

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

Honey Whipped Feta \$18

Pistachios, pomegranate seeds, hot honey, pita

Burrata \$16

Grilled ciabatta, cherry tomatoes, confit garlic, basil pesto, sweet balsamic

SALADS

*add chicken 6 add steak 10 add shrimp 10

Tijuana Caesar \$14

FGF Romaine, cherry tomatoes, cucumber, shaved shallots, house made Caesar dressing

Smoked Salmon Caesar \$25

FGF Romaine, cherry tomatoes, cucumber, shaved shallots, 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

Smoked Duck \$28

Mixed greens, culver city farms smoked duck breast, pickled berries, candied pecans, red dragon cheddar, bbq 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 main 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