

# STARTERS

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

## TABLE & FARM BREADS

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

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

### PAN-FRIED DUMPLINGS

<b>KUNG PAO CHICKEN</b> 7.5	<b>PORK</b> 7.5	<b>SICHUAN LAMB</b> 9.5
<b>SWEET POTATO</b> 7.5	<b>PORK &amp; BEEF</b> 7.5	<b>SHRIMP</b> 9.5
	<b>PORK &amp; SHRIMP</b> 7.5	

### CRISPY IMPERIAL SPRING ROLLS

<b>SWEET POTATO</b> 7.5
<b>CHICKEN</b> 7.5
<b>SHRIMP</b> 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

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

## ENTRÉES

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

# SANDWICHES

Daily bread from our bakery.

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

# 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.

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

# 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

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

# HISTORICAL & NEIGHBORHOOD FAVORITES

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

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

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

## PREMIUM SEAFOOD

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

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

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

## HAND-PULLED NOODLES

**壽麵** Chinese shop style

<b>SIGNATURE CUMIN LAMB</b> 16.5 cabbage, bean sprouts, sichuan peppercorn, spicy chili oil
<b>BEEF &amp; PORK MEATBALLS</b> 14.5 mushrooms, oyster sauce, chili, broth
<b>CURRY CHICKEN</b> 15.5 bean sprouts, basil, green onion, lime
<b>SPICY DANDAN BEEF &amp; PORK</b> 16.5 bean sprouts, cucumber, sichuan peppercorn
<b>DRUNKEN BEEF &amp; CHICKEN</b> 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.

<b>IMPOSSIBLE MEATLOAF</b> 18.5 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes, sautéed green vegetables	<b>SPAGHETTI SQUASH POMODORO</b> 14.5 roasted squash, roasted garlic tomato sauce, pecorino	<b>CAULIFLOWER STEAK</b> 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

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

### PROTEINS & VEGETABLES

<b>HERB CHICKEN BREAST</b> 12.5 sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	<b>HERB BUTTER STEAMED COD</b> 18.5 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth
<b>GRILLED SALMON</b> 15.5 apple, farro buckwheat salad, roasted shallot & black pepper vinaigrette	<b>SEARED SCALLOPS &amp; SHRIMP</b> 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).