

STARTERS

FRENCH APPLE & ONION SOUP \$4 | \$7

Beef & Vidalia Onion Broth | Crisp Apples
Grilled Crispy Crostini & Melted Swiss

TEMPURA GREEN BEANS \$6

Crunchy Japanese Fried Green Beans
Teriyaki Sauce | Sriracha Aioli

CALAMARI CALABRESE \$12

Crispy Fried Calamari | Roasted Red Peppers
Fresh Lemon Wedges | Housemade Marinara

FIRECRACKER SHRIMP \$9

Crispy Fried Shrimp | Thai Chili Aioli
Shredded Iceberg | Scallions | Sesame Seeds

FCC CHICKEN WINGS \$10

Classic Buffalo Sauce | Traditional Crudit 
Ranch or Bleu Cheese

SMOKEHOUSE SLIDERS \$11

Three Juicy Burgers | Pimento Cheese
Candied Bacon | Bibb Lettuce
Maker's Mark Steak Sauce

LOBSTER NACHOS \$14

Succulent Lobster | Pickled Jalape os
Tortilla Chips | Grape Tomatoes | Scallions
Creamy Pepper Jack Queso



BUTCHER BLOCK

\$12

Local Charcuterie
Chef's Selection of Cheeses
Pickled Vegetables
Grilled Crostinis
Mixed Greens
Housemade Red Pepper Jam
Blueberry Honey



CANTINA TACOS

FRIED FISH TACOS \$13

Queso Fresco | Pico De Gallo | Cilantro | Fresh
Avocado | Adobo Cr me | Lime Wedge

SEARED SHRIMP TACOS \$13

Queso Fresco | Cilantro | Fresh Avocado
Adobo Cr me | Pico De Gallo | Lime Wedge

HOUSEMADE PIZZAS

GENOVESE PIZZA \$13

Fresh Basil Pesto | Giacomo's Sopressata | Mozzarella
Grilled Chicken Breast | Grape Tomatoes

MOUNTAIN FORAGER PIZZA \$13

Country Ham | Mozzarella | Local Foraged Mushrooms
Red Onions | Pecans | Arugula

BIANCA PIZZA \$12

Grape Tomatoes | Crimini Mushrooms | Fresh Basil | Red Onion
White Truffle Oil | Parmesan

OUR FARMERS

Harmony Ridge Farms, Tobaccoville, NC
Fair Share Farm, Winston-Salem, NC
Chilly Water Farm, Taylorsville, NC
Borrowed Land Farm, Pinnacle, NC
Motsinger Farm, Kernersville, NC
Hickory Nut Gap Farms, Fairview, NC
Joyce Farms, Winston-Salem, NC

Black Mountain Chocolate, Winston-Salem, NC
Goat Lady Dairy, Climax, NC
Crossnore Farm, Winston-Salem, NC
FCC Garden, Winston-Salem, NC
Gnomestead Hollow, VA
Stauber Farm, Bethania, NC
Your Local Greens, Burlington, NC

SALADS

FCC HOUSE

\$4 | \$7

Fresh Mixed Greens | Heirloom Tomatoes
Cucumbers | Red Onions | Carrots | Heart of Palm

WARM BRUSSEL & BUTTERNUT

\$6 | \$9

Wilted Lacinato Kale & Spinach | Butternut Squash
Roasted Brussels Sprouts | Dried Cranberries
Maple Vinaigrette | Candied Pecans

TRADITIONAL CAESAR

\$4 | \$7

Romaine | Rosemary Croutons | Grated Parmesan
Creamy Caesar Dressing

WEDGE SALAD

\$6 | \$9

Candied Bacon | Scallions | Grape Tomatoes
Pickled Red Onion | Jalapeno Blue Cheese
Gorgonzola Crumbles

FRIED OYSTER SALAD

\$14

Spinach | Grape Tomatoes | Goat Cheese
Sliced Egg | Warm Bacon Vinaigrette

SOUTHWESTERN CHICKEN COBB

\$14

Grape Tomatoes | Crisp Romaine | Bleu Cheese
Candied Bacon | Hard Boiled Egg | Red Onions
Avocado | Housemade Chipotle Ranch

HAWAIIAN TUNA POKE BOWL

\$15

Ahi Tuna | Sliced Avocado | Scallions
Wakame Sesame Salad | Cucumbers | Red Onions
Wonton Crisps | Organic Brown Rice & Quinoa
Soy & Ginger Dressing

DRESSINGS

Warm Bacon Vinaigrette
Lemon Oregano Vinaigrette
Buttermilk Ranch
Creamy Bleu Cheese
Aged Balsamic Vinaigrette
Maple Vinaigrette
Housemade Chipotle Ranch
Soy & Ginger Dressing

ACCOMPANIMENTS

Grilled Chicken Breast \$6
4oz Scottish Salmon \$6
6oz Scottish Salmon \$10
Sautéed Shrimp \$7
Seared Angus Beef Tips \$7
Fried Oysters \$7
Sesame Seared Tuna \$8
6oz Crab Cake \$11

ARTISANAL SANDWICHES

Served With Choice of Side: French Fries, Sweet Potato Waffle Fries,
Curly Fries, Broccoli Salad, or Coleslaw

SPICY ITALIAN PANINO \$12

Pepperoni | Italian Salami | Provolone Cheese | Roasted Red Peppers
Fresh Basil | Pepperoncinis | Ciabatta Bread

CRAB CAKE BLT \$14

Fresh Lump Crab Cake | Sliced Tomato | Bibb Lettuce | Traditional Remoulade
Applewood Smoked Bacon | Brioche Bun

NC HOT CHICKEN SANDWICH \$12

Pickle Brined Chicken Breast | Lexington BBQ Sauce | House Pickles | Peppery Cole Slaw
Bibb Lettuce | Brioche Bun

FCC SIGNATURE PASTRAMI REUBEN \$11

Housemade Pastrami | Thousand Island Dressing | German Sauerkraut
Aged Swiss Cheese | Grilled Marbled Rye

1913 FCC SIGNATURE BURGER* \$13

1/2 Pound Grilled Angus Beef | Bibb Lettuce | Fresh Tomato | Red Onion
Brioche Bun | Choice of Cheese

ROAST BEEF PANINO \$11

Sliced Prime Rib | Caramelized Onions | Wilted Spinach
Provolone Cheese | Horseradish Cream Sauce

FROM THE SEA

“OFF THE HOOK” ROCKEFELLER* \$28

Catch Du Jour | Garlic Creamed Spinach
Rustic Mashed Potatoes | Micro Greens
Fried Gulf Oysters | Old Bay Beurre Blanc

CEDAR PLANK SCOTTISH SALMON* \$24

Multigrain Risotto | Sautéed Haricot Verts
Candied Pecans | Roasted Brussels Sprouts
Butternut Squash | Mustard Molasses Glaze

FLOUNDER MEUNIÈRE \$22

Summer Ratatouille | Grilled Broccolini
Roasted Fingerling Potatoes | Micro Amaranth
Lemon Caper Pan Sauce

CRAB CAKE OSCAR \$21 | \$32

Jumbo Lump Crab Cake | Haricot Vert
Roasted Fingerling Potatoes | Sauce Béarnaise
Blistered Tomatoes

SEAFOOD FETTUCINE \$24

Gulf Shrimp | Calamari | Succulent Lobster
Red Pepper Flakes | Garlicky White Wine Sauce
Blistered Tomatoes | Micro Basil

ON LAND

CHICKEN SCHNITZEL \$19

Rustic Mashed Potatoes | Petit Antipasto Salad
Mustard Double Cream Sauce | Micro Greens

GLAZED DUCK L'ORANGE \$24

Roasted Fingerling Potatoes | Grilled Broccolini
Classic Orange Pan Sauce | Zesty Micro Green Salad

SHORT RIB CHASSEUR \$24

Rustic Mashed Potatoes | Sautéed Spinach
Hearty Sauce Chasseur | Blistered Grape Tomatoes

MUSHROOM RAVIOLI \$15

Local Mushroom Blend & Ricotta Filling
Truffled Mushroom Veloute | English Peas
Parmesan Crisps

GRILLED NZ LAMB CHOPS \$25

Summer Ratatouille | Roasted Local Mushrooms
Rustic Mashed Potatoes | Lamb Demi Glace

FROM THE BUTCHER

All our Steaks are Aged a Minimum of 45 Days
Choice of Two Sides and A Sauce

6oz CAB Filet Mignon* \$28

8oz CAB Filet Mignon* \$32

6oz Prime Filet Mignon* \$38

14oz CAB Ribeye* \$29

14oz Prime CAB NY Strip* \$40

ACCOMPANIMENTS

Tarragon Béarnaise
Crimini Mushroom Bordelaise
Makers Mark Steak Sauce

Steak Oscar Style +\$8

Mushrooms & Onions +\$4

FRESHLY PREPARED SIDES

Steamed Broccoli Florets
Garlic Creamed Spinach
Sautéed Spinach
Blistered Tomatoes
Sautéed Local Mushrooms
Broccoli Salad
Baked Potato
Fingerling Potatoes

Sautéed Garlic Haricot Vert
Rustic Mashed Potatoes
Multigrain Risotto
Sautéed Broccoli Florets
Baked Sweet Potato
Ratatouille
Grilled Broccolini
Roasted Brussels Sprouts

*Consuming Raw or Under Cooked Meats, Poultry, Shellfish,
or Eggs May Increase Your Risk for Foodborne Illness.