

**LUNCH****SMALL PLATES****WINTER '26**

**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

LUNCH

WINTER '26

## 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

The Holy Trinity  
3 meats | 2 sides | 32

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

#### Pecan Crusted Carolina Trout 16

herb risotto | grilled asparagus | peach chutney | lemon butter

#### Blackened Redfish 18

shrimp and carolina gold rice pilaf | baby green beans | smoked tomato butter

#### \*Grilled NY Strip Au Poivre 18

hand cut truffle fries | asparagus | peppercorn demi | marrow aioli

#### \*Roasted Coldwater Salmon 16

roasted artichokes | charred peppers | blistered tomatoes | spinach | lemon butter

#### Smoked Half Chicken 16

s&c mac n cheese | southern beans | alabama white sauce

#### The OG Shrimp & Grits 16

andouille | charred peppers | sweet onions | roasted tomatoes | spinach | smoked tomato

#### Grilled Naked Chicken 16

farro risotto | sautéed spinach | lemon butter

### 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

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 | 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\*\*