

small plates – from the land

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

Summer Heirloom Tomato Stack. shell peas. sweet corn. smokey bacon. basil mayo. fig glaze. 12

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

Blackberry & Marcona Almond Salad. arugula. parmesan chunks. summer radish. basil. sherry vinaigrette. 12

Southern Tomato Bread. fried bread. cucumber. garlic. basil. chili oil. carr valley gouda. pickled fresno chilies. 13

Chorizo Pupusa. habanero jack. chimi. house hot sauce. micro cilantro. 14

***Burnt Onion Lamb Skewer.** pistachio dukkah. port honey. brown butter carrots. sumac yogurt. 18

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

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. marinated grape tomatoes. arugula. sea salt. pickled onion. olive oil. crostini. basil. balsamic syrup. 18

Mojo Cuban Pork Empanada. habanero jack. house pickle relish. garlic lime aioli. 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

**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.*

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

Buttermilk Fried Oysters. balsamic onions. arugula. smoked paprika remoulade. 16

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

Pan Fried Calamari. spicy house peppers. tomato gravy. basil. lemon butter. 18

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

***Tuna Crudo.** pickled fresno. fennel. cucumber. micro cilantro. mango vinaigrette. spicy mayo. 18

***Diver Scallops.** creamed corn. pork confit. peach preserves. herb oil. 18

big plates

***Rosemary Crusted Beef Tri Tip.** fingerling potatoes. glazed onion. haricot verts. chipotle butter. au poivre sauce. 34

Springer Mountain Chicken Parm. homemade drunken noodles. summer tomato sauce. fried basil. garlic chili oil. 30 2

***Ash Roasted Lamb Loin.** fried herb potato gnocchi. corn purée. spinach. romesco. pomegranate. crispy onion. 36

***Les Poisson, le Poisson.** shrimp jambalaya. jalapeño cheddar sausage. garlicky green beans. lemon butter. MP

***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.

Front of House Erinn Winters.

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