

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

Smoked Chicken 1/4
with 1 side | 12
with 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 | 16
plate and 2 sides | 18

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 pilloow | baby green beans | smoked tomato butter
- *Grilled NY Strip Au Polvre 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 under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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