

## STARTERS

<b>OUR BREAD, OUR BUTTER</b> rustic white boule	6	<b>STICKY PORK RIBLETS</b> wok-fried, sweet sauce	13
<b>WHIRLEY POP</b> kettle corn, made-to-order	6	<b>FOUNDING FARMERS WINGS</b> black pepper, garlic	11
<b>PARMESAN GARLIC KNOTS</b> roasted tomato-basil chutney, whipped ricotta	7	<b>CRAB DIP</b> flatbread	15
<b>CRISPY VEGETABLES</b> seasonal, lightly fried, sesame-soy dipping sauce	9	<b>STEAK TARTARE</b> sirloin, capers, onion, deviled egg, parmigiano-reggiano	15
<b>PARMESAN POUND CAKE SKILLET</b> house-churned butter	10	<b>SHRIMP COCKTAIL</b> 6 shrimp	15
<b>POLPETTE</b> beef & pork meatballs, red sauce	13	<b>CRUNCHY AHI TUNA BITES</b> prawn chips, avocado relish, spicy mayo	15
<b>LOCAL "RACLETTE"</b> melted cheese, warm white boule, pickled vegetables	13		

## OYSTERS

<b>RAW: HALF DOZEN</b>	16
<b>RAW: FULL</b>	26
soy-ginger and classic cocktail sauces	
<b>BAKED: HALF DOZEN</b>	19
<b>Rockefeller:</b> spinach, parmigiano-reggiano, spicy mayo	
<b>Casino:</b> bacon, red peppers, herbs	
<b>Garlic:</b> herb compound butter	

## MUST-HAVE BITES DESIGNED TO BE ON EVERY TABLE

### DUMPLINGS

Dumplings shaped by hand, pan-fried, fresh daily

<b>KUNG PAO CHICKEN</b>	7	<b>PORK</b>	7	<b>SICHUAN LAMB</b>	9
<b>SWEET POTATO</b>	7	<b>PORK &amp; BEEF</b>	7	<b>SHRIMP</b>	9
		<b>PORK &amp; SHRIMP</b>	7		

### IMPERIAL SPRING ROLLS

Spring rolls, wrapped in crispy feuille de brick

<b>SWEET POTATO</b>	7	<b>CHICKEN</b>	7
<b>BEEF</b>	7	<b>SHRIMP</b>	9
<b>PORK</b>	7	<b>LOBSTER</b>	11

## SALADS

### SMALL SALADS & SOUPS

add: chicken +6, salmon +7, steak +7, tuna +7, shrimp +8

<b>APPLE &amp; STILTON BLUE</b> romaine, shaved celery, roasted tomatoes	9	<b>FARM FIELD</b> carrot, cucumber, beet, lemon dressing	9
<b>GENERAL'S HOUSE</b> romaine, red oak, radish, parmigiano-reggiano, truffle vinaigrette	9	<b>BABY KALE</b> dates, hazelnuts, pecorino, lemon dressing	9
<b>ITALIAN SUNDAY</b> romaine, aged provolone, fennel, oregano, red onion, red wine vinaigrette	9	<b>TODAY'S SOUP</b>	7

### GOOD ALL GREEN

broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon dressing

### RAINBOW

beet, butternut squash, red onion, citrus, beet & carrot dressings

### RED ROASTED CHICKEN

prawn chips, peanut noodles, cabbage, sweet soy dressing

### BBQ FRIED CHICKEN

romaine, kale, cabbage, apple, pickled green beans, feta, onion, "comeback" sauce, lemon dressing

### ENTRÉES

<b>CHILLED SHAVED STEAK</b> baby kale, fennel, roasted tomatoes, parmesan dressing	17
<b>AHI TUNA POKE</b> prawn chips, cabbage, avocado, red onion, herbs, spicy vinaigrette	19
<b>SHRIMP &amp; CRAB CHOP</b> mixed greens, hearts of palm, tomato, green beans, pepper, onion, creamy vinaigrette	23
<b>WARM LOBSTER</b> frisée, avocado, roasted tomatoes, truffle vinaigrette, beurre blanc	27

## SANDWICHES

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

<b>MORTADELLA &amp; AGED PROVOLONE</b> house-churned butter, arugula on a baguette	12	<b>WASHINGTON'S CLUB</b> shaved ham, cheddar, bacon, aged provolone on multigrain, 3-chili cheese, apple walnut raisin breads	13
<b>GABAGOO</b> hoagie-style, mortadella, salami, hot capicola, spicy peppers	13	<b>ROASTED VEGETABLE</b> spinach, red peppers, brie, avocado on apple walnut bread	13
<b>CHICKEN PARMESAN</b> red sauce, aged provolone, arugula on a baguette	13	<b>CRAB MELT</b> house jam, brie, honey mustard on sourdough	16
<b>MEATBALL</b> red sauce, pesto, pickled vegetables on a baguette	13	<b>PRIME RIB DIP</b> thinly shaved, caramelized onion, rich au jus, on a baguette	19

