

SMALL PLATES

BEER BATTERED GROUPEL 18

VEGGIE SLAW||HAND CUT FRIES||CAJUN TARTAR SAUCE

YUCCA FRIES 12

COTIJA CHEESE||HABANERO KETCHUP

FRIED GROUPEL CHEEKS 12

CHEESY GRIT CAKE||REMOULADE||COLESLAW

GRILLED SEA SCALLOP 12 (LIMITED)

3 CHEESE BRUSSEL SPROUTS||SWEET STRINGS

FRIED CALAMARI 12

TOSSED W/ ARUGULA, ICEBERG LETTUCE, ONION, FETA &

ROASTED RED PEPPER VINAIGRETTE

FRIED SHRIMP & GRITS 12

CHEESY GRITS||REMOULADE

POTATO GNOCCHI 12

BACON||BLUE CHEESE CRUMBLES||CREAM SAUCE

CRISPY PORTOBELLO FRIES 10

COTIJA CHEESE||SWEET & SPICY ROASTED RED PEPPER SAUCE

GRILLED QUAIL 16

FRIED ONIONS||PUMPKIN SEED||GOUDA CHEESE||PEACH BALSAMIC

SHREDDED DUCK CONFIT 14

ARUGULA||BLUE CHEESE CRUMBLES||

HONEY ROASTED WALNUTS||RASPBERRIES||DUCK FAT VINAIGRETTE

DEEP FRIED GATOR 12

HABANERO COLESLAW||HORSERADISH-MUSTARD DIPPING SAUCE

BEEF TIP FLAT BREAD 14

BLUE CHEESE||CAMELIZED ONIONS||SPINACH||HABANERO MAYO

BBQ PORK CHEEKS 14

"MACKIN CHEESE"

EXOTIC MUSHROOM BRUSCHETTA 14

SEAHIVE BEEHIVE CHEESE||GARLIC HERB BUTTER||TOAST POINTS

CHANTERELLES 14

GARLIC HERB BUTTER||ASIAGO CHEESE

P.E.I. STEAMED MUSSELS 12

CAPERS||WHITE WINE HERB BUTTER SAUCE

CRAWFISH BOUDIN 12

FRIED GREEN TOMATOES||BACON & TOMATO BUTTER

CHEESY LAVOSH 14

HAVARTI CHEESE||PICKLED RED ONIONS||

ARUGULA||TRUFFLE OIL

CRISPY OYSTERS 16

CARROTS || CELERY || BLUE CHEESE || BUFFALO SAUCE

BLACK BEAN CAKES 10.5

SALSA FRESCA || SOUR CREAM || SPICY MAYO

FGF CRAB CAKE 14

SHIITAKE||MUSTARD CREAM||SWEET POTATO SHOE

SOUP

GRILLED CHEESE & TOMATO SOUP 10

THAI VEGETABLE 7.5

POTATO LEEK 7.5

LUMP CRAB MEAT

SALADS

FGF SALAD MAISON

SWEET & SPICY PECANS || GRANNY SMITHS || GOAT CHEESE

SESAME-BALSAMIC VINAIGRETTE 9

WEDGE BLT SALAD

BACON || CROUTONS || ICEBERG LETTUCE || TOMATO

BLUE CHEESE DRESSING 9.5

GREEK SALAD 9

CAESAR SALAD 8.5

FRIED GREEN TOMATOES & CHILLED SHRIMP

GREENS || GOAT CHEESE || HORSERADISH RANCH 13.5

PASTAS

FGF "MACKIN" CHEESE

GEMELLI PASTA || BACON || TASSO || COLLARDS

3-CHEESE SAUCE 19

PASTA FGF

CAPPELLINI PASTA || TOMATO || OLIVES || GARLIC || ASIAGO 18

A LA CARTE SIDES 4.5

COLLARD GREENS

SAUTÉED MUSHROOMS

FRIED GREEN TOMATOES

GARLIC SPINACH

SHOE STRING FRIES

CHEESE GRITS

MASHED POTATOES

LARGE PLATES

CRISPY GRILLED RED TROUT

GOAT CHEESE STUFFED POTATO CAKE||

GRILLED ASPARAGUS||CAROLINA BBQ SAUCE 30

BLACKENED GULF GROUPEL

FRESH CHANTERELLE MUSHROOMS||ROASTED RED POTATOES||

SMOKEY BUTTER SAUCE 36

CRISPY FRIED MISSISSIPPI CATFISH

CHEESE GRITS||COLLARD GREENS||

SHOE STRING FRIES||REMOULADE 28

GRILLED SALMON

BRAISED LEEKS||MASHED POTATOES||BALSAMIC REDUCTION 30

PEPPERED TUNA STEAK

HONEY SWEET POTATO MASH||VEGGIE SLAW||

SPICY ROASTED RED PEPPER SAUCE 30

GRILLED VEAL CHOP

16 OZ. FRENCHED BONE IN CHOP

BRUSSEL SPROUTS||GRILLED SWEET POTATO FRIES||

ROSEMARY GLAZE 40

BANGERS "N" MASH

ANDOUILLE SAUSAGE || MASHED POTATOES

MUSTARD CREAM SAUCE 18

PETITE FILET MIGNON

USDA CHOICE BEEF TENDERLOIN

SHOESTRING FRIES|| BLUE CHEESE ALE SAUCE 37

FRIED CHICKEN BREAST

SAUTÉED CHANTERELLES & POLE BEANS||

GARLIC HERB BUTTER 25

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Catering and Private Events Please Contact

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CONSUMING RAW FOODS COULD BE HAZARDOUS TO ONE'S HEALTH
PLEASE LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES OR SENSITIVITIES
TRY FGF CATERING // LUNCH // BRUNCH // DINNER // TAKE-OUT // DESSERTS
EXECUTIVE CHEF // OWNER KEVIN STOUT // OWNER // SUSAN TURNER
EXECUTIVE SOUS CHEF|| MATT TILLERY
20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE