

## 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
- Smashed Cucumber & Tomato Bread.** ricotta salata. basil. chili oil. pickled fresno chilies. 13
- Pork Belly Skewers.** pineapple. almond. pomegranate syrup. 14
- \*Burnt Onion Lamb Skewers.** pistachio dukkah. port honey. brown butter carrots. sumac yogurt. 16
- 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.** arugula. pickled onion. olive oil crostini. peach jam. 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
- PEI Mussels.** fennel. smoked tomatoes. chorizo broth. bread. 16
- Main Street Crab Cakes.** “deviled” lump crab. smoked bacon. arugula. lusty mayo. 18
- Braised Stuffed Calamari.** fennel sausage. tomato piperade. arugula. lemon. 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.** corn ribs. seared cabbage. chipotle butter. au poivre sauce. 36
- Springer Mountain Chicken Parm.** homemade drunken noodles. summer tomato sauce. rocket. fried basil. garlic chili oil. 30
- \*Ash Roasted Lamb Loin.** goat cheese potato croquettes. corn purée. haricots verts. 36
- Braised Beef Short Rib Pappardelle.** roasted shrooms. tomato gravy. burrata cheese. shallot crunchies. 35
- \*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.

**Front of House** Erinn Winters. **Sous Chef** Ryan Miller.

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