Featured from the Bar

Veuve Clicquot, Brut, France 19
Whispering Angel, Rose, France 16
Caymus, Cabernet, Napa 28
Blade & Bow Old Fashioned 19
Blade & Bow bourbon, maple, Angostura & Black Walnut bitters, house cherry, orange

Appetizers

Raw Oysters 15
House cocktail sauce, mignonette sauce & lemon*

Steak Tartare 18
CAB Tenderloin, truffle aioli, cornichons, capers, cippolini onions, Himalayan pink salt*

Shrimp Cocktail 16
Jumbo shrimp, house cocktail sauce, lemon

Cheese Board 15
Chef’s selection of cheeses, seasonal jam, candied pecans, local honey, grilled bread

Lump Crab Cake 14
Spicy plum sauce, cucumber kimchi

Fried Green Tomatoes 13
Smoked cheddar and gouda pimento cheese, dijon honey mustard, fresh herb puree

Braised Pork Cheeks 14
Cholula brined Duroc pork cheeks, potato croquettes, BBQ glaze, watermelon radish

Sweet & Spicy Fried Oysters 14
Citrus-chili glaze, pineapple compote, sriracha aioli

Salads

Caesar Salad 10
Romaine, crispy pork prosciutto, parmesan, sweety drop peppers, brioche croutons

Winter Fruit Salad 10
FGF Arugula mix, sugar & spice walnuts, honey crisp apple, golden raisins, dried cranberries, goat cheese, cranberry-merlot vinaigrette

Beet & Burrata Salad 11
Roasted acorn squash, candy cane beets, burrata cheese, candied pecans, FGF arugula, balsamic reduction, jalapeno hot honey

-There is a $3 charge to split salads, $6 for entrees
-Corkage Fee $25 per bottle, 1 bottle per table limit

Specials

Seafood Trio 29
Shrimp cocktail, lump crab cake, fried oysters

Pasta du Jour
Hand-rolled fettucine, pancetta, cremini mushrooms, arugula, English peas, caramelized onions, garlic-parmesan cream
with house made Meatballs 30
with Shrimp 32
with CAB Beef 34

Pan Seared Black Grouper 38
Pan Seared Atlantic Salmon 32
Blistered tomato & arugula risotto, broccolini, carrot puree, remoulade shrimp salad

Executive Chef ~ Toby Leenuw

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.