

## small plates – from the land

**Ricotta Toast.** avocado. nduja. pistachio. balsamic. evoo. 12

**Autumn Squash Soup.** sherry crema. pumpkin seed crumble. 9

**Beet Salad.** roasted harmony ridge beets. beans. arugula. pistachio crusted goat cheese. citrus vin. 13

**Poached Pear Salad.** arugula. carrot. radish. cider vinaigrette. point reyes blue cheese. spicy pumpkin seeds. 13

**Apple, Herb and Bibb Salad.** bacon lardon. fennel. crunchy onions. citrus vinaigrette. 12

**FM Cheese Board.** artisan cheese. jam. fruit. nuts. bread. 16

**FM Eatery Hot Chicken Slider.** house slaw. “our” hot sauces. puckerbutt mayo. 7

**Pork Belly Slider.** puckerbutt mayo. arugula. brioche bun. fried green tomato. 6

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

**Cheerwine Braised Beef Short Ribs.** grits. peanut brittle. 18

**\*I Sold My Soul to the Deviled Eggs.** caviar. smoked paprika. brown sugar cayenne bacon. 15

**Bourbon Glazed Duck Confit.** fried rice. bang bang. house hot sauce. scallion. micro cilantro. 18

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

**Braised Lamb Pappardelle.** stracciatella. pistachio. sweet onion. greens. overnight tomato ragu. 16

**Smoked Burrata.** arugula. pickled onion. olive oil crostini. peach jam. balsamic syrup. 18

**Roasted “UGF” Mushroom Toast.** boursin cheese. smoked bacon. crispy onions. aged balsamic. 14

**Brussels.** sorghum vin. bacon. 10

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

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

## 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

**PEI Mussels.** fennel. smoked tomatoes. chorizo broth. bread. 16

**Main Street Crab Cakes.** “deviled” lump crab. smoked bacon. arugula. lusty mustard aioli. 18

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

**Pistachio Crusted Cod.** root vegetables. crème fraîche. herbs. citrus. arugula. 16

**\*Diver Scallops.** citrus vanilla vin. pork confit. peach preserves. herb oil. 18

## big plates

**\*Shiitake Dust Rubbed Beef Tri Tip.** squash risotto. oyster mushrooms. tiny beans. french onion demi. 36

**The Daily Hooker.** inspired seasonal catch. curated daily. *MP*

**\*Compart Duroc Pork Chop Cacciatore.** sweet peppers. shallots. smoked tomatoes. arugula. fine herbs. shell peas. demi. 28

**Fried Springer Mountain Chicken & Dumplins.** root vegetables. gnocchi. spinach. roasted peppers. FM hot sauce. rosemary crumbs. 28

**\*Shrimp. Scallops and Grits.** jalapeño cheddar sausage. overnight tomato. sweet spring onion. fennel. roasted peppers. spinach. 30

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

**Chef/Owner** Jon Fortes. **Proprietress** Amy Fortes.

**General Manager** Nick Kuszczak.

**Sous Chefs** Andrew Dalbec. Jonathan Neel.

**Front of House** Erinn Winters.

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

*\*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.\**