

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. bacon. succotash. stracciatella. arugula. basil mayo. 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

Roasted “UGF” Mushroom Toast. onion soubise. easy egg. arugula. goat cheese. pomegranate molasses. 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. 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

Lemongrass Marinated Red Snapper. cauliflower purée. crispy cauliflower. green curry vinaigrette. 38

***Oaxacan Chili Rub Beef Tri Tip.** sweet potato purée. fried haricot verts. 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

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.