

STARTERS

OUR BREAD, OUR BUTTER rustic white boule	5	STICKY PORK RIBLETS wok-fried, sweet sauce	10
PARMESAN POUND CAKE house-churned butter	7	CRAB DIP rustic white boule	12
WHIRLEY POP kettle corn, made-to-order	5	STEAK TARTARE filet mignon, capers, onion, parmigiano-reggiano, deviled egg	12
CRISPY VEGETABLES seasonal, lightly fried, sesame soy dipping sauce	8	SHRIMP COCKTAIL 6 Gulf shrimp	14
POLPETTE beef & pork meatballs, red sauce	12	CRUNCHY AHI TUNA BITES prawn chips, avocado relish, spicy mayo	14
LOCAL "RACLETTE" melted cheese, warm white boule, pickled vegetables	10	VEGETABLE CARPACCIO seasonal, thinly sliced, raw and roasted, parmesan dressing	10

OYSTERS

RAW: HALF DOZEN 15 or **FULL** 25
soy ginger and classic cocktail sauces

BAKED: HALF DOZEN 18

Rockefeller: spinach, parmigiano-reggiano, spicy mayo

Casino: bacon, red peppers, herbs

Garlic: herb compound butter

SEAFOOD PLATTER

65

chilled lobster, crab, oysters, shrimp

PETROSSIAN CAVIAR

12 grams or 30 grams

ROYAL OSETRA 35 / 90

TSAR IMPERIAL OSETRA 65 / 175

choose preparation:

classic or brioche toast & house-churned butter

MUST-HAVE BITES DESIGNED TO BE ON EVERY TABLE

DUMPLINGS

Dumplings shaped by hand, fresh daily, pan-fried (4 to an order)

KUNG PAO CHICKEN	5	PORK	5	SICHUAN LAMB	6
SWEET POTATO	5	PORK & BEEF	5	SHRIMP	7
		PORK & SHRIMP	5		

IMPERIAL SPRING ROLLS

Spring rolls, wrapped in crispy feuille de brick (4 to an order)

SWEET POTATO	5	CHICKEN	5
BEEF	5	SHRIMP	7
PORK	5	LOBSTER	8

SALADS

SMALL SALADS & SOUPS

APPLE & STILTON BLUE shaved celery, romaine, roasted tomatoes	9	FARM FIELD carrot, cucumber, beet, lemon dressing	9
GENERAL'S HOUSE romaine, red oak, radish, parmigiano-reggiano, truffle vinaigrette	9	BABY KALE dates, hazelnuts, pecorino, lemon dressing	9
ITALIAN SUNDAY romaine, aged provolone, fennel, oregano, red onions, red wine vinaigrette	9	BONE BROTH choose: beef, chicken or vegetable	6
		TODAY'S SOUP	8

add: chicken +6, salmon +6, steak +6, shrimp +8

GOOD ALL GREEN broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon dressing	12	WARM LOBSTER frisée, avocado, roasted tomatoes, truffle vinaigrette, beurre blanc	25
RAINBOW beet, carrot, butternut squash, red onions, citrus, beet & carrot dressings	12	BEEF CARPACCIO baby kale, fennel, roasted tomatoes, parmesan dressing	16
RED ROASTED CHICKEN prawn chips, peanut noodles, cabbage, sweet soy dressing	14	SHRIMP RÉMOULADE romaine, creamy red réproulade dressing	18
		AHI TUNA POKE prawn chips, cabbage, avocado, red onions, herbs, spicy vinaigrette	18

ENTRÉES

SANDWICHES

Daily bread from our bakery
choice of side: coleslaw, fries, pasta salad, house salad

MORTADELLA & AGED PROVOLONE house-churned butter, arugula on a baguette	10	FOUNDING FARMERS EGG SALAD sprouted wheat roll	10
GABAGOOL hoagie-style, mortadella, salami, hot capicola, spicy peppers	12	WASHINGTON'S CLUB shaved ham, cheddar, bacon, aged provolone on multigrain, 3-chili cheese, apple walnut raisin breads	12
CHICKEN PARMESAN red sauce, aged provolone, arugula on a baguette	12	ROASTED VEGETABLE spinach, red peppers, brie, avocado on apple walnut bread	12
MEATBALL red sauce, pesto, pickled vegetables on a baguette	12	CRAB MELT house jam, brie, honey mustard on sourdough	15

SHAOBING

Chinese flatbread
choice of side: coleslaw, fries, pasta salad, house salad

SICHUAN LAMB pickled beet, shiitake mushrooms	12
BBQ PULLED PORK pickled red cabbage and cucumbers	10
CHAR SIU CHICKEN spicy mayo, pickled cucumbers	10
MONGOLIAN BEEF spicy green beans	12

PIZZA (TWO STYLES)

10" sprouted wheat crust

MARGHERITA red sauce, mozzarella, roasted tomatoes	10	BACON & BABY KALE sweet kale, parmigiano-reggiano	12
HAM HOCK & COLLARD GREENS black-eyed peas, spicy red pepper	12	ROASTED VEGETABLE red peppers, roasted heirloom carrots, red onions, tomatoes, herbs	12
FOUR CHEESE & PESTO aged provolone, parmigiano-reggiano pecorino, ricotta	12	PEPPERONI red sauce, mozzarella	14

Pissaladiere-inspired crusty French bread

FRENCH ONION caramelized onions, thyme, gruyère	12	MELTED MORTADELLA chopped pistachios	14
BRIE & TART APPLE onion jam	12	CRAB DIP pecorino, herbs	16
MEATBALL PIE red sauce, ricotta, arugula	12	TOMATO PIE red sauce, parmigiano-reggiano	12

BURGERS

Ground in-house daily using local and regional all-natural beef served on a brioche bun, mixed, shaped & baked in our bakery.
choice of side: coleslaw, fries, pasta salad, house salad

F&D ALL AMERICAN double patty, cheddar cheese, pickled relish, "comeback" sauce, lettuce, tomato, onion	10	MARK'S JUICY LUCY stuffed with house-made American cheese, shredded onion, relish, "comeback" sauce, lettuce, tomato	12	BABY MACS, SHAKE & FRIES house-made American cheese, lettuce, special sauces <i>swap shake for 6oz beer or shot of FF Rye Whisky</i>	14	BLACK-EYED PEA BURGER sprouted wheat roll, house-made American cheese, lettuce, tomato, onion	12
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NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.
These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.*

STEAK HOUSE

We collaborate with Roseda Black Angus Farm, Seven Hills, and Creekstone Farms for local and regional beef, custom aged for us. We then plancha sear and finish in our hearth oven.

PROPER PRIME RIB ROAST BEEF SUPPER 32

salt & spice crusted, 10 oz slice, creamed spinach, peas & lashings, whipped potatoes, glazed carrots, gravy & Yorkshire pudding

FLAT IRON 12 oz	19	DRY-AGED TOMAHAWK, RIBEYE 24 oz	38	FILET MIGNON 8 oz	32	FILET MIGNON & JUMBO LUMP CRAB CAKE	42
NEW YORK STRIP 12 oz	36	PORK PORTERHOUSE 12 oz	24	FILET MIGNON & SAUTEÉD SHRIMP	40	FILET MIGNON & LOBSTER TAIL	49

SAUCES

charred scallion soy butter	house-churned butter	chardonnay butter	garlic & parsley butter	F&D English steak sauce	béarnaise +3
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choose 2 sides (suggested pairings)

general's house salad	red mac & cheese	coleslaw	French fries
roasted heirloom carrots	parmesan grits	sautéed mushrooms	melted cabbage
plancha sweet potato	collard greens	cream spinach	romanoff potatoes
roasted tomatoes	whipped potatoes	sautéed green vegetables	cashew fried rice

SEAFOOD

TODAY'S FISH

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

MUSSELS IN WHITE WINE shallots, celery, French purple mustard, warm rustic white boule	16	F&D SHRIMP & GRITS Gulf shrimp, Texas stoneground grits, rosemary, Louisiana spice	22	DOVER SOLE MEUNIÈRE roasted tomatoes, whipped potatoes <i>Thursdays Only</i>	39	
LOBSTER POT PIE sweet potatoes, peas, puff pastry topping	24	FISHERS FRY shrimp, bay scallops, white fish, coleslaw, fries	22	TODAY'S FISH MKT	HONG KONG STYLE premium white fish, savory soy broth, sautéed bok choy, white rice	28
BOUILLABAISSÉ saffron broth, mussels, clams, shrimp, white fish, rouille sauce, warm rustic white boule	24	OVEN-ROASTED SHRIMP crab, beurre blanc, roasted tomatoes	26	Meunière: butter, lemon, capers, parsley served with roasted tomatoes, whipped potatoes	GLAZED CEDAR PLANK SALMON cashew fried rice, sautéed bok choy	18
SCALLOPS MEUNIÈRE whipped potatoes, sautéed green vegetables	24	JUMBO LUMP CRAB CAKES lemon butter sauce, coleslaw, fries, tartar sauce	32	Charred Scallion Soy Butter served with cashew fried rice, sautéed bok choy	SEARED TUNA charred scallion soy butter, cold peanut noodles	29

HANDMADE PASTA

From scratch, every day, in our kitchen

CACIO E PEPE bucatini, parmigiano-reggiano, gruyère, cracked black pepper	14	OVER-SIZED CHEESE RAVIOLI ricotta, red sauce, lemon butter	16
RED MACARONI & CHEESE rigatoni, creamy tomato and four cheese sauce add: meatballs +3	14	CORN, TOMATO & SHRIMP linguini, corn purée, roasted tomatoes	18
CORN BREAD TORTELLINI black-eyed peas, ham hocks, collard greens, spicy red pepper	15	XO & CLAMS linguini, spicy Cantonese seafood sauce, roasted garlic	18
CAULIFLOWER RAISIN rigatoni, light cauliflower purée, FF Rye Whisky-soaked raisins, pine nuts	15	SEAFOOD & GREEN FS VODKA SAUCE bucatini, jumbo lump crab, shrimp, garlic butter, basil pesto	22
SWEET POTATO STUFFED PASTA roasted heirloom carrots, lemon butter, burnt caramel	15	FISHERMAN'S PASTA bucatini, clams, mussels, white wine, red sauce	22
		LOBSTER RAVIOLI roasted tomatoes, creamy sauce	26

HAND-PULLED NOODLES

壽麵 Chinese shop style

SIGNATURE CUMIN LAMB long, flat noodles, cabbage, spicy chili oil	15
BEEF & PORK MEATBALLS long, chewy noodles, mushrooms, broth	13
CURRY CHICKEN long, flat noodles, red pepper, basil, green onion	14
DANDAN BEEF & PORK long, chewy noodles, bean sprouts, cucumber	15
DRUNKEN BEEF long, flat noodles, bok choy, bean sprouts, wok-charred mushrooms, ground sesame	15

HISTORICAL NEIGHBORHOOD FAVORITES

SOUTHERN FRIED BBQ CHICKEN coleslaw, fries	16	CHAR SIU CHICKEN cashew fried rice, bok choy, scallion soy butter	16	TWICE-COOKED BEEF wok-fired, cashew fried rice	16
CHICKEN-FRIED RIBEYE & DISTILLERS DONUT 6 oz ribeye, sautéed green vegetables, red mac & cheese	18	CHINESE "TAKE OUT" RIBLETS red bbq sauce, cashew fried rice, bok choy	18	POLPETTE & GRITS beef & pork meatballs, red sauce	16
ROASTED SPATCHCOCK CHICKEN fries, house salad, béarnaise sauce	16	CHAR SIU CHICKEN & CHINESE "TAKE OUT" RIBLETS red bbq sauce, cashew fried rice, bok choy	21	CASHEW FRIED RICE choose: chicken & beef or vegetarian	12
LOGBONE PORK SCHNITZEL plancha sweet potato, house salad	24	MA PO TOFU pork, beef, ginger, scallions in a spicy chili sauce, white rice	14	BEEF SHORT RIB POT-AU-FEU consommé, roasted vegetables, warm rustic white boule	22

MEATLESS

CAULIFLOWER STEAK roasted heirloom carrots, parmesan grits	14	CAULIFLOWER RAISIN PASTA rigatoni, light cauliflower purée, FF Rye Whisky-soaked raisins, pine nuts	14	OVER-SIZED CHEESE RAVIOLI ricotta, red sauce, lemon butter	16
BLACK-EYED PEA BURGER sprouted wheat roll, house-made American cheese, lettuce, tomato	12	CACIO E PEPE bucatini, parmigiano-reggiano, gruyère, cracked black pepper	14	SWEET POTATO STUFFED PASTA roasted heirloom carrots, lemon butter, burnt caramel	15
GARDEN POT-AU-FEU yellow beets, yukon gold potatoes, green beans, peas, carrots, tomatoes, savory broth, basil pesto	14	RED MACARONI & CHEESE rigatoni, creamy tomato and four cheese sauce	14	ROASTED VEGETABLE SANDWICH spinach, red peppers, brie, avocado on apple walnut bread	13

PLANT & FRUIT-BASED DRINKS

Our juice blends, cold-pressed daily

GREEN DAY apple, cucumber, romaine, celery, kale, chard	10	BEETS BY J beet, carrot, pear, orange, pineapple, lemon, ginger	10
SPICY LEMONADE grapefruit, lemon, turmeric, cayenne, honey	10	LIKE 'DEM APPLES? apple, celery, spinach, parsley, lemon	10
ROGER RABBIT apple, pear, lemon, carrot	10	SHAKE & DATE ALMOND dates, cinnamon, agave, vanilla extract, sea salt	10

DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

Menu and pricing subject to change.