

## 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. 12

**Birria Braised Beef Pupusa.** habanero jack. chimi. house hot sauce. micro cilantro. 16

**\*Burnt Onion Lamb Skewer.** pistachio dukkah. port honey. brown butter carrots. almond red pepper purée. 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. chimi. dried tomato chili sauce. 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

**\*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.*