

small plates – from the land

- Ricotta Toast.** avocado. nduja. pistachio. balsamic. evoo. 11
- Sweet Corn & Tomato Bruschetta.** stracciatella. smoked fontina. arugula. ciabatta. lime honey vin. 14
- Summer Heirloom Tomato Stack.** basil seeds. stracciatella. arugula. basil mayo. aged balsamic. chili garlic crunch. 12
- Beet Salad.** roasted harmony ridge beets. beans. arugula. pistachio crusted goat cheese. citrus vin. 12
- Main “Street Corn”.** tajin. hatch chili cheese. chipotle mayo. crunchy onions. peppadews. micro cilantro. 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
- Soft & Crunchy Cheesy Taco.** chili rubbed beef. guacamole. chimi slaw. cheddar. pickled onions. micro cilantro. 14
- Moroccan BBQ Spareribs.** peanuts. apple slaw. cilantro. 16
- Smoked Burrata.** arugula. pickled onion. olive oil crostini. peach jam. balsamic syrup. 16
- The FlipChicken Nuggets.** housemade fries. peach bbq. malt vinegar powder. szechuan ketchup. 12
- 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. 13
- PEI Mussels.** fennel. smoked tomatoes. chorizo broth. bread. 15
- Main Street Crab Cakes.** “deviled” lump crab. smoked bacon. arugula. lusty mustard aioli. 16
- Risotto di Pesce.** fresh daily catch. red pepper puree. parmigiano reggiano. lemon. fine herbs. 16
- Lobster Ravioli.** picked tarragon. sweet tomatoes. fennel. mascarpone. 18
- *Diver Scallops.** citrus vanilla vin. pork confit. peach preserves. herb oil. 18

big plates

- Lemon Grass Marinated Red Snapper.** cauliflower puree. crispy cauliflower. green curry vinaigrette. 38
- *Oaxacan Chili Rubbed Beef Tri Tip.** sweet potato puree. crispy zucchini. demi. 36
- The Daily Hooker.** inspired seasonal catch. curated daily. *MP*
- Citrus & Rosemary Brined Pork Chop.** creamed corn. field peas. smoked tomato bacon. peach bbq. demi. 28
- Main Street Chicken Piccata.** caperberries. preserved lemon. shallot. beet gnocchi. creamed spinach. 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** Jason Weselovs. **Sous Chefs** Andrew Dalbec. Jonathan Neel. **Front of House** Nick Kuszczak. Erin 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.