



# SALADS

**FCC HOUSE** \$5 | \$8

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

**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 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

**KALE & BERRY SALAD** \$6 | \$10

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

## DRESSINGS

Pickled Jalapeño Bleu Cheese  
Buttermilk Ranch  
Creamy Bleu Cheese  
Aged Balsamic Vinaigrette  
Warm Bacon Vinaigrette  
Soy & Ginger Dressing  
Red Wine & Citrus Vinaigrette

## ACCOMPANIMENTS

Grilled Chicken Breast \$6  
4oz Scottish Salmon \$7  
6oz Scottish Salmon \$12  
Sautéed Shrimp \$7  
Seared Beef Tips \$7  
Fried Oysters \$7  
Sesame Seared Ahi Tuna \$8  
6oz Crab Cake \$11

## SMALL PLATES

**FCC CHICKEN WINGS \$12**

Classic Buffalo Sauce | Traditional Crudité  
Ranch or Bleu Cheese

**FRIED FISH TACOS \$13**

Chili & Corona Beer Batter | Cotija Cheese  
Pico De Gallo Cilantro | Lime Wedge | Chipotle Crema

**TEXAS STYLE BRISKET SLIDERS \$12**

Hickory Smoked Brisket | Red Slaw  
Texas BBQ Sauce | Pickles | Housemade Slider Buns

# ENTREES

## CLASSIC QUICHE LORRAINE \$12

Applewood Smoked Bacon | Caramelized Onions | Creamy Swiss Cheese | Choice of Side

## CHICKEN SCHNITZEL \$19

Mashed Potatoes | Grilled Asparagus | Mustard Double Cream Sauce  
Gremolata Tossed Micro Greens

## GRILLED SCOTTISH SALMON\* \$17

Roasted Red Bliss Potatoes | Southern Succotash  
Sautéed Haricot Verts | Lemon Garlic Cream Sauce

## SMOKED CHICKEN FETTUCINE \$18

Hickory Smoked Chicken Thighs | Local Mushrooms  
Bell Peppers | Grape Tomatoes | Vidalia Onions  
Cajun Cream Sauce | Fresh Herbs

## 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 | Housemade Ciabatta Bread

### CHARLESTON SHRIMP SALAD WRAP \$11

Old Bay Poached Shrimp Salad | Baby Lettuce Greens | Shaved Red Onion  
English Cucumber | Grilled Whole Wheat Tortilla

### NC HOT CHICKEN SANDWICH \$12

Pickle Brined Chicken Thigh | Lexington BBQ Sauce | House Pickles  
Peppery Cole Slaw | Bibb Lettuce | Housemade 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 Onions  
Housemade Bun | Choice of Cheese

### BLACKENED MAHI SANDWICH \$14

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

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