

FGL HOUSE

STARTERS

SANDI'S QUESO ^{GF}

queso blanco, new mexico green chiles,
ancho peppers, yellow corn tortillas

BAVARIAN PRETZEL

jumbo soft pretzel, mustard aioli,
queso blanco

CHICKEN WINGS ^{GF}

dry rub wings, celery sticks,
bleu cheese, nashville hot sauce

DIP TRIO ^{GF}

southern hummus, guacamole,
smoked trout, warm chips

*CRISPY OYSTER BASKET

smoked chipotle, sriracha tartar sauce

DIRTY KETTLE CHIPS ^{GF}

smoked pulled pork, crispy bacon,
chives, smoked cheddar queso, bbq sauce

FLATBREADS

MARGHERITA

crispy lavosh, cheese blend, roma
tomatoes, fresh basil

BOURBON BBQ CHICKEN

crispy lavosh, cheese blend, bacon,
red onion, cilantro

SALADS

FGL HOUSE ^{GF}

mixed greens, carrots, cucumber, fresh cilantro,
candied pecans, sunflower seeds,
lemon juice, avocado oil

HOT CHICKEN

spicy fried chicken breast, mixed greens, pickles,
celery, carrots, bacon, bleu cheese, cilantro,
ranch dressing

WEDGE SALAD ^{GF}

grape tomatoes, crispy smoked bacon,
organic egg, bleu cheese dressing

*AHÍ TUNA SALAD

mixed greens, cilantro, cucumber, red peppers,
chives, lime sesame dressing,
wontons, peanut sauce

add shrimp, add salmon, add hot chicken

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES

***Consumer Advisories:** Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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MAIN EATS

*CLASSIC CHEESEBURGER

local beef, american cheese, pickles,
mayonnaise, lettuce, tomato, onion, fries

*HORSERADISH SALMON

horseradish crusted salmon,
smoked cheddar grits, green beans

WICKED CHICKEN SANDWICH

crazy town hot sauce, lettuce,
tomato, onion, pickle, fries

SOUTHERN FISH TACOS

crispy catfish, green slaw, tomato relish,
creamy sweet corn

*FGL HOUSE BURGER

local beef, onion jam, white cheddar,
fresh arugula, steak tomato, pickles, fries

*PRIME TOP SIRLOIN ^{GF}

seared steak, mashed yukon gold potatoes,
green beans, herb butter

*CAJUN PASTA

andouille sausage, shrimp, chicken, roasted
pepper cream sauce, onions, peppers

*BONE-IN RIBEYE ^{GF}

21 oz. aged ribeye, chef thomas' potatoes,
green beans, herb butter

NO JOKE MAC 'N CHEESE

thick bacon, beer pulled chicken, smoked white and yellow
cheddars, cavatappi pasta

*HILLBILLY SURF AND TURF ^{GF}

beef short rib, blackened shrimp,
mashed yukon gold potatoes

SHRIMP AND GRITS ^{GF}

smoked yellow cheddar grits, baby arugula,
blackened shrimp

^{GF} This menu was created with gluten sensitivity in mind: however, we are not a gluten-free environment. Our food is prepared from scratch, therefore the chance of our ingredients coming in contact with wheat-based products is a possibility.

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