

## LUNCH

## SMALL PLATES

SPRING '26

### 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

## THE MEATS

<b>Pulled Pork Butt</b> sandwich and side   12 plate and 2 sides   14	<b>Dry Rub St Louis Cut Ribs</b> 3 bones and side   12 6 bones and 2 sides   23
<b>The Holy Trinity</b> 3 meats   2 sides   32	<b>Beef Brisket</b> sandwich and side   18 plate and 2 sides   24
	<b>The Un-Holy Trinity</b> 3 sides and toast   14

## THE SIDES

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

## THE SAUCES

<b>Piedmont Vinegar</b>
<b>Beale Street 901</b>
<b>Cheerwine Chipotle</b>
<b>Alabama White</b>
<b>Carolina Gold</b>

## LARGE PLATES

<b>Pecan Crusted Carolina Trout 16</b> herb risotto   grilled asparagus   peach chutney   lemon butter
<b>Blackened Redfish 21</b> shrimp and carolina gold rice pillof   baby green beans   smoked tomato butter
<b>Buttermilk Fried Chicken &amp; Waffle 15</b> cinnamon butter   bourbon honey   candied bacon
<b>*Grilled NY Strip Au Poivre 18</b> hand cut truffle fries   asparagus   peppercorn demi   truffle aioli
<b>*Roasted Coldwater Salmon 18</b> "ugf" mushrooms   roasted artichoke   spinach   peppers   blistered tomato   blood orange vin   lemon butter
<b>The OG Shrimp &amp; Grits 18</b> andouille   charred peppers   sweet onions   roasted tomatoes   spinach   smoked tomato
<b>Grilled Harvestland Chicken 16</b> roasted corn and stewed lima bean succotash   spinach   chimichurri   citrus emulsion
<b>*Blackened Salmon Pasta 18</b> gemelli   charred peppers   roasted mushrooms   blistered tomatoes   spinach   cajun cream

## TACOS

2 tacos   chimi slaw   pickled red onion smoked cheese   chipotle mayo
<b>Blackened Redfish 12</b>
<b>Chili Rubbed Beef Brisket 12</b>
<b>Hickory Smoked Pulled Pork 10</b>
<b>Fun Guy Mushroom Tacos 10</b>

## LIL' PIGGIES

<b>Mac N Cheese 7</b> fresh fruit
<b>Kid's Pork BBQ 8</b> hand cut fries
<b>Little Cheeseburger 8</b> hand cut fries
<b>Grilled Cheese 7</b> 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\*\**