



STARTERS

- BRUSSELS SPROUTS** **\$10**
Crispy Fried Brussels | Mexican Chorizo
Pickled Pearl Onions | Queso Fresco | Pico De Gallo
- SMOKED CHICKEN NACHOS** **\$12**
Hickory Smoked Chicken | Scallions
Jalapeno Queso | Pico De Gallo | Bourbon BBQ Sauce
- PARMESAN ZUCCHINI FRIES** **\$10**
Preserved Lemon Aioli | Housemade Marinara
- FCC CHICKEN WINGS** **\$13**
Classic Buffalo Sauce | Traditional Crudit e
Ranch or Bleu Cheese
- FRIED MOZZARELLA CAPRESE** **\$12**
Hand Battered Mozzarella | Housemade Marinara
Truffled Pesto Vinaigrette | Fresh Spring Mix
- JAPANESE PORK GYOZA DUMPLINGS** **\$13**
Pan Seared or Fried | Wakame Salad
Soy Sauce | Kimchi Aioli
- HOISIN CHICKEN LETTUCE WRAPS** **\$12**
Pan-Asian Inspired Ground Chicken | Scallions
Romaine Lettuce | Crispy Rice Noodles



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
- BIRRIA TACOS** **\$14**
Chile Braised Short Rib | Queso Fresco
Cilantro | Pico De Gallo | Lime Wedge

HOUSEMADE PIZZAS

- CARNIVORE PIZZA** **\$13**
Pepperoni | Surry Sausage | Mozzarella
Honey Baked Ham | Housemade Marinara
- SOUTHERN LOVIN' PIZZA** **\$13**
Virginia Country Ham | Roasted Mushrooms | Garlic Confit | Pimento Cheese | Arugula
- MARGHERITA PIZZA** **\$12**
Fresh Mozzarella Slices | Sliced Ripe Tomatoes | Marinara | Fresh Basil

OUR FARMERS

Harmony Ridge Farms, Tobacoville, 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 \$9
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	\$5 \$9
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	
GREEK SALAD	\$6 \$10
Crisp Romaine Red Onions Cucumbers Grape Tomatoes Crumbled Feta Cheese Olive Melange Lemon Oregano Dressing	
FRIED OYSTER SALAD	\$16
Spinach Grape Tomatoes Goat Cheese Sliced Egg Warm Bacon Vinaigrette	
AHI TUNA POKE BOWL	\$18
Ponzu Tossed Ahi Tuna Shredded Carrots Sliced Avocado Rice & Whole Grain Melange Wakame Salad Cucumbers Kimchi Aioli Soy Ginger Dressing	

DRESSINGS

Warm Bacon Vinaigrette
Soy Ginger Dressing
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
Chicken Souvlaki Skewer	\$6
Black Bean Burger	\$5

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* \$14

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

BLACKENED MAHI SANDWICH \$15

6oz Grilled Mahi Mahi | Grilled Pineapple | Jalapeño-Avocado Aioli
Bibb Lettuce | Brioche Bun

BLACK BEAN BURGER \$13

Two 4oz Burger Patties | Kimchi Aioli | Spring Mix | Sliced Tomatoes

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
Lyonnais Potatoes Sautéed Spaghetti Squash Sautéed Haricot Verts Lemon Garlic Cream Sauce	
CITRUS SWORDFISH	\$27
Dirty Rice Blackberry Pico Blackened Haricot Verts Mango Coulis Micro Cilantro	
CREOLE CHICKEN & SHRIMP GUMBO	\$19
Succulent Shrimp Holy Trinity Braised Chicken Breast Andouille Sausage Buttered Jasmine Rice Scallions	
HERB CRUSTED NC TROUT	\$24
Rustic Ratatouille Lyonnais Potatoes Sous-Vide Carrots Old Bay Beurre Blanc	

ON LAND

CHICKEN SCHNITZEL	\$19
Mashed Potatoes Grilled Asparagus Mustard Double Cream Sauce Gremolata Tossed Micro Greens	
CHICKEN SOUVLAKI SKEWERS	\$19
Greek Spinach Rice Pita Bread Feta Cheese Petite Greek Salad	
TRUFFLED STEAK FRITES	\$25
8oz Grilled Top Sirloin Truffle Aioli Truffle & Herb Pomme Frites Garlic Herb Butter	
SPAGHETTI SQUASH FLORENTINE	\$17
Spaghetti Squash Grape Tomatoes Corn Eggplant Zucchini Spinach White Wine Cream Sauce	
CHILE BRAISED SHORT RIB	\$25
Slow Cooked Short Rib Cilantro-Citrus Slaw Corn Esquites Risotto Sous-Vide Carrots	

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	
Steak Oscar Style	+\$9
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	Crispy Brussels
Ratatouille	Spaghetti Squash

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