winters. **Sous Chef** Josie Wilburn.
The Crew Andrew. Bridgett. Cassidy. Brittany. Blake. Reagon. Ally. Ryan. Lindsey. Keith. Stacie. Maddie. Mary. Gracyn.
Fire Brigade. Chris Melton. Jason Weselovs.

**consumer advisory: consumption of undercooked meats, poultry, eggs, or seafood may increase the risk of foodborne illnesses.*

**some of the items served at this restaurant may contain foreign imported shrimp. ask for more information.*