

small plates – from the land

- Ricotta Toast.** avocado. nduja. pistachio. balsamic. evoo. 13
- Spring Pea & Arugula Salad.** marcona almonds. fennel. picked mint. crescenza. early spring veg. poppyseed vin. 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
- Pork Belly Skewers.** balsamic strawberries. pistachio dukkah. pomegranate molasses. 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
- 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
- *Fried Pork Loin.** bourbon glaze. scallion rice. fennel. arugula. 27
- 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.