

WINTER FEATURES



Grilled Pork Chop



Apple Pie Bread Pudding



Seasonal Old Fashioned

FGL HOUSE

WINTER FEATURES

GRILLED PORK CHOP

potato medley, caramelized onions, honey crisp
apple & brussels sprout sautee, cider dijon glaze

28

APPLE PIE BREAD PUDDING

brioche, custard, caramelized apples, golden raisins,
candied pecans, bourbon glaze

add vanilla gelato 2

12

FEATURED COCKTAIL

SEASONAL OLD FASHIONED

Jack Daniels Tennessee Apple Whiskey, cinnamon
simple syrup, cranberry bitters

12



RESTAURANT GROUP

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES

***CONSUMER ADVISORY: Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.**

FGL HOUSE

STARTERS

SANDI'S QUESO

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

9

CHICKEN WINGS

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

14

BAVARIAN PRETZEL

jumbo soft pretzel, mustard aioli
9 • add queso 3

MARGHARITA FLATBREAD

crispy lavash, blended cheeses, sliced tomatoes, basil
13

PULLED PORK NACHOS

chipotle queso, pulled pork, cheese, pico de gallo, jalapeños, sour cream, chives, bbq sauce

14

SALADS

HOT CHICKEN

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

14

WEDGE

grape tomato, crispy smoked bacon, organic egg, bleu cheese,

7

grilled chicken 4 • avocado 4 • blackened catfish 6 • hot chicken 5

AHI TUNA SALAD*

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

18

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FGL HOUSE

ENTRÉES

CLASSIC CHEESEBURGER*

two local beef patties, american cheese,
LTOP, mayonnaise,
fries

15

BOURBON CHICKEN

Where you don't have to wait in line!
bourbon glazed chicken, caramelized onions,
basamati rice, brocollini

15

FGL HOUSE BURGER*

local beef, white cheddar, LTP,
smoked onion jam, brioche bun

16

NO JOKE MAC & CHEESE

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

15

WICKED CHICKEN SANDWICH

crispy chicken breast, Nashville hot, FGL hot sauce,
LTOP, fries

15

HORSERADISH SALMON*

horseradish crusted salmon, smoked cheddar
grits, green beans

24

BLACKENED FISH TACOS

blackened catfish, green slaw, tomato
relish, corn salsa

18

BONE -RIBEYE*

21-oz ribeye, chef tomasz' potatoes, green beans,
herb butter

49

CHICKEN & WAFFLES

hot chicken, buttermilk waffles, smoked bacon,
maple syrup, fresh herbs

18

NASHVILLE STRIP*

seared steak, mashed yukon gold potatoes,
greens

29

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FGL HOUSE

COCKTAILS

“TIP IT BACK”

Green Spot Irish Whiskey, cinnamon
syrup, lemon, apple cider beer

“SIPPIN’ ON FIRE”

Patron Reposado infused with
jalapeño, blood orange sour, lime, soda

“GET YOUR SHINE ON”

Bombay Gin, honey syrup,
lemon

“PARTY PEOPLE”

Blue Chair Bay White Rum, raspberry
liqueur, lime, Sprite

OLD FASHIONED

Wolf Moon Bourbon, simple syrup,
bitters, orange

PEACH PECAN SWEET TEA

Old Camp Peach Pecan Whiskey,
lemonade, house brewed sweet tea

SEASONAL OLD FASHIONED

Jack Daniel’s Tennessee Apple,
cinnamon syrup, cranberry bitters,
bitters



BIG MULE

Big Machine Vodka,
ginger beer, lime

WINE

WHITE

Dark Horse Chardonnay
Dark Horse Pinot Grigio
La Marca Prosecco Split
Wycliff Brut
Kim Crawford Sauvignon Blanc

RED

Dark Horse Cabernet
Dark Horse Merlot
Dark Horse Red Blend
Dark Horse Pinot Noir
William Hill Merlot
St. Francis Merlot

BEER

Blue Moon
Bold Rock Hard Cider
Michelob Ultra
Corona
Yuengling

Bud
Bud Light
Miller Lite
Coors Light
Truly