

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

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

Brown Butter Sage Gnudi. green apple. candied walnuts. spinach. roasted squash. fig balsamic. 15

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

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

***Ancho Rubbed Pork Secretò.** brown butter sweet potato purée. currants. crispy onion. garlic chili flake green beans. demi. 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.*