

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
Baked Mussels Green lip mussels, herb butter, bread crumbs, sea salt	\$16
Prosciutto Plate 32 month aged prosciutto, Granny Smith apples, burrata, honeycomb, grilled ciabatta	\$22
Burrata Grilled ciabatta, cherry tomatoes, confit garlic, basil pesto, sweet balsamic	\$16
Honey Whipped Feta Pistachios, pomegranate seeds, hot honey, pita	\$18
Smoked Chicken Wings Springer mountain farms chicken, choice of Katsu sauce, Carolina Gold BBQ, Bleu cheese-Ranch Dry Rub	\$18
Bone Marrow Brûlée Roasted beef bone marrow, turbinado sugar, hot honey, crostini	\$12

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
Smoked Duck Mixed greens, culver city farms smoked duck breast, pickled berries, candied pecans, red dragon cheddar, bbq vinaigrette	\$28

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, roasted corn, green onions, potatoes, gouchujang	
*Domestic Wagyu NY Strip	\$54
10oz. hand cut, mushrooms, baby bok choy, bone marrow demi	

MAINS

Char Siu Chicken	\$24
Springer mountain farms chicken, jasmine rice, baby bok choy	
Pan-Seared Scallops	\$36
Roasted corn, mushrooms, spinach, sun-dried tomato pesto	
Truffle Pasta	\$24
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	
New England Style Lobster Roll	\$36
Chilled main 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