

STARTERS

OUR BREAD, OUR BUTTER rustic white boule	5	STICKY PORK RIBLETS wok-fried, sweet sauce	12
WHIRLEY POP kettle corn, made-to-order	5	FOUNDING FARMERS WINGS black pepper, garlic	10
PARMESAN GARLIC KNOTS roasted tomato-basil chutney, whipped ricotta	6	CRAB DIP rustic white boule	14
CRISPY VEGETABLES seasonal, lightly fried, sesame-soy dipping sauce	8	STEAK TARTARE sirloin, capers, onion, deviled egg, parmigiano-reggiano	14
PARMESAN POUND CAKE SKILLET house-churned butter	9	SHRIMP COCKTAIL 6 wild-caught 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	12		

OYSTERS

RAW: HALF DOZEN	15
RAW: 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	

MUST-HAVE BITES DESIGNED TO BE ON EVERY TABLE

DUMPLINGS

Dumplings shaped by hand, pan-fried, fresh daily

KUNG PAO CHICKEN	6	PORK	6	SICHUAN LAMB	8
SWEET POTATO	6	PORK & BEEF	6	SHRIMP	8
		PORK & SHRIMP	6		

IMPERIAL SPRING ROLLS

Spring rolls, wrapped in crispy feuille de brick

SWEET POTATO	6	CHICKEN	6
BEEF	6	SHRIMP	8
PORK	6	LOBSTER	10

SALADS

SMALL SALADS & SOUPS

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

APPLE & STILTON BLUE romaine, shaved celery, 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 onion, red wine vinaigrette	9	TODAY'S SOUP	6

GOOD ALL GREEN broccoli, green beans, green apple, avocado, feta, toasted seeds, lemon dressing	12
RAINBOW beet, butternut squash, red onion, citrus, beet & carrot dressings	12
RED ROASTED CHICKEN prawn chips, peanut noodles, cabbage, sweet soy dressing	14
BBQ FRIED CHICKEN romaine, kale, cabbage, apple, pickled green beans, feta, onion, "comeback" sauce, lemon dressing	15

ENTRÉES

BEEF CARPACCIO baby kale, fennel, roasted tomatoes, parmesan dressing	16
AHI TUNA POKE prawn chips, cabbage, avocado, red onion, herbs, spicy vinaigrette	18
SHRIMP & CRAB CHOP mixed greens, hearts of palm, tomato, green beans, pepper, onion, creamy vinaigrette	22
WARM LOBSTER frisée, avocado, roasted tomatoes, truffle vinaigrette, beurre blanc	26

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	WASHINGTON'S CLUB shaved ham, cheddar, bacon, aged provolone on multigrain, 3-chili cheese, apple walnut raisin breads	12
GABAGOOOL hoagie-style, mortadella, salami, hot capicola, spicy peppers	12	ROASTED VEGETABLE spinach, red peppers, brie, avocado on apple walnut bread	12
CHICKEN PARMESAN red sauce, aged provolone, arugula on a baguette	12	CRAB MELT house jam, brie, honey mustard on sourdough	15
MEATBALL red sauce, pesto, pickled vegetables on a baguette	12	PRIME RIB DIP thinly shaved, caramelized onion, rich au jus, on a baguette	18

SHAOBING

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

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

PIZZA (TWO STYLES)

12" 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 onion, 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 onion, 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, mozzarella, aged provolone, 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 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 19 French fries, roasted tomato	48-HOUR SALT-CURED PRIME RIB 10oz 24 au jus, horseradish, whipped potatoes, peas & lashings (<i>dinner only</i>) 12oz 28		
DOUBLE-CUT PORKCHOP 19	RIBEYE 10oz or 12oz 24 28	FILET MIGNON 8oz 32	FILET MIGNON & JUMBO LUMP CRAB CAKE 42
MUSTARD SEED-CRUSTED TWIN LAMB CHOPS 24	DRY-AGED NY STRIP 12oz 36	FILET MIGNON & SAUTÉED SHRIMP 40	FILET MIGNON & LOBSTER TAIL 49
sauces		choose 2 sides (suggested pairings)	
charred scallion soy butter chardonnay butter garlic & parsley butter chimichurri béarnaise +3	general's house salad roasted heirloom carrots plancha sweet potato roasted tomatoes	red mac & cheese parmesan grits collard greens whipped potatoes	FFB coleslaw sautéed mushrooms creamed spinach sautéed green vegetables
			French fries peas & lashings steakhouse hashbrowns cashew fried rice

SEAFOOD

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

MUSSELS IN WHITE WINE 18 shallots, celery, French purple mustard, whole loaf of white boule	LOBSTER POT PIE 26 sweet potatoes, peas, puff pastry topping	FFB CIOPPINO 19 seafood tomato broth, crab, mussels, clams, scallops, white fish, warm rustic white boule	SCALLOPS MEUNIÈRE 24 whipped potatoes, sautéed green vegetables	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 28 premium white fish, savory soy broth, sautéed bok choy, white rice GLAZED CEDAR PLANK SALMON 24 cashew fried rice, sautéed bok choy SEARED TUNA 29 charred scallion soy butter, cold peanut noodles	F&D SHRIMP & GRITS 22 wild-caught shrimp, Texas stone-ground grits, rosemary, Louisiana spice FISHERS FRY 22 shrimp, bay scallops, white fish, coleslaw, fries OVEN-ROASTED SHRIMP 26 crab, beurre blanc, roasted tomatoes JUMBO LUMP CRAB CAKES 32 lemon butter sauce, coleslaw, fries, tartar sauce
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HANDMADE PASTA

From scratch, every day, in our kitchen

CACIO E PEPE 14 bucatini, parmigiano-reggiano, cracked black pepper	LINGUINE ARRABBIATA 14 spicy pomodoro sauce, parmigiano-reggiano	RED MACARONI & CHEESE 14 rigatoni, creamy tomato & four cheese sauce add: meatballs +3	CORNBREAD TORTELLINI 15 black-eyed peas, ham hocks, collard greens, spicy red pepper	CAULIFLOWER RAISIN 15 rigatoni, light cauliflower purée, FF Rye Whisky-soaked raisins, pine nuts	SWEET POTATO STUFFED PASTA 15 roasted heirloom carrots, lemon butter, burnt caramel	OVER-SIZED CHEESE RAVIOLI 16 ricotta, red sauce, lemon butter	THREE-CHEESE RAVIOLI & POLPETTE BRODO 16 beef & pork meatballs, spinach, mushrooms, parmesan-beef brodo	LINGUINE & FRESH CLAMS 18 toasted garlic, parsley, virgin olive oil	HAND-CUT PAPPARDELLE BOLOGNESE 18 slow-cooked meat sauce, parmigiano-reggiano	SEAFOOD & GREEN FS VODKA SAUCE 22 bucatini, jumbo lump crab, shrimp, garlic butter, basil pesto	FISHERMAN'S PASTA 22 bucatini, clams, mussels, white wine, red sauce	LOBSTER RAVIOLI 26 roasted tomatoes, creamy sauce
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HAND-PULLED NOODLES

壽麵 Chinese shop style

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

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

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