## SHAOBING

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

<b>SICHUAN LAMB</b> spicy green beans, tomato mint jam	13
<b>BBQ PULLED PORK</b> pickled red cabbage, cucumbers	12
<b>CHAR SIU CHICKEN</b> spicy mayo, pickled cucumbers	12
<b>MONGOLIAN BEEF TENDERLOIN</b> pickled beet, shiitake mushrooms	13

## PIZZA (TWO STYLES)

12" sprouted wheat crust

<b>MARGHERITA</b> red sauce, mozzarella, roasted tomatoes	11	<b>BACON &amp; BABY KALE</b> sweet kale, parmigiano-reggiano	13
<b>HAM HOCK &amp; COLLARD GREENS</b> black-eyed peas, spicy red pepper	13	<b>ROASTED VEGETABLE</b> red peppers, roasted heirloom carrots, red onion, tomatoes, herbs	13
<b>FOUR CHEESE &amp; PESTO</b> aged provolone, parmigiano-reggiano, pecorino, ricotta	13	<b>PEPPERONI</b> red sauce, mozzarella	15

Pissaladiere-inspired crusty French bread

<b>FRENCH ONION</b> caramelized onion, thyme, gruyère	13	<b>MELTED MORTADELLA</b> chopped pistachios	15
<b>BRIE &amp; TART APPLE</b> onion jam	13	<b>CRAB DIP</b> pecorino, herbs	17
<b>MEATBALL PIE</b> red sauce, ricotta, arugula	13	<b>TOMATO PIE</b> red sauce, mozzarella, aged provolone, parmigiano-reggiano	13

## 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

Substitute any burger with the delicious **IMPOSSIBLE BURGER**, made entirely from plants for people who love meat. +1

<b>F&amp;D ALL AMERICAN</b> double patty, cheddar cheese, pickled relish, "comeback" sauce, lettuce, tomato, onion	11	<b>MARK'S JUICY LUCY</b> stuffed with house-made American cheese, shredded onion, relish, "comeback" sauce, lettuce, tomato	13	<b>BABY MACS, SHAKE &amp; FRIES</b> house-made American cheese, lettuce, special sauces swap shake for 6oz beer or shot of FF Rye Whisky	15
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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.

Menu & pricing subject to change.

# STEAK HOUSE

We collaborate with Roseda Black Angus Farm in Maryland and Seven Hills in Virginia for local and regional beef, custom aged for us. We also source premium cuts from Creekstone Farms.

**STEAK FRITES BÉARNAISE** 20  
French fries, roasted tomato

**48-HOUR SALT-CURED PRIME RIB** 10oz 25  
14oz 29  
au jus, horseradish, whipped potatoes,  
peas & lashings (*dinner only*)

**DOUBLE-CUT PORKCHOP** 20

**MUSTARD SEED-CRUSTED TWIN LAMB CHOPS** 25

**RIBEYE** 10oz or 12oz  
25 | 29

**DRY-AGED NY STRIP** 12oz 37

**FILET MIGNON** 8oz 33

add: shrimp +8, lump crab cake +12, lobster tail +16

## saucés

charred scallion soy butter  
chardonnay butter  
garlic & parsley butter  
chimichurri  
béarnaise +4

general's house salad  
roasted heirloom carrots  
plancha sweet potato  
roasted tomatoes



red mac & cheese  
parmesan grits  
collard greens  
whipped potatoes

## choose 2 sides (suggested pairings)

peanut-cider slaw  
sautéed mushrooms  
creamed spinach  
sautéed green vegetables



French fries  
peas & lashings  
steakhouse hash browns  
cashew fried rice

# SEAFOOD

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

**MUSSELS IN WHITE WINE** 19  
shallots, celery, French purple  
mustard, whole loaf of white boule

**LOBSTER POT PIE** 27  
sweet potatoes, peas,  
puff pastry topping

**FFB CIOPPINO** 20  
seafood tomato broth, crab,  
mussels, clams, scallops, white fish,  
shrimp, warm rustic white boule

**SCALLOPS MEUNIÈRE** 25  
whipped potatoes, sautéed  
green vegetables

## TODAY'S FISH

**TODAY'S FISH** MKT  
**Simple Style:** salt, pepper, lemon, olive oil  
served with sautéed green vegetables,  
roasted tomatoes

