

# FGL HOUSE

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## STARTERS

### SANDI'S QUESO <sup>GF</sup>

queso blanco, new mexico green chiles,  
ancho peppers, yellow corn tortillas

### BAVARIAN PRETZEL

jumbo soft pretzel, mustard aioli,  
queso blanco

### CHICKEN WINGS <sup>GF</sup>

dry rub wings, celery sticks,  
bleu cheese, nashville hot sauce

### DIP TRIO <sup>GF</sup>

southern hummus, guacamole,  
smoked trout, warm chips

### \*CRISPY OYSTER BASKET

smoked chipotle, sriracha tartar sauce

### DIRTY KETTLE CHIPS <sup>GF</sup>

smoked pulled pork, crispy bacon,  
chives, smoked cheddar queso, bbq sauce

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## FLATBREADS

### MARGHERITA

crispy lavosh, cheese blend, roma  
tomatoes, fresh basil

### BOURBON BBQ CHICKEN

crispy lavosh, cheese blend, bacon,  
red onion, cilantro

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## SALADS

### FGL HOUSE <sup>GF</sup>

mixed greens, carrots, cucumber, fresh cilantro,  
candied pecans, sunflower seeds,  
lemon juice, avocado oil

### HOT CHICKEN

spicy fried chicken breast, mixed greens, pickles,  
celery, carrots, bacon, bleu cheese, cilantro,  
ranch dressing

### WEDGE SALAD <sup>GF</sup>

grape tomatoes, crispy smoked bacon,  
organic egg, bleu cheese dressing

### \*AHÍ TUNA SALAD

mixed greens, cilantro, cucumber, red peppers,  
chives, lime sesame dressing,  
wontons, peanut sauce

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add shrimp, add salmon, add hot chicken

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**PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES**

**\*Consumer Advisories:** Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## MAIN EATS

### \*CLASSIC CHEESEBURGER

local beef, american cheese, pickles,  
mayonnaise, lettuce, tomato, onion, fries

### \*HORSERADISH SALMON

horseradish crusted salmon,  
smoked cheddar grits, green beans

### WICKED CHICKEN SANDWICH

crazy town hot sauce, lettuce,  
tomato, onion, pickle, fries

### SOUTHERN FISH TACOS

crispy catfish, green slaw, tomato relish,  
creamy sweet corn

### \*FGL HOUSE BURGER

local beef, onion jam, white cheddar,  
fresh arugula, steak tomato, pickles, fries

### \*PRIME TOP SIRLOIN <sup>GF</sup>

seared steak, mashed yukon gold potatoes,  
green beans, herb butter

### \*CAJUN PASTA

andouille sausage, shrimp, chicken, roasted  
pepper cream sauce, onions, peppers

### \*BONE-IN RIBEYE <sup>GF</sup>

21 oz. aged ribeye, chef thomas' potatoes,  
green beans, herb butter

### NO JOKE MAC 'N CHEESE

thick bacon, beer pulled chicken, smoked white and yellow  
cheddars, cavatappi pasta

### \*HILLBILLY SURF AND TURF <sup>GF</sup>

beef short rib, blackened shrimp,  
mashed yukon gold potatoes

### SHRIMP AND GRITS <sup>GF</sup>

smoked yellow cheddar grits, baby arugula,  
blackened shrimp

<sup>GF</sup> This menu was created with gluten sensitivity in mind: however, we are not a gluten-free environment. Our food is prepared from scratch, therefore the chance of our ingredients coming in contact with wheat-based products is a possibility.

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