

SMALL PLATES

Amy's Pimento Cheese 12

white cheddar | warm pretzels | scallions

Smoked Trout & Crab Dip 14

artichokes | spinach | grilled flatbread

Cherry Smoked Burrata 18

blood orange | mint & arugula salad | pistachio
burnt orange & white balsamic reduction

Hand Cut Cinder Fries 9

chipotle bbq mayo

Fried Calamari 16

pickled fresnos | scallion | charred lemon
preserved lemon aioli

Deviled Eggs 12

candied bacon | lusty monk mustard

PEI Mussels 16

smoked tomato | roasted garlic | sausage | bread

Smoked and Fried Chicken Wings 15

alabama white bbq | green onion | s&c hot sauce

Sorghum Glazed Brussels 10

bacon | sea salt

Blackened Shrimp Risotto 15

lemon | cajun remoulade | scallion

Bacon Wrapped Dates 10

bourbon honey | candied pecans

SOUPS AND SALADS

"In Season" Tomato Bisque 7

grilled cheese croutons | crystallized basil

Texas Beef Chili 10

house smoked brisket | chilies | sour cream
scallion | aged cheddar | cornbread

Southern Caesar Salad 8

romaine | lemony caesar
parmesan frico | buttery cornbread croutons

Pecan Crusted Chicken Salad 16

greens | grape tomato | bacon | smoked cheddar
candied pecans | honey mustard | white balsamic vin

Sip & Cinder Salad 8

mixed greens | garden veg | olive oil croutons
cherry tomatoes | lemon vinaigrette

The Wedge 8

smoked bacon | blue cheese | watermelon radish
cherry tomatoes | carrots | buttermilk ranch

Pistachio Crusted Goat Cheese Salad 13

roasted beets | citrus | arugula | vinaigrette

Dirty South Cobb Salad 16

romaine | corn | guac | tomato | smoked chicken
blue cheese | crispy tortilla | cilantro lime vin

SANDWICHES

with choice of side

*The Original Flipside Burger 16

bacon and onion jam | amy's pimento cheese | shredded lettuce | kaiser roll

*FM Eatery Smash Burger 16

caramelized onions | american cheese | bacon | lusty monk aioli | house pickles | shredded lettuce | kaiser roll

Our Cuban 14

smoked pork | ham | swiss | lusty monk mustard | house pickles | telera roll

Roasted Turkey "BLT" 14

smoked bacon | cheddar | beefsteak tomatoes | lettuce | duke's mayo | sourdough

Ancho Grilled Chicken 14

pepperjack | guac | arugula | chipotle bbq mayo | pickled onion | kaiser roll

Hickory Smoked Pastrami Reuben 16

lusty aioli | sauerkraut | swiss | marble rye

Fried Chicken Sando 14

s&c hot sauce | chili oil | chipotle bbq mayo | house slaw | kaiser roll

*Grilled Salmon BLT 18

preserved lemon aioli | bacon | arugula | vine ripened tomato | kaiser roll

Lockport Beef On Weck 18

slow roasted beef | horseradish | au jus | caraway seed bun

CINDER BBQ

THE MEATS

Pulled Pork Butt
sandwich and side | 12
plate and 2 sides | 14

The Holy Trinity
3 meats | 2 sides | 32

Dry Rub St Louis Cut Ribs
3 bones and side | 12
6 bones and 2 sides | 23

Beef Brisket
sandwich and side | 18
plate and 2 sides | 24

The Un-Holy Trinity
3 sides and toast | 14

THE SIDES

Mac N Cheese (v)
Southern Green Beans
Braised Collard Greens
Cole Slaw (v)
Cheddar Grits (v)
Sorghum Brussels
Hand Cut Fries (v)
Sweet Potato Fries (v)

THE SAUCES

Piedmont Vinegar
Beale Street 901
Cheerwine Chipotle
Alabama White
Carolina Gold

LARGE PLATES

House Rubbed Smoked Half Chicken 22
aged cheddar mac n cheese | southern beans | alabama white sauce

Pecan Crusted Carolina Trout 26
herb risotto | grilled asparagus | peach chutney | lemon butter

Blackened Redfish 28
shrimp and carolina gold rice pillo | baby green beans | smoked tomato butter

***Grilled NY Strip Au Poivre 34**
hand cut truffle fries | asparagus | peppercorn demi | truffle aioli

***Roasted Coldwater Salmon 26**
"ugf" mushrooms | roasted artichoke | spinach | peppers | blistered tomato | blood orange vin | lemon butter

The OG Shrimp & Grits 24
andouille | charred peppers | sweet onions | roasted tomatoes | spinach | smoked tomato

***Blackened Salmon Pasta 24**
gemelli | charred peppers | roasted mushrooms | blistered tomato | spinach | cajun cream

TACOS

2 tacos | chimi slaw | pickled red onion
smoked cheese | chipotle mayo

Blackened Redfish 12

Chili Rubbed Beef Brisket 12

Hickory Smoked Pulled Pork 10

Fun Guy Mushroom Tacos 10

LIL' PIGGIES

Mac N Cheese 7
fresh fruit

Kid's Pork BBQ 8
hand cut fries

Little Cheeseburger 8
hand cut fries

Grilled Cheese 7
hand cut fries

Chef/Owners Jon and Amy Fortes

GM Adam Quigley **Executive Chef** Jacolby Desvignes

FOH Manager Jarett Goldberg | Travis Boyer

Sous Chefs Chip Wodrich | Jared Jurusik

**notice: items marked with * may be cooked to order or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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