

DUMPLINGS

shaped by hand fresh daily, pan fried - 4 to an order.

SHRIMP	LAMB	PORK & BEEF
SHRIMP & CORN	KUNG PAO CHICKEN	PORK
SCALLOP	EGG & SCALLION	PORK & SHRIMP
	SWEET POTATO	

IMPERIAL SPRING ROLLS • 5

thin and crispy wrapped. 4 to an order.

SWEET POTATO	BEEF
SHRIMP & CILANTRO	PORK
LOBSTER	CHICKEN

SNACKS & BITES

OUR BREAD, OUR BUTTER • 5
parmesan pound cake, crusty white, apple walnut, churned butter

PARMESAN POUND CAKE • 6
hand churned butter

FOUNDING FARMERS WHIRLY POP • 5
sweet and salty kettle corn

POTATO FLIGHT • 6
pommes souffles, dauphine, french fries, served with FF gin sauce

CRISPY VEGETABLES • 8
seasonal, lightly fried, sesame soy dipping

POLPETTE • 8
red sauce, beef & pork meatballs

LOCAL "RACLETTE" • 10
rack melted cheese, grilled baguette, pickled vegetables
ADD CHARCUTERIE \$

STICKY PORK RIBLETS • 10
wok fried, sweet sauce, curly scallions

WHITE CRAB DIP & CORN • 12
sweet & creamy, toasted bread

CONSOMME • 8

TODAY'S SOUP • 8

SERVED INDIVIDUALLY or CHOOSE ANY THREE FOR \$34

CRUNCHY AHI TUNA BITES • 14
prawn chips, avocado tapenade, spicy aioli

STEAK TARTARE • 12
filet mignon, 2-year parmesan cheese, onion, deviled egg

VEGETABLE CARPACCIO • 10
seasonal, raw & roasted, parmesan dressing

SHRIMP COCKTAIL • 14
sauces, horseradish, FF gin dipping sauces

1/2 DOZEN OYSTERS • \$\$
soy sauce ginger scallion oil

OYSTERS

OPPORTUNITY FOR STORYTELLING

BAKED: 1/2 DOZEN

ROCKEFELLER 18
spinach, parmesan, spicy aioli

CASINO • 18
bacon, red pepper, herbs

GARLIC • 18
herb compound butter

RAW: 1/2 DOZEN • 15 | FULL • 25

choose: soy ginger or classic cocktail

CAVIAR

1 OZ RED CAVIAR

1 OZ OSETRA CAVIAR \$\$

1 OZ PREMIUM RUSSIAN • MKT

Served with hard-boiled egg, shallots, chives, sour cream & buttermilk hoecake

PIZZA - TWO STYLES

10" SPROUTED WHEAT

MARGHERITA • 10
red sauce, mozzarella, oven roasted tomatoes

HAM HOCK & COLLARDS • 12
black eyed peas, spicy red pepper

BACON & BABY GREENS • 12
sweet kale, aged parmesan

FOUR CHEESE PESTO • 12
provolone, parmesan, pecorino, ricotta

ROASTED VEGETABLE • 12
bell peppers, eggplant, onions

PEPPERONI • 13
red sauce, savory black olives

PISSALADIERE INSPIRED - CRUSTY FRENCH BREAD

MUSHROOM & LEEK • 12
hen of the woods, brie

BRIE & APPLE • 12
onion jam, crisp granny smith

CLASSIC TOMATO • 12
red sauce, mozzarella, roasted tomatoes

MELTED MORTADELLA • 14
toasted pistachios

CRAB DIP • 15
corn, parmesan, herbs

FRENCH ONION • 15
sweet onions, thyme, gruyère cheese

TOMATO PIE • \$\$
just tomatoes, touch of cheese

BURGERS

choice of side: cole slaw | fries | pasta salad | green salad

F&D ALL AMERICAN • 10
double patty, cheddar cheese, pickle relish, "comeback sauce", tartar sauce, lettuce, tomato

MARK'S JUICY LUCY • 12
housemade American cheese shredded onion, pickle relish, "comeback sauce" lettuce, tomato

BABY MACS, SHAKE & FRIES • 14
swap shake for 6-oz beer or shot of FF Rye
cheese, lettuce, special sauces

MEATLESS & VEGAN ENTREES

need brand statement here

CAULIFLOWER STEAK • \$\$

BLACK EYED PEA BURGER • 10
sprouted wheat roll, lettuce, tomato

MA PO TOFU • 12
mushrooms, ginger, garlic

CAULIFLOWER RAISIN • 14
rigatoni, purple cauliflower, whiskey soaked raisins, pine nuts

ROASTED VEGETABLE SANDWICH • 13
description

EGG SALAD SANDWICH • 12

SWEET POTATO STUFFED PASTA • 14
roasted broccolini, lemon butter, burnt caramel

CHEESE RAVIOLI • 15
ricotta, red sauce, lemon butter

CACIO E PEPE • 13
bucatini, parmesan, gruyere cracked black pepper

RED MACARONI & CHEESE • 13
rigatoni, red sauce

GARDEN POT AU FEU • \$\$
seasonal vegetables, savory broth, basil pesto (vegan)

SANDWICH SHOP

choice of side: cole slaw | fries | pasta salad | green salad

MORTADELLA & AGED PROVOLONE • 10
hand churned butter, spicy peppers on a baguette

FOUNDING FARMERS EGG SALAD* • 10
sprouted wheat roll

WASHINGTON'S 11-LAYER CLUB • 12
shaved ham, cheddar, bacon, provolone

MEATBALL • 12
red sauce, basil pesto, pickled vegetables on a baguette

ROASTED VEGETABLE • 12
spinach, bell peppers, brie, avocado, apple walnut bread

GABAGOOL • 12
hoagie-style, salami, mortadella, hot capicola, sopressata, spicy peppers

CHICKEN PARMESAN • 12
red sauce, provolone, arugula on a baguette

CRAB MELT • 14
house jam, brie honey mustard, sourdough

SHAOBING : CHINESE STYLE

BBQ PULLED PORK • 10
pickled red cabbage, cucumber

CHAR SIU CHICKEN • 10
spicy mayo, cucumber pickles

SICHUAN LAMB • 12
pickled beets
shiitake mushrooms

MONGOLIAN BEEF • 12
spicy green beans

SALADS

add: chicken \$, steak \$, shrimp \$, salmon \$, black eye pea fritter \$

SMALL

APPLE & BLUE CHEESE • 9
shaved celery, romaine, roasted tomatoes

ITALIAN SUNDAY • 9
provolone, fennel, oregano, red wine vinegar

THE GENERAL'S HOUSE • 9
radicchio, red oak, radish, parmesan, truffle vinaigrette

FARM FIELD • 9
carrots, cucumber, beets, sweet lemon dressing

FFB PURPLE KALE • 9
dates, hazelnuts, pecorino, lemon dressing

ENTRÉE

WARM LOBSTER • 24

avocado, tomato, beurre blanc, shallot dressing, parmesan pound cake

GREEN SUPERFOOD • 12
broccolini, beans, green apple, avocado, feta, toasted seeds, lemon dressing

RAINBOW • 12
beets, carrots, butternut, citrus, red onion, beet and carrot dressings

RED ROASTED CHICKEN • 14
peanut noodles, cabbage, prawn chips, sweet soy dressing

ROAST BEEF • 16
thinly sliced with baby kale, fennel, tomatoes, parmesan dressing

SHRIMP REMOULADE • 16
romaine, creamy red remoulade dressing

AHI TUNA POKE • 18
cabbage, avocado red onion, herbs, soy dressing

FRESH PASTA

CACIO E PEPE • 13

bucatini, parmesan, gruyere
cracked black pepper

RED MACARONI & CHEESE • 13

rigatoni, red sauce, smoked gouda
add meatballs +3

CAULIFLOWER RAISIN • 14

rigatoni, light cauliflower purée, whiskey
soaked raisins, pine nuts

BLACK EYED PEA TORTELLINI • 14

ham hock broth, corn bread, collard
greens, spicy red peppers

SWEET POTATO STUFFED PASTA • 14

roasted broccolini, lemon butter,
burnt caramel

HAND-PULLED NOODLES

Chinese shop style

(SHOU) CHICKEN • 13

CURRY CHICKEN • 14

DANDAN BEEF & PORK • 15

DRUNKEN BEEF • 15

SPICY CUMIN LAMB • 15

CHEESE RAVIOLI • 15

oversize with ricotta, red sauce, lemon butter

XO AND CLAMS • 18

bucatini, spicy seafood sauce
olive oil, roasted garlic

CORN, TOMATO & SHRIMP • 18

linguini, corn puree, cotija cheese,
marinated tomatoes, sweet herbs

SEAFOOD & GREEN

VODKA SAUCE • 22

rigatoni, lump crab, shrimp, garlic butter

FISHERMAN'S PASTA • 22

bucatini, marinara, white wine, shellfish

LOBSTER RAVIOLI • 26

oven roasted tomatoes, basil

BUTCHER SHOP

STEAK

FLAT IRON 12 OZ. • 18

description

NY STRIP 10 OZ. • \$\$

description

BEEF RIBS OZ. • \$\$

description

RIBEYE 10-OZ. • 24

description

FILET 8 OZ. • 30

Add: Lobster Tail, Shrimp, or Crab Cake

COWBOY 24 OZ. • 28

description

PORK PORTERHOUSE 12 OZ • 24

charred scallion soy butter

\$\$

description

SIDES WITH YOUR STEAK *(suggested pairings)*

ROASTED HEIRLOOM CARROTS ...

PARMESAN GRITS

ROASTED GREEN VEGETABLES ...

WHIPPED POTATOES

CREAMED SPINACH ...

ROMANOFF POTATOES

ROASTED MUSHROOMS ...

MELTED CABBAGE

GREEN SALAD ...

POMMES SOUFFLES

COLESLAW ...

FRENCH FRIES

OVEN ROASTED TOMATO ...

CASHEW FRIED RICE

COLLARD GREENS ...

PLANCHA SWEET POTATO

SAUCES

CHARRED
SCALLION
SOY BUTTER

CHARDONNAY
BUTTER

F&D ENGLISH
STEAK SAUCE

BEARNAISE
4

BEURRE BLANC
& CRAB
6

PROPER PRIME RIB ROAST SUPPER • 24

English cut - 10 oz, 3 slices
creamed spinach, Yorkshire pudding, whipped potatoes, glazed vegetables

FRESH SEAFOOD

MUSSELS IN WHITE WINE • 16

shallots, purple mustard, herbs, grilled toast

GLAZED CEDAR PLANK SALMON • 18

cashew fried rice, sauteed bok choy

SEAFOOD CHOWDER • 19

crab, oysters, lobster stock, pastry shell topping

BOUILLABAISSE • 19

saffron broth, shellfish
catch of the day, rouille sauce

BBQ SHRIMP & GRITS • 19

Louisiana flavors

CREOLE SEAFOOD "KOOBY" • 19

white fish, grits

FISHERS FRY • 19

shrimp, bay scallops, white fish, cole slaw

OVEN ROASTED SHRIMP • 24

crab, beurre blanc, tomato, asparagus

SEARED TUNA STEAK • 24

charred scallion soy butter, peanut noodles

CRAB CAKES • 29

lemon butter sauce, cole slaw, fries, tartar sauce

FISH OF THE DAY - STORYTELLING OPPORTUNITY

Ask about today's fresh catch - Match fish with preparation

MEUNIERE • MKT

roasted tomatoes, whipped potatoes

HONG KONG • MKT

savory soy broth, bok choy jasmine rice

SIMPLE • MKT

salt, cracked pepper, lemon, olive oil

DOVER SOLE (Thursdays only) • 39

meuniere style | special side

HISTORICAL NEIGHBORHOOD FAVORITES

FOUR LAYER MEATLOAF • 15

parmesan grits, red sauce

PORK SCHNITZEL • 18

apple salad, plancha sweet potato

FRIED RICE • 12

CHOOSE: vegetable or combo

SHORT RIB POT AU FEU • 22

slow cooked, beef consommé, roasted vegetables

MAPO TOFU • 12

in spicy chili sauce, ginger, scallions, with pork

TWICE COOKED BEEF • 16

wok-fired, cashew fried rice, green onions

CHINESE PORK "TAKE OUT" RIBS • 18

sticky sauce, fried rice

CHICKEN OF THE NEIGHBORHOOD : THEN & NOW

SOUTHERN FRIED BBQ CHICKEN • 16

coleslaw, french fries

CHAR SIU CHICKEN • 16

cashew fried rice, bok choy, charred scallion soy butter

FRENCH ROASTED CHICKEN • 18

fries, bearnaise sauce

CHICKEN FRIED STEAK & DISTILLERS DONUT • 18

red mac & cheese, sauteed vegetables

Before placing your order, please inform your server if you or a person in your party has a food allergy. Not all ingredients are listed on the menu. Some of our items may be modified to suit your dietary restrictions.
*Some menu items contain raw or uncooked products, the state health code requires us to inform you that eating raw, undercooked or cooked-to-order meat/fish/eggs may increase foodborne illness.