**Meunière:** butter, lemon, capers, parsley  
served with roasted tomatoes, whipped  
potatoes

**Charred Scallion Soy Butter**  
served with cashew fried rice, sautéed  
bok choy

**Chardonnay Butter**  
served with sautéed green vegetables,  
whipped potatoes

**HONG KONG STYLE** 29  
premium white fish, savory  
soy broth, sautéed bok choy,  
white rice

**GLAZED CEDAR PLANK SALMON** 25  
cashew fried rice, sautéed  
bok choy

**SEARED TUNA** 30  
charred scallion soy butter,  
cold peanut noodles

**F&D SHRIMP & GRITS** 23  
Texas stone-ground grits,  
rosemary, Louisiana spice

**FISHERS FRY** 23  
shrimp, bay scallops, white fish,  
coleslaw, fries

**OVEN-ROASTED SHRIMP** 27  
crab, beurre blanc, roasted  
tomatoes

**JUMBO LUMP CRAB CAKES** 33  
lemon butter sauce,  
coleslaw, fries

# HANDMADE PASTA

From scratch, every day, in our kitchen

**CACIO E PEPE** 15  
bucatini, parmigiano-reggiano,  
cracked black pepper

**LINGUINE ARRABBIATA** 15  
spicy pomodoro sauce, parmigiano-reggiano

**RED MACARONI & CHEESE** 15  
rigatoni, creamy tomato & cheese sauce  
add: meatballs +3

**CORNBREAD TORTELLINI** 16  
black-eyed peas, ham hocks, collard greens,  
spicy red pepper

**CAULIFLOWER RAISIN** 16  
rigatoni, light cauliflower purée,  
FF Rye Whisky-soaked raisins, pine nuts

**SWEET POTATO STUFFED PASTA** 16  
roasted heirloom carrots, lemon butter,  
burnt caramel

**OVER-SIZED CHEESE RAVIOLI** 17  
ricotta, red sauce, lemon butter

**THREE-CHEESE RAVIOLI & POLPETTE BRODO** 17  
beef & pork meatballs, spinach, mushrooms,  
parmesan-beef brodo

**LINGUINE & FRESH CLAMS** 19  
toasted garlic, parsley, virgin olive oil

**HAND-CUT PAPPARDELLE BOLOGNESE** 19  
slow-cooked meat sauce, parmigiano-reggiano

**SEAFOOD & GREEN FS VODKA SAUCE** 23  
bucatini, jumbo lump crab, shrimp, garlic butter,  
basil pesto

**FISHERMAN'S PASTA** 23  
bucatini, clams, mussels, shrimp, white wine,  
red sauce

**LOBSTER TAIL & RAVIOLI** 27  
roasted tomatoes, creamy sauce

# HAND-PULLED NOODLES

壽麵 Chinese shop style

**SIGNATURE CUMIN LAMB** 16  
long, flat noodles, cabbage, spicy chili oil

**BEEF & PORK MEATBALLS** 14  
long, chewy noodles, mushrooms, broth

**CURRY CHICKEN** 15  
long, flat noodles, red pepper,  
basil, green onion

**SPICY DANDAN BEEF & PORK** 16  
long, chewy noodles, bean sprouts,  
cucumber

**DRUNKEN BEEF & CHICKEN** 16  
long, flat noodles, bok choy, bean sprouts,  
wok-charred mushrooms, ground sesame

# HISTORICAL NEIGHBORHOOD FAVORITES

**SOUTHERN FRIED BBQ CHICKEN** 17  
coleslaw, fries

**CHICKEN-FRIED STEAK & DISTILLERS DONUT** 19  
sautéed green vegetables, red mac & cheese

**ROASTED SPATCHCOCK CHICKEN** 17  
fries, house salad, béarnaise sauce

**BONE-IN PORK SCHNITZEL** 25  
plancha sweet potato, house salad

**CHAR SIU CHICKEN** 17  
cashew fried rice, bok choy, scallion soy butter

**CHINESE "TAKE OUT" RIBLETS** 19  
red bbq sauce, cashew fried rice, bok choy

**CHAR SIU CHICKEN & CHINESE "TAKE OUT" RIBLETS** 22  
red bbq sauce, cashew fried rice, bok choy

**MA PO TOFU** 15  
pork, beef, ginger, scallions in a spicy chili sauce,  
white rice

**TWICE-COOKED BEEF TENDERLOIN** 17  
wok-fired, seasonal green vegetables,  
cashew fried rice

**POLPETTE & GRITS** 17  
beef & pork meatballs, red sauce

**CASHEW FRIED RICE** 13  
choose: chicken & beef or vegetarian

**POT-AU-FEU** 23  
consommé, slow-cooked beef, roasted vegetables,  
warm rustic white boule

# MEATLESS

**CAULIFLOWER STEAK** 15  
roasted heirloom carrots, parmesan grits

**BLACK-EYED PEA BURGER** 13  
sprouted wheat roll, house-made American cheese,  
lettuce, tomato

**GARDEN POT-AU-FEU** 15  
yellow beets, Yukon Gold potatoes, green beans,  
peas, carrots, tomatoes, savory broth, basil pesto

**CAULIFLOWER RAISIN PASTA** 16  
rigatoni, light cauliflower purée,  
FF Rye Whisky-soaked raisins, pine nuts

**CACIO E PEPE** 15  
bucatini, parmigiano-reggiano, gruyère,  
cracked black pepper

**RED MACARONI & CHEESE** 15  
rigatoni, creamy tomato & cheese sauce

**OVER-SIZED CHEESE RAVIOLI** 17  
ricotta, red sauce, lemon butter

**SWEET POTATO STUFFED PASTA** 16  
roasted heirloom carrots,  
lemon butter, burnt caramel

**ROASTED VEGETABLE SANDWICH** 13  
spinach, red peppers, brie, avocado  
on apple walnut bread

## 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 & pricing subject to change.