

STARTERS

WHIRLEY POP kettle corn, made-to-order	6.5	STICKY PORK RIBLETS wok-fried, sweet sauce	13.5
CRISPY VEGETABLES lightly fried, sesame-soy dipping sauce	9.5	FFB'S CRAB & ARTICHOKE DIP	15.5
FF'S FRIED GREEN TOMATOES green goddess, goat cheese herb spread	9.5	SHRIMP COCKTAIL	15.5
FF'S GARLIC BLACK PEPPER WINGS	11.5	AHI TUNA BITES	15.5
FF'S GLAZED BACON LOLLIS	11.5	OYSTERS: RAW, HALF DOZEN OR FULL	16.5 26.5
CHIPS & DIPS guacamole, salsa, pimento cheese, corn tortillas	13.5	OYSTERS: BAKED, HALF DOZEN garlic herb compound butter	19.5
MEATBALLS beef & pork meatballs, red sauce	13.5		

TABLE & FARM BREADS

OUR BREAD, OUR BUTTER rustic white boule	6.5
TABLE BREAD BASKET	7.5
FF'S SKILLET CORNBREAD house-churned honey butter	7.5
PARMESAN GARLIC KNOTS roasted tomato-basil chutney, whipped ricotta	7.5

MUST-HAVE BITES DESIGNED TO BE ON EVERY TABLE

PAN-FRIED DUMPLINGS

KUNG PAO CHICKEN 7.5	PORK 7.5	SICHUAN LAMB 9.5
SWEET POTATO 7.5	PORK & BEEF 7.5	SHRIMP 9.5
	PORK & SHRIMP 7.5	

CRISPY IMPERIAL SPRING ROLLS

SWEET POTATO 7.5
CHICKEN 7.5
SHRIMP 9.5

SALADS

add: herb chicken +6, salmon +7, tuna +7, shrimp +8, scallops +10, steak +7, crabcake +14, lobster tail +16

SOUP & SMALL SALADS

TODAY'S SOUP	7.5	GENERAL'S PARLOR	9.5
BAKER'S SLICE & SALAD margherita slice and Italian Sunday salad	9.5	romaine, red oak, radish, parmigiano-reggiano, truffle vinaigrette	
FARMERS avocado, dates, tomato, grapes, almonds, parmigiano-reggiano, olives, champagne & sherry vinaigrettes	9.5	ITALIAN SUNDAY romaine, aged provolone, fennel, oregano, red onion, red wine vinaigrette	9.5
APPLE & STILTON BLUE romaine, shaved celery, roasted tomatoes	9.5	KALE dates, hazelnuts, pecorino, lemon dressing	9.5

ENTRÉES

GOOD ALL GREEN broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon dressing	13.5	FF'S AHI TUNA POKE avocado, napa cabbage, onion, bell pepper, herbs	19.5
CHINESE FRIED CHICKEN wontons, peanut noodles, cabbage, mint sesame dressing	14.5	ROBIN V'S CRAB OR SHRIMP LOUIE onion, avocado, tomato, lemon vinaigrette	20.5
SOUTHERN CHICKEN choose: fried or beer can roasted romaine, bacon, cheddar, avocado, onion, tomato, honey mustard and champagne buttermilk dressings	16.5	WARM LOBSTER frisée, avocado, roasted tomatoes, truffle vinaigrette, beurre blanc	27.5

SANDWICHES

Daily bread from our bakery.

TURKEY AVOCADO brie, cucumbers, spinach, goat cheese green goddess spread, multigrain bread, side of tomato soup	12.5	NONNA'S MEATBALL aged provolone, red sauce, pesto, on a baguette, side of Italian Sunday salad	13.5	FF'S REUBEN MELT gruyère, coleslaw, rye bread, side of fries	15.5
FF'S GRILLED CHEESE & TOMATO SOUP munster, gruyère, white cheddar cheeses, brioche	13.5	FFB'S ROASTED VEGETABLE spinach, red peppers, brie, avocado on apple walnut bread, side of tomato soup	13.5	FF'S DELI STACKED HOT PASTRAMI rye bread, side of coleslaw	16.5
LITTLE ITALY CHICKEN PARM red sauce, aged provolone, arugula on a baguette, side of Italian Sunday salad	13.5	FF'S SPICY FRIED CHICKEN provolone, Buck's hot sauce, coleslaw, brioche bun, side of fries	14.5	CRAB MELT house jam, brie, honey mustard on sourdough, side of tomato soup	16.5
				PRIME RIB DIP aged provolone, caramelized onion, rich au jus, on brioche bun, side of fries	19.5

BAKER'S PIZZA

Our Baker's Pizza uses dough made from North Dakota Winter Wheat in a two-day process, just like our bread. It is tender & chewy, with the perfect amount of crust, creating what we think is the very best pizza.

FARM MARGHERITA tomatoes, mozzarella, aged provolone, basil	13.5
WHITE aged provolone, mozzarella, ricotta, basil oil	15.5
PEPPERONI red sauce, mozzarella, basil	16.5
ROASTED VEGETABLE broccolini, yellow peppers, tomatoes, red onion, beets, pickled peppers, goat cheese cream	16.5
MEAT LOVERS pepperoni, bacon, aged provolone, mozzarella, ricotta, tomatoes, basil	17.5

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, Italian Sunday salad

ALL-AMERICAN double patty, house-made American cheese, pickled relish, lettuce, tomato, onion, burger sauce	11.5	VEGAN BURGER <i>Impossible Burger</i> , lettuce, tomato, red onion, bread & butter pickles, mustard, vegan bun	12.5	"GRILLED CHEESE" BACON tomato, griddled onion, burger sauce	14.5	BABY MACS, SHAKE & FRIES house-made American cheese, lettuce, burger sauce	15.5
IMPOSSIBLE BURGER <i>Made entirely from plants</i> for people who love meat. lettuce, tomato, red onion, bread & butter pickles, burger sauce add: cheese +1	12.5	MARK'S JUICY LUCY stuffed with house-made American cheese, lettuce, tomato, shredded onion, relish, burger sauce	13.5	AVOCADO POBLANO CHEESEBURGER pepperjack cheese, lettuce, tomato, red onion, bread & butter pickles, burger sauce	14.5	FF'S GOAT CHEESE BURGER spinach, pickled cucumber and onions	15.5

HISTORICAL & NEIGHBORHOOD FAVORITES

SOUTHERN FRIED CHICKEN & DONUT mac & cheese, green beans, white cream gravy, maple glazed donut	17.5	FF'S TURKEY & GRAVY mashed potatoes, green beans, cornbread dressing, cranberry relish	17.5	CHINESE FRIED CHICKEN & CHINESE "TAKE OUT" RIBLETS red bbq sauce, cashew fried rice, bok choy	22.5
CHICKEN FRIED STEAK & DONUT mashed potatoes, green beans, white cream gravy, maple glazed donut	17.5	FF'S YANKEE POT ROAST	18.5	TWICE-COOKED BEEF TENDERLOIN broccolini, cashew fried rice	17.5
BEER CAN ROASTED CHICKEN sautéed green vegetables, root vegetable succotash	17.5	CASHEW FRIED RICE choose: chicken & beef or vegetarian	13.5	MEATBALLS & GRITS beef & pork meatballs, red sauce	17.5
FF'S CHICKEN POT PIE potatoes, carrots, peas, puff pastry top	17.5	CHINESE FRIED CHICKEN cashew fried rice, bok choy	17.5		
		CHINESE "TAKE OUT" RIBLETS red bbq sauce, cashew fried rice, bok choy	19.5		

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 and buy the majority of our beef from family-owned, J.W. Treuth, working directly with Pennsylvania cattle farmers. Our pork is from Leidy's in Souderton, PA.

STEAK FRITES BÉARNAISE 20.5
fries, sautéed green vegetables

48-HOUR SALT-CURED PRIME RIB 10 oz 25.5
au jus, horseradish, classic loaded baked potato, sautéed green vegetables
(dinner only)

BUTCHER'S STUDIO

choose a baked potato: classic loaded, pimento cheese, or sour cream & onion
or 2 sides: sweet potato confit, mashed potatoes, heirloom roasted carrots, sautéed green vegetables

DOUBLE-CUT PORK CHOP 20.5	RIBEYE 10 oz 25.5	FILET MIGNON & SHRIMP 41.5
MUSTARD SEED-CRUSTED TWIN LAMB CHOPS 25.5	DRY-AGED NY STRIP 12 oz 29.5	FILET MIGNON & LOBSTER TAIL 49.5
	FILET MIGNON 8 oz 33.5	

PREMIUM SEAFOOD

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

FF'S FISH, CHIPS & BEER 16.5 white beer	SIMPLY SEARED SUSHI-GRADE TUNA 26.5 fried brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter
MUSSEL POT 19.5 white wine, garlic, rustic white boule	SPICY SEAFOOD STEW 26.5 white fish, shrimp, mussels, spicy sweet sauce, rustic white boule
CRACKER-CRUSTED SHRIMP 19.5 cornbread, coleslaw, fries	OVEN-ROASTED SHRIMP 27.5 crab, beurre blanc, heirloom roasted carrots
SHRIMP & GRITS 23.5	HONG KONG STYLE 29.5 premium white fish, savory soy broth, sautéed bok choy, white rice
GLAZED CEDAR PLANK SALMON 25.5 whipped potatoes, vegetable succotash	JUMBO LUMP CRAB CAKE 33.5 lemon butter sauce, coleslaw, fries
MID-ATLANTIC SCALLOPS 25.5 parmesan grits, sweet potato confit with shallot marmalade, quinoa salad	

TODAY'S FISH - MKT

choose your preparation style:

SIMPLE STYLE

J.Q. Dickinson salt & pepper, lemon

MEUNIÈRE

garlic, shallots, butter

LEMON BEURRE BLANC

crab +5

choose a baked potato: classic loaded, pimento cheese, or sour cream & onion
or 2 sides: sweet potato confit, mashed potatoes, heirloom roasted carrots, sautéed green vegetables

HANDMADE PASTA

From scratch, every day, in our kitchen.

CACIO E PEPE 15.5 bucatini, parmigiano-reggiano, cracked black pepper	THREE-CHEESE RAVIOLI & MEATBALL BRODO 17.5 beef & pork meatballs, spinach, mushrooms, parmesan-beef brodo
LINGUINE POMODORO 15.5 pomodoro sauce, parmigiano-reggiano, basil	LINGUINE & FRESH CLAMS 19.5 toasted garlic, parsley, extra virgin olive oil
FF'S SEVEN CHEESE MACARONI 15.5	HAND-CUT PAPPARDELLE BOLOGNESE 19.5 slow-cooked meat sauce, parmigiano-reggiano
CAULIFLOWER RAISIN 16.5 rigatoni, light cauliflower purée, FF Rye Whisky-soaked raisins, pine nuts	SEAFOOD & GREEN FS VODKA SAUCE 23.5 bucatini, jumbo lump crab, shrimp, garlic butter, basil pesto
SWEET POTATO STUFFED PASTA 16.5 roasted heirloom carrots, lemon butter, burnt caramel	FISHERMAN'S PASTA 23.5 bucatini, clams, mussels, shrimp, white wine, red sauce
OVERSIZED CHEESE RAVIOLI 17.5 ricotta, red sauce, lemon butter	LOBSTER TAIL & RAVIOLI 27.5 roasted tomatoes, creamy sauce

HAND-PULLED NOODLES

壽麵 Chinese shop style

SIGNATURE CUMIN LAMB 16.5 cabbage, bean sprouts, sichuan peppercorn, spicy chili oil	BEEF & PORK MEATBALLS 14.5 mushrooms, oyster sauce, chili, broth
CURRY CHICKEN 15.5 bean sprouts, basil, green onion, lime	SPICY DANDAN BEEF & PORK 16.5 bean sprouts, cucumber, sichuan peppercorn
DRUNKEN BEEF & CHICKEN 16.5 mushrooms, bok choy, napa cabbage, bean sprouts, sesame seeds	

DAN'S COMFORT FOODS

Comfort foods are personal and everyone has their own faves. Co-Owner Dan Simons shares his.

IMPOSSIBLE MEATLOAF 18.5 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes, sautéed green vegetables	SPAGHETTI SQUASH POMODORO 14.5 roasted squash, roasted garlic tomato sauce, pecorino	CAULIFLOWER STEAK 17.5 apple, farro, buckwheat salad, sautéed green vegetables, tomato cider glaze
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GRAIN & PROTEIN BOWLS

add: herb chicken +6, salmon +6, tuna +6, grilled shrimp +8, scallops +10, steak +6

QUINOA 10.5 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette	FARRO 10.5 black lentils, roasted eggplant & mushrooms, pickled peppers, roasted carrots, peanut butter, cashew butter, pistachios, savory vinaigrette
BUCKWHEAT 10.5 farro, fried quinoa, cucumber, tomatoes, roasted cauliflower, dried blueberries, candied sunflower seeds, apples, savory vinaigrette	

PROTEINS & VEGETABLES

HERB CHICKEN BREAST 12.5 sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	HERB BUTTER STEAMED COD 18.5 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth
GRILLED SALMON 15.5 apple, farro buckwheat salad, roasted shallot & black pepper vinaigrette	SEARED SCALLOPS & SHRIMP 21.5 farro, wheat berries, roasted sweet potatoes, greens, sweet & sour tomato vinaigrette

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).