

SMALL PLATES

Amy's Pimento Cheese 10
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 13
lemon | cajun remoulade | scallion

Bacon Wrapped Dates 10
bourbon honey | candied pecans

SOUPS AND SALADS

"Almost 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 15
greens | grape tomato | bacon | smoked cheddar
candied pecans | honey mustard

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 12
roasted beets | citrus | arugula | vinaigrette

Dirty South Cobb Salad 16
romaine | corn | guac | tomato | smoked pork
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 | kaiser roll

Our Cuban 13
smoked pork | ham | swiss | lusty monk mustard | house pickles | telera roll

Roasted Turkey "BLT" 13
smoked bacon | cheddar | beefsteak tomatoes | lettuce | duke's mayo | local sourdough

Ancho Grilled Chicken 14
pepperjack | guac | arugula | chipotle bbq mayo | kaiser roll

Hickory Smoked Pastrami Reuben 16
lusty aioli | sauerkraut | swiss | local marble rye

Fried Chicken Sando 14
s&c hot sauce | chili oil | chipotle bbq mayo | house slaw | kaiser roll

***Grilled Salmon BLT 16**
preserved lemon aioli | bacon | arugula | vine ripened tomato | kaiser roll

Pork Schnitzel 14
fried pork loin | arugula | pickled onion | lemon vinaigrette | lusty mayo | kaiser roll

Lockport Beef On Weck 16
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	Dry Rub St Louis Cut Ribs 3 bones and side 12 6 bones and 2 sides 23
Smoked Chicken 1/4 with 1 side 12 with 2 sides 14	Beef Brisket sandwich and side 16 plate and 2 sides 18
The Holy Trinity 3 meats 2 sides 32	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 25 herb risotto grilled asparagus peach chutney lemon butter
Blackened Redfish 25 shrimp and carolina gold rice pilaf baby green beans smoked tomato butter
*Grilled NY Strip Au Poivre 34 hand cut truffle fries asparagus peppercorn demi marrow aioli
*Roasted Coldwater Salmon 26 “ugf” mushrooms artichoke spinach blood orange vin
24 Hour Braised Beef Short Rib 36 farro risotto coal roasted carrots beef demi crispy onions
The OG Shrimp & Grits 24 andouille charred peppers sweet onions roasted tomatoes spinach smoked tomato
*Char Grilled Sweet Tea Brined Pork Chop 26 stewed lima beans ham hock collard greens fried apples

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 “UGF” Mushroom Tacos 10

LIL' PIGGIES

Mac N Cheese 7 fresh fruit
Little Hamburger 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 | Cody Brantly

*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