

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,
add queso

CHICKEN WINGS ^{GF}

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

CHICKEN BITS

FGL hot chicken spice, buttermilk, chicken
tenderloins, sriracha slaw

CRISPY GRITS

cheese stuffed grits, sriracha slaw

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,
citrus vinaigrette

WEDGE SALAD ^{GF}

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

HOT CHICKEN

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

*AHÍ TUNA SALAD

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

add steak • tuna • shrimp • salmon
hot chicken • grilled chicken • avocado

DAILY SPECIALS

MONDAY

Seasonal Pasta

TUESDAY

Short Rib Tacos

WEDNESDAY

Chef Ashley's Pork Chops

THURSDAY

Southern Meatloaf

FRIDAY

Shrimp Tacos

SATURDAY

Grandma's Pot Roast

SUNDAY - BRUNCH

FGL Best Brunch & Bloody Mary's

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.

FGL HOUSE

MAIN EATS

*FGL HOUSE BURGER

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

*CLASSIC CHEESEBURGER

local beef, american cheese, LTOP, mayonnaise, fries

gluten free bun available

*HORSERADISH SALMON

horseradish crusted salmon,
smoked cheddar grits, green beans

WICKED CHICKEN SANDWICH

FGL hot sauce, lettuce,
tomato, onion, pickle, fries

SOUTHERN FISH TACOS

crispy catfish, green slaw, tomato relish,
corn salsa

OYSTER PO' BOY

lettuce, tomato, onion, remoulade, fries

FGL CHICKEN & WAFFLES

hot chicken, buttermilk waffles,
smoked bacon, maple syrup, fresh herbs

NO JOKE MAC 'N CHEESE

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

*CAJUN PASTA

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

SHRIMP AND GRITS ^{GF}

smoked yellow cheddar grits, baby arugula,
blackened shrimp

*HILLBILLY SURF AND TURF ^{GF}

certified angus beef short rib, blackened shrimp,
mashed yukon gold potatoes, greens

*NASHVILLE STRIP ^{GF}

seared steak, mashed yukon gold potatoes,
greens

*BONE-IN RIBEYE ^{GF}

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

Steak Toppings:

mushrooms • onions • blue cheese

Executive Chef Ashley Grim



RESTAURANT GROUP

^{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.

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.