**SMALL PLATES**

**SMOKED FISH DIP**  
AVOCADO || PEPPERONCINI || CORN CHIPS  
CRISPY GULF SHRIMP  
ROASTED CORN || MANGO || GUAJILLO SAUCE  
SCALLOPS & CRAWFISH IN PUFFED PASTRY  
RICH BECHAMEL || PUFFED PASTRY  
PEARLED BARLEY “RISOTTO”  
ROASTED BROCCOLI || CHEDDAR CHEESE  
CREOLE PORK CHEEKS  
CHEESY STONE GROUND Grits || CREOLE SAUCE  
ESCARGOT CHAMPIGNON  
WHITE WINE BRAISED MUSHROOMS || GARLIC HERB BUTTER ||  
TOAST POINTS  
SLOW ROASTED BRUSSELS  
ONIONS & CARROTS || BACON AIOLI  
CALAMARI  
RED SAUCE || PARMESAN CHEESE  
GRILLED SEA SCALLOP  
TRUFFLE POTATO || ARUGULA & VEGGIE SALAD ||  
BALSAMIC REDUCTION  
SWEET POTATO STEAK FRIES  
PINEAPPLE CHUTNEY || ROASTED RED PEPPER “KETCHUP”  
STIR FRIED GREEN BEANS & SHIITAKES  
GARLIC || LIME || HOISIN BBQ || PEANUTS  
Eggplant FRIES  
FETA CHEESE || ROASTED RED PEPPER CHILI SAUCE  
ROSEMARY & MAPLE GLAZED QUAIL  
SWEET POTATO FRIES  
Gnocchi  
BLUE CHEESE CREAM || BACON  
CRISPY FRIED OYSTERS  
CARROTS & CELERY || BLUE CHEESE DRESSING || BUFFALO SAUCE  
LAVOSH BREAD  
HAVARTI CHEESE || ARUGULA || PICKLED RED ONION  
BLACK BEAN CAKES  
SALSA || SOUR CREAM || SPICY MAYO  
FGF BLUE LUMP CRAB CAKE  
VEGGIE SLAW || REMOUILADE

**SOUPS**

**POTTA LEAK SOUP**  
CRAB MEAT  
CHICKEN VEGETABLE

**SALADS**

**FGF SALAD MAISON**  
SWEET & SPICY PECANS || GRANNY SMITHS || GOAT CHEESE  
SESAME-BALSAMIC VINAIGRETTE  
CAESAR SALAD  
HOUSE MADE CAESAR DRESSING  
WEDGE BLT SALAD  
ICEBERG LETTUCE || BACON || TOMATO || BLUE CHEESE DRESSING  
GREEK SALAD  
RED PEPPER VINAIGRETTE  
FRIED GREEN TOMATOES & SHRIMP  
GREENS || GOAT CHEESE || HORSERADISH RANCH

**PASTAS**

**PASTA FGF**  
CAPELLENI || TOMATOES || OLIVES || PESTO || ASIAGO  
FGF “MACKIN” CHEESE  
3 CHEESE SAUCE || TASSO HAM || BACON || COLLARDS  
GEMELLI PASTA

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**LARGE PLATES**

**BLACKENED GROUPER**  
PINTO BEAN & HAM RAGOUT || MUSTARD CREAM  
**GRILLED SALMON**  
RED QUINOA TOSSSED W/ FETA CHEESE, ROASTED CORN & ASPARAGUS || RED PEPPER CHILI SAUCE  
**SEARED TUNA STEAK**  
GARLIC SPINACH || PLANTAIN CHIPS ||  
GUAJILLO SAUCE  
**PAN FRIED GULF GROUPER**  
CHEESE Grits || COLLARD GREENS ||  
REMOULADE SAUCE || SHOE STRING FRIES

**SEARED PETITE FILET**  
6 OZ. USDA PRIME BEEF TENDERLOIN  
BLUE CHEESE ALE SAUCE || SHOE STRING FRIES  
**BANGERS “N” MASH**  
GRILLED ANDOUILLE SAUSAGE || MASHED POTATOES  
MUSTARD CREAM SAUCE  
**CHICKEN “CORDON BLEU”**  
BREADED CHICKEN CUTLET || SLICED HAM ||  
SWISS CHEESE || BECHAMEL SAUCE

**A LA CARTE SIDES**

CHEESE Grits  
SAUTEED MUSHROOMS  
FRIED GREEN TOMATOES  
COLLARD GREENS

**TRY FGF CATERING // LUNCH // BRUNCH // DINNER // TAKE-OUT // DESSERTS**  
EXECUTIVE CHEF || OWNER KEVIN STOUT || OWNER || SUSAN TURNER  
EXECUTIVE SOUS CHEF || MATT TILLERY  
GENERAL MANAGER || MATT RODIN  
20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

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**Enjoyed your meal? Leave us a review online!**

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**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**