

Lunch

SMALL PLATES

- Truffle Frites** \$12
Alba white truffle oil, Grana Padano cheese, house smoked ketchup (smoked with bacon fat)
- Roasted Red Pepper Pimento Cheese** \$12
Fried Naan
- Burrata** \$16
Grilled ciabatta, cherry tomatoes, confit garlic, basil pesto, sweet balsamic
- Hummus** \$14
Italian olive salad, pita

SALADS

*add chicken 6 add steak 10 add shrimp 10

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

HALF SANDWICH & CHOICE OF SIDE \$12

Choose From

Chicken salad, hickory smoked turkey & gouda, black forest ham, pastrami or turkey reuben, pimento cheese

Sides

Truffles frites, kettle chips, fresh fruit, pasta salad, local mixed green salad + 3

SANDWICHES

- *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
- *Step M.O.M. Burger** \$18
One 5oz Brasstown Beef patties, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, sesame seed bun, truffle frites
*served medium
- M.O.M. Dog** \$16
Snake river farms all beef domestic wagyu hot dog, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, king's Hawaiian, kettle chips
- *Wagyu Burger** \$28
8oz. Texas Tajima wagyu patty, yuzu mayo, American cheese, Togarashi vinaigrette, shredded lettuce, caramelized onions, sesame bun, truffle frites
*served medium-rare
- Baja Fish Tacos** \$22
Crispy fried beer battered cod, slaw, chipotle crema, flour tortillas
- Chicken Salad Sandwich** \$16
Duke's mayo, springer mountain farms chicken breast, red seedless grapes, shallots, tarragon, pecans, crossaint
- Hickory Smoked Turkey & Gouda** \$16
Tangy honey mustard, Granny Smith apples, griddled sourdough
- Black Forest Ham** \$16
Caramelized onions, red dragon cheddar, arugula, Duke's mayo, griddled sourdough
- Pastrami Reuben** \$18
Emmental, sauerkraut, whole grain mustard sauce, griddled rye
*substitute hickory smoked turkey for Turkey Reuben
- Griddled Pimento Cheese** \$14
House pimento cheese, sourdough
Add Black Pepper Bacon 2
- Roasted Portabella Sandwich** \$16
Sesame bun, spicy feta, lettuce, tomato, oregano vinaigrette
- New England Style Lobster Roll** \$36
Chilled Maine lobster, duke's, celery, lemon, split-top brioche, kettle chips
- SANDWICHES COME WITH CHOICE OF:**
Truffle Frites Kettle Chips Pasta Salad Seasonal Fruit Side Salad + 3

*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