

small plates – from the land

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

She Crab Soup. sherry crema. blue crab. saltines. 12

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

Warm Spinach Salad. candied walnuts. red dragon cheddar. currants. blistered carrots. warm cider & bacon vin. 12

Strawberry Toast. bacon & onion jam. crescenza cheese. arugula. dehydrated strawberries. marcona almond. fig balsamic. 14

***Shallot Crusted Lamb Lollipop.** spring peas. rosemary crema. mint. roasted red pepper jam. 27

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

FM Eatery Hot Chicken Slider. house slaw. “our” hot sauces. puckerbutt mayo. 6

Pork Belly Slider. peach jam. rocket. hot mayo. funions. 6

Bacon Wrapped Dates. bourbon honey. pecan crunch. 10

Cheerwine Braised Beef Short Ribs. grits. peanut brittle. 20

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

Braised Lamb Lavash Flatbread. caramelized onions. arugula. goat cheese. mint. spicy tzatziki. 18

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

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

Beef Empanada. braised beef. local mushrooms. habanero jack. pickled onion. birria sauce. chimichurri. 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. sippy bread. 14

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

Main Street Crab Cakes. “deviled” lump crab. smoked bacon. arugula. lusty mayo. 18

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

Crab Scampi. house linguine. lemon garlic butter. black pepper crumb. parsley. 20

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

big plates

***Rosemary Crusted Beef Tri Tip.** loaded duck fat crispy potato pavé. tiny beans. french onion demi. 36

***Pork Roulade.** apricot. spinach. local mushrooms. farmers cheese. celery root. pork belly cassoulet. demi. crispy leeks. 28

Braised Lamb Pappardelle. stracciatella. pistachio crunch. spinach. herb oil. red pepper pesto. nduja cream. 26

7 Herbs & Spices Fried Springer Mountain Chicken. farro risotto. soppressata. soft cheese. dried chili nage. 28

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

***Big Bang Burger.** double smashed 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. **Chef de Cuisine** Andrew Dalbec.

Sous Chef Justin Cruz.

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.