

Dinner

SMALL PLATES

Truffle Frites Alba white truffle oil, Grana Padano cheese, house smoked ketchup (smoked with bacon fat)	\$12
Roasted Red Pepper Pimento Cheese Fried Naan	\$12
Yakitori Grilled chicken thigh, scallions, tare sauce	\$18
Prosciutto Plate 32 month aged prosciutto, Granny Smith apples, burrata, honeycomb, grilled ciabatta	\$24
Burrata Grilled ciabatta, cherry tomatoes, confit garlic, basil pesto, sweet balsamic	\$16
Black Truffle Grilled Cheese Prosciutto, mascarpone, fontina, gruyere, gouda, griddled brioche	\$14
Hummus Italian olive salad, pita	\$14
Butterfly Shrimp Herb butter, nuoc cham	\$18

SALADS

*add chicken 6 add steak 10 add shrimp 10

*Tijuana Caesar FGF Romaine, croutons, pecorino cheese, house made Caesar dressing	\$14
Cobb FGF greens, springer mountain farms grilled chicken, whipped avocado, bleu cheese, bacon, hard cooked egg, cucumber, tomato, green onion, red wine vinaigrette	\$21
Steak & Bleu Cheese 6oz. Top sirloin steak, FGF Romaine, Wisconsin bleu, black pepper bacon, roasted red peppers, pickled red onions, creamy bleu cheese dressing	\$25
Salmon Soba Noodle Pan-seared sockeye salmon, chilled soba, cucumber, pickled carrots, grape tomatoes, roasted corn, scallions, sesame, hot honey soy vinaigrette	\$26

BRASSTOWN BEEF

Brasstown, NC 100% grass fed, all-natural, no hormones, no antibiotics, pasture centered

*M.O.M. Burger \$22

Two 5oz Brasstown Beef patties, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, sesame seed bun, truffle frites

*served medium

add bacon 2 add pimento cheese 2 add egg 2

SNAKE RIVER FARMS AMERICAN WAGYU

*Domestic Wagyu Flank Steak \$36

8oz. hand cut, green onions, roasted corn, potatoes, katsu sauce

*Domestic Wagyu NY Strip \$58

10oz. hand cut, mushrooms, baby bok choy, bone marrow - demi

MAINS

Char Siu Chicken \$26

Springer mountain farms chicken, jasmine rice, baby bok choy

Pan-Seared Scallops \$36

Mexican street corn, tomatillo salsa

Truffle Pasta \$26

Black truffle, casarecci pasta, black pepper bacon, pecorino cream

Add Florida Rock Shrimp 10

*Wagyu Burger \$28

8oz. Texas Tajima wagyu patty, yuzu mayo, American cheese, Togarashi vinaigrette, shredded lettuce, caramelized onions, sesame bun, truffle frites

Roasted Portabella Sandwich \$16

Sesame bun, spicy feta, lettuce, tomato, oregano vinaigrette

Market Fish MP

BASED ON LOCAL AVAILABILITY Chefs selection

Grilled Bone-In Pork Chop \$30

12oz. duroc pork, peach bbq sauce, caramelized onions, haricot vert

New England Style Lobster Roll \$36

Chilled Maine lobster, duke's, celery, lemon, split-top brioche, kettle chips

**Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition or are pregnant*

*** We are not responsible for the taste, appearance, or texture of well-done meats*

*** All fried products are fried with refined peanut oil*

**Parties of SIX (6) or more are subject to an automatic 20% gratuity*

**Parties of (12) or more guests we require the payment all together on ONE total bill. We can split the ONE total bill with up to 4 different forms of payment. We cannot accommodate 12+ individual tabs*