



STARTERS

CREOLE CRAB BISQUE Fresh Lump Crab Meat Sherry Crema Fresh Snipped Scallions	\$4 \$7
TEMPURA GREEN BEANS Crunchy Japanese Fried Green Beans Teriyaki Sauce Sriracha Aioli	\$8
TEXAS STYLE BRISKET SLIDERS Hickory Smoked Brisket Red Slaw Texas BBQ Sauce Pickles Housemade Slider Buns	\$12
FIRECRACKER SHRIMP Crispy Fried Shrimp Fresh Scallions Sweet Chili Aioli Shredded Iceberg	\$9
FCC CHICKEN WINGS Classic Buffalo Sauce Traditional Crudit� Ranch or Bleu Cheese	\$12
TRUFFLE & HERB POMME FRITES White Truffle Oil Fresh Herbs Parmesan Cheese Truffle Aioli	\$7
BLACKENED TUNA Seared Ahi Tuna Wasabi Wakame Salad Soy Sauce Sriracha Aioli	\$11



BUTCHER BLOCK

- \$18**
- Local Charcuterie
- Chef's Selection of Cheeses
- Pickled Vegetables
- Grilled Crostinis
- Mixed Greens
- Housemade Red Pepper Jam



CANTINA TACOS

FRIED FISH TACOS	\$13
Queso Fresco Cilantro Fresh Avocado Pico De Gallo Adobo Cr�me Lime Wedge	
CARNE ASADA TACOS	\$13
Queso Fresco Cilantro Adobo Cr�me Pico De Gallo Lime Wedge	

HOUSEMADE PIZZAS

CARNIVORE PIZZA	\$13
Pepperoni Surry Sausage Mozzarella Honey Baked Ham Housemade Marinara	
CHICKEN BACON RANCH PIZZA	\$13
Grilled Chicken Breast Hickory Smoked Pork Belly Lardons Mozzarella Red Onion Cajun Bechamel Creamy Buttermilk Ranch Drizzle	
BIANCA PIZZA	\$11
Grape Tomatoes Mozzarella White Truffle Oil Parmesan Fresh Arugula	



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

\$5 | \$8

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

KALE & BERRY SALAD

\$6 | \$10

Lacinato Kale | Fresh Berry Melange | Goat Cheese
Toasted Almonds | Strawberry Vinaigrette

TRADITIONAL CAESAR

\$4 | \$7

Romaine | Rosemary Croutons | Grated Parmesan
Creamy Caesar Dressing

WEDGE SALAD

\$6 | \$10

Candied Bacon | Scallions | Grape Tomatoes
Pickled Red Onion | Jalapeño Bleu Cheese
Gorgonzola Crumbles

CLASSIC COBB SALAD

\$6 | \$10

Crisp Romaine | Red Onions | Candied Bacon
Hard Boiled Egg | Crumbled Bleu Cheese
Sliced Avocado | Red Wine & Citrus Vinaigrette

FRIED OYSTER SALAD

\$14

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

TUNA NICOISE SALAD

\$16

Grape Tomatoes | Baby Spinach | Red Bliss Potatoes
Hard Boiled Egg | Red Onions | Haricot Verts
Olives | Lemon Oregano Dressing

DRESSINGS

Warm Bacon Vinaigrette
Red Wine & Citrus Vinaigrette
Buttermilk Ranch
Creamy Bleu Cheese
Aged Balsamic Vinaigrette
Strawberry Vinaigrette
Lemon Oregano Dressing
Jalapeño Bleu Cheese

ACCOMPANIMENTS

Grilled Chicken Breast	\$6
4oz Scottish Salmon	\$7
6oz Scottish Salmon	\$12
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, Fresh Fruit Salad, or Coleslaw

TUSCAN CHICKEN PANINI

\$14

Herb Grilled Chicken Breast | Baby Spinach | Roasted Tomatoes | Truffle Aioli
Provolone Cheese | Ciabatta Bread

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

\$12

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

1913 FCC SIGNATURE BURGER*

\$13

½ Pound Grilled Angus Beef | Bibb Lettuce | Fresh Tomato | Red Onion
Brioche Bun | Choice of Cheese

BLACKENED MAHI SANDWICH

\$14

Grilled Mahi Mahi | Grilled Pineapple | Jalapeño-Avocado Aioli
Bibb Lettuce | Brioche Bun

FROM THE SEA

“OFF THE HOOK” ROCKEFELLER*	\$28
Catch Du Jour Garlic Creamed Spinach Parmesan Risotto Micro Greens Fried Gulf Oysters Old Bay Beurre Blanc	
GRILLED SCOTTISH SALMON*	\$25
Roasted Red Bliss Potatoes Southern Succotash Sautéed Haricot Verts Lemon Garlic Cream Sauce	
CRAB CAKE OSCAR	\$21 \$32
Jumbo Lump Crab Cake Haricot Vert Mashed Potatoes Sauce Béarnaise Blistered Tomatoes	
CREOLE CHICKEN & SHRIMP GUMBO	\$19
Succulent Shrimp Holy Trinity Braised Chicken Breast Andouille Sausage Buttered Jasmine Rice Scallions	
BLACKENED CATFISH	\$21
Southern Succotash Buttered Jasmine Rice Grilled Asparagus Jalapeño-Cheddar Cornbread Muffins	

ON LAND

CHICKEN SCHNITZEL	\$19
Mashed Potatoes Grilled Asparagus Mustard Double Cream Sauce Gremolata Tossed Micro Greens	
CHICKEN MARSALA	\$22
Mushroom Pan Sauce Sautéed Haricot Verts Creamy Mashed Potatoes Blistered Tomatoes	
TRUFFLED STEAK FRITES	\$24
8oz Grilled Top Sirloin Truffle Aioli Truffle & Herb Pomme Frites Garlic Herb Butter	
SMOKED CHICKEN FETTUCINE	\$18
Hickory Smoked Chicken Thighs Local Mushrooms Bell Peppers Grape Tomatoes Vidalia Onions Cajun Cream Sauce Fresh Herbs	
TEXAS STYLE BRISKET PLATE	\$20
Slow Smoked Brisket Local Collard Greens Red Slaw House Pickles House BBQ Sauce Roasted Red Bliss Potatoes Jalapeño-Cheddar Cornbread Muffins	

FROM THE BUTCHER

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

6oz Filet Mignon*	\$30
8oz Filet Mignon*	\$36
6oz Prime Filet Mignon*	\$38
14oz Ribeye*	\$38
14oz Prime NY Strip*	\$45

ACCOMPANIMENTS

Tarragon Béarnaise	
Crimini Mushroom Bordelaise	
Makers Mark Steak Sauce	
Texas Style BBQ Sauce	
Steak Oscar Style	+\$8
Mushrooms & Onions	+\$4

FRESHLY PREPARED SIDES

Garlic Creamed Spinach	Sautéed Haricot Vert
Sautéed Spinach	Mashed Potatoes
Blistered Tomatoes	Sautéed Broccoli Florets
Sautéed Local Mushrooms	Baked Sweet Potato
Broccoli Salad	Parmesan Risotto
Baked Potato	Truffle Fries
Grilled Asparagus	Succotash
Roasted Red Bliss Potatoes	Collard Greens

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