



FALL 2020 OUTDOOR MENU

Flatbread (GF) cauliflower crust, smoked tomato, burrata mozzarella, kale pesto, lobster	20
Baked Wings white miso, sorghum glaze, cucumber	Dz: 18 2Dz: 32
Collard Green Eggrolls (V) squash, ginger, wontons, hot & sour sauce	16
*Steak Salad (GF) hangar steak, mixed greens, roasted white yams, Clemson blue, figs, apple vinaigrette	20
FGT Sliders bacon jam, garlic aioli, kale, fried-green tomatoes, brioche buns	Sm: 14 Lg: 22
Shrimp & Grits (GF) tasso ham, green tomato relish, hoop cheddar grits	16
Seafood Rangoon lobster, crab, fennel, mascarpone, shallot, chili garlic emulsion	20
*Seafood Duet (GF) NC oysters, preserved lemon mignonette, cocktail shrimp	22
Three Little Pigs pulled pork, garlic aioli, bacon brussel slaw, smoked pork belly, brioche buns	Sm: 16 Lg: 24
*Grass-Fed Burger double patty, avocado, hoop cheddar, lettuce, smoked tomato aioli, bread & butter pickles, brioche bun	22
Chicken Chopped Salad romaine, grilled chicken, avocado, egg, zucchini, green goddess dressing, cornbread croutons	16
NC Cheese Board (V) local goat cheese, quince, dried fruit & nuts, lavosh	18
Nachos brisket chili, corn chips, sour cream	16
*Tuna Poke Bowl ahi tuna, seaweed salad, sticky rice noodles, edamame, cucumber, plantain, avocado	18
Fish & Chips beer battered fish, tartar sauce, lemon	20

*Items marked with "***" are cooked to order or may contain raw or undercooked foods. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions*