

## STARTERS & SMALL PLATES

SEASONAL SOUP DU JOUR \$5 | \$9

CRISPY BANG BANG BRUSSELS SPROUTS \$15

Sesame Orange Glaze | Crispy Onions | Jasmine Rice | Sesame Seeds | Scallions | Bang Bang Chili Aioli

FCC FRIED CHICKEN WINGS \$14

Classic Buffalo Sauce | Traditional Crudit  | Creamy Ranch or Bleu Cheese Dressing

OLD BAY POACHED SHRIMP COCKTAIL MARTINI \$10 GF

Six Jumbo Shrimp | Classic Horseradish Cocktail Sauce | Fresh Lemon

BARBEQUED ELOTE STREET CORN "RIBS" \$10 GF

Queso Fresco | Charred Corn | Chili Lime Aioli | Cilantro | Cajun Coleslaw

AVOCADO TOAST TUNA TARTAR \$14

Sushi Grade Tuna | Cucumber | Spicy Radish | Honey Chili Glaze | Avocado-Cilantro Relish | Herb Crostini

ROASTED RED PEPPER HUMMUS \$13 GF

Fire Roasted Red Pepper Hummus | Moroccan Roasted Carrots | Herb Oil | Crumbled Feta | Herb Crostini

*Can be Prepared Vegan*

CHARCUTERIE & CHEESE \$MP

Two Chef Selected Artisan Cheeses | Two Hand Carved Meats | Lusty Monk Mustard

Pickled Cornichons | Toasted Walnuts | Blueberry Balsamic Preserves

*Serves Two*

## FROM THE FIELDS

FCC HOUSE SALAD \$6 | \$12

Spring Greens | Carrots | Tomatoes | Red Onion  
Grape Tomatoes | Hearts of Palm | Cucumber

TRADITIONAL CAESAR SALAD \$6 | \$12

Romaine | Parmesan | Creamy Caesar  
Housemade Croutons

STEAKHOUSE CHOPPED WEDGE \$7 | \$14

Candied Bacon | Scallions | Grape Tomatoes  
Pickled Red Onion | Bleu Cheese Crumbles  
Jalape o Bleu Cheese Dressing

SANTA FE GARDEN SALAD \$7 | \$14

Crisp Romaine | Pickled Red Onions  
Black Beans | Southern Corn Salad | Fried Onion  
Queso Fresco | Avocado Relish | Chipotle Ranch

CAROLINA STRAWBERRY SALAD \$7 | \$14

Carolina Strawberries | Spring Greens | Walnuts  
Goat Cheese | Red Onion | Radish | Cucumber  
Strawberry Balsamic Vinaigrette

HOUSE DRESSINGS

Buttermilk Ranch Dressing GF  
Creamy Bleu Cheese Dressing GF  
Aged Balsamic Vinaigrette VG/GF  
Strawberry Balsamic Vinaigrette GF  
Jalape o Bleu Cheese Dressing GF  
Chipotle Ranch Dressing GF  
Creamy Caesar Dressing GF

ACCOMPANIMENTS

Grilled Chicken Breast \$7  
4oz Scottish Salmon \$9  
6oz Scottish Salmon \$12  
Saut ed Shrimp (Six) \$9  
Seared Angus Beef Tips \$7  
Fried Oysters \$15  
Sesame Seared Tuna \$10  
Grilled Extra Firm Tofu \$6

*Salads can be Prepared Vegetarian,  
Vegan, or Gluten Free Upon Request*

## OUR LOCAL FARMERS & SUPPLIERS

Harmony Ridge Farms, Tobaccoville, NC  
Fair Share Farms, Winston-Salem, NC  
Chilly Water Farm, Taylorsville, NC  
Prestige Farms, Charlotte, NC  
Motsinger Farm, Kernersville, NC  
Tart Farms, Dunn, NC  
WR Vernon Produce, Winston-Salem, NC

Goat Lady Dairy, Climax, NC  
Our Forsyth Garden, Winston-Salem, NC  
Stauber Farm, Bethania, NC  
Joyce Farms, Winston-Salem, NC  
Neomonde Bakery, Raleigh, NC  
Cobblestone Market, Winston-Salem, NC  
Moss Farms, Hendersonville, NC



# THE FORSYTH GRILL

## SPRING DINNER MENU

### FROM THE OPEN WATER

#### THE COASTAL CATCH DU JOUR \$MP

Chef's Pan Seared Catch Du Jour | Sautéed Haricot Vert  
Whipped Potatoes | Garlic Creamed Spinach | Old Bay Beurre Blanc | Local Microgreens

#### GRILLED SCOTTISH SALMON \$26 GF

Lemon Gremolata Risotto | English Peas | Green Garbanzo Beans  
Moroccan Roasted Carrots | Smoked Walnut & Red Pepper "Muhammara" | Pea Tendrils

#### TUSCAN SHRIMP DIABLO PASTA \$20

Spicy Tomato Marinara | Charred Peppers | Sweet Onions | Feta Cheese  
Blistered Tomatoes | Housemade Fettucine Pasta

#### NC MOUNTAIN TROUT \$23 GF

Potato Lyonnaise | Brussels Sprout Hash | Toasted Almond Crumble  
Blistered Tomatoes | Lusty Monk Mustard | Honey Dill Glaze

#### BRAVEHEART ANGUS STEAKS

*Aged to Perfection with Two Sides and a Sauce*

6oz Filet Mignon \$32

8oz Filet Mignon \$38

14oz Ribeye \$38

Chef's Butcher Cut of the Week \$MP

#### SAUCES & ENHANCEMENTS

Tarragon Béarnaise GF

Cremini Mushroom Bordelaise

Tennessee Whiskey Steak Sauce

Lump Crab Oscar Style +\$12 GF

Truffle Scented Mushrooms & Onions +\$4 GF

Crispy Fried Oysters (3) +\$7

### FROM THE FARM STAND

#### CRISPY CHICKEN MILANESE \$19

Whipped Potatoes | Sautéed Haricot Vert | Wholegrain Mustard Double Cream  
Baby Arugula Salad | Lemon Vinaigrette | Red Onion | Grape Tomatoes

#### ST. LOUIS SMOKED BBQ RIBS \$22

Half Rack House Smoked Pork Ribs | St. Louis BBQ Sauce  
Sweet Potato Waffle Fries | Southern Street Corn Salad | Garlic Buttered Texas Toast

#### SPRING HARVEST RISOTTO \$16 GF

Green Garbanzo Beans | English Peas | Seared Wild Mushrooms | French Chablis  
Lemon Gremolata Risotto | Pea Tendrils | Grana Padano Parmesan

#### CLASSIC ANGUS BEEF MEATLOAF \$19

Whipped Potatoes | Sautéed Haricot Vert | Cremini Mushrooms  
Roasted Tomatoes | Caramelized Onion & Marsala Gravy

### FRESHLY PREPARED SIDES

Garlic Creamed Spinach  
Truffle-Parmesan Fries +\$2  
FCC Broccoli Salad  
Sweet Potato Waffle Fries

Baked Russet or Sweet Potato  
Battered Curly Fries  
Grilled Asparagus  
French Fries

Sautéed Haricot Vert  
Whipped Potatoes  
Buttered Broccoli Florets  
Grana Padano Risotto +\$2

## HANDHELDS & TACOS

Served With Choice of Side: French Fries, Curly Fries, Sweet Potato Waffle Fries,  
FCC Broccoli