

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

GARLIC & PARMESAN KNOTS \$9

Five Housemade Knots | Housemade Marinara
Garlic Herb Butter | Parmesan

FIRECRACKER SHRIMP \$9

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

FCC CHICKEN WINGS \$10

Classic Buffalo Sauce | Traditional Crudité
Ranch or Bleu Cheese

TRUFFLE & HERB POMME FRITES \$7

White Truffle Oil | Fresh Herbs
Parmesan Cheese | Truffle Aioli

LOBSTER NACHOS \$14

Succulent Lobster | Pickled Jalapeños
Tortilla Chips | Grape Tomatoes | Scallions
Creamy Pepper Jack Queso

SHRIMP COCKTAIL \$8

Six Old Bay Poached Shrimp | Cocktail Sauce
Lemon Wedges



BUTCHER BLOCK

\$14

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 | Cilantro | Fresh Avocado
Pico De Gallo | Adobo Crème | Lime Wedge

BLACKENED SHRIMP TACOS \$13

Queso Fresco | Cilantro | Fresh Avocado
Adobo Crème | Pico De Gallo | Lime Wedge

HOUSEMADE PIZZAS

CARNIVORE PIZZA \$13

Pepperoni | Italian Sausage | Mozzarella
Honey Baked Ham | Housemade Marinara

CHICKEN ALFREDO PIZZA \$13

Grilled Chicken Breast | Mozzarella | Local Foraged Mushrooms
Bell Peppers | Applewood Smoked Bacon | White Sauce

BIANCA PIZZA \$11

Grape Tomatoes | Mozzarella | White Truffle Oil | Parmesan | Fresh Arugula

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 BRUSSELS & BUTTERNUT

\$6 | \$10

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 | \$10

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

APPLE & FIG

\$6 | \$10

Mixed Spring Greens | Sliced Local Apples
Slivered Almonds | Black Mission Figs
Pickled Red Onions | Crumbled Goat Cheese
Apple & Ginger Dressing

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

DRESSINGS

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

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

CLASSIC FRENCH DIP \$12

Sliced Prime Rib | Caramelized Onions | Toasted French Baguette
Melted Swiss Cheese | Roasted Prime Rib Au Jus

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 Root Vegetable Spätzle | Candied Pecans
Sautéed Haricot Verts | Pickled Local Beets
Port Wine & Pear Reduction

CRAB CAKE OSCAR \$21 | \$32

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

VALENCIAN SEAFOOD PAELLA \$26

Carolina Gold Rice | Gulf Shrimp
PEI Mussels | Spanish Chorizo
Blistered Tomatoes | Bell Peppers

SHRIMP & GRITS \$20

Sauteed Shrimp | Guilford Mill Grits
Applewood Smoked Bacon | Scallions
Smoked Cheddar Cheese

ON LAND

CHICKEN SCHNITZEL \$19

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

VEAL SCALLOPINI \$24

Potatoes Dauphinoise | Grilled Broccolini
Italian Prosciutto | Blistered Tomatoes
Lemon Caper Pan Sauce

TRUFFLED STEAK FRITES \$24

8oz Grilled Top Sirloin | Truffle Aioli
Truffle & Herb Pomme Frites | Garlic Herb Butter

AUTUMN HARVEST RAVIOLI \$16

Butternut Squash & Chevre Filling
Browned Butter | Wilted Kale & Spinach
Crispy Sage | Black Mission Figs

SOBA NOODLE STIR FRY \$14

Buckwheat Noodles | Bell Peppers
Local Mushrooms | Broccoli Florets
Japanese Dashi

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* \$32

14oz Prime NY Strip* \$40

ACCOMPANIMENTS

Tarragon Béarnaise
Crimini Mushroom Bordelaise
Makers Mark Steak Sauce

Steak Oscar Style +\$8

Mushrooms & Onions +\$4

FRESHLY PREPARED SIDES

Garlic Creamed Spinach
Sautéed Spinach
Blistered Tomatoes
Sautéed Local Mushrooms
Broccoli Salad
Baked Potato
Creamy Grits
Grilled Asparagus
Potatoes Dauphinoise
Sautéed Haricot Vert
Mashed Potatoes
Sautéed Broccoli Florets
Baked Sweet Potato
Grilled Broccolini
Roasted Brussels Sprouts
Parmesan Risotto
Root Vegetable Spätzle

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