**FCC 1913 Features**

**Chilly water Farm’s Grilled Meatloaf $19**

Sautéed Haricot Vert | Creamy Whipped Potatoes

 Roasted Cremini Mushrooms | Green Peppercorn Gravy

**Applewood Smoked Brisket Sliders $13**

Texas Chili & Lime Red Slaw | Housemade Pickles

Crispy Fried Tobacco Onions | Roasted Garlic Aioli

**Chefs Weekly Features**

Ask Your Server About The Weekly Wine Pairings to Complement Each Course

**Main Course Feature**

 **Italian Hunter Style Chicken Cacciatore $22**

Housemade Fettucine | Applewood Smoked Chicken | Roasted Bell Peppers

Cremini Mushrooms | Roasted Onion & Caper Stewed Tomato Ragu

Italian Herb Blend | Garlic Bread

**Cast Iron Carolina Snapper Meunière $25**

Parmesan & Roasted Tomatoes | Carolina Gold Rice Risotto

Grilled Broccolini | Citrus Microgreen Salad | Preserved Lemons

Brown Butter & Parsley White Wine Sauce

**On The Sweet Side**

**Dessert Feature of the Week**

**Sicilian Blood Orange Tart $7**Blood Orange Curd | Candied Orange | Pistachio Crème Fraiche Crémeux

**Cake of the Week**

**Chocolate & Mint Ice Cream Cake $6**Midnight Cake | Peppermint Ice Cream | Chocolate Fudge | Chocolate Chips

**Housemade Pie of the Week**

**Southern Chocolate Pecan Pie $6**Vanilla Bean Ice Cream A La Mode | Sea Salt Caramel Sauce | Candied Pecans

**Housemade Ice Cream & Sorbet**

**Dark Chocolate Brownie Gelato $3 & $5**

 **Jeju Tangerine & Fresh Ginger Sorbet $3 & $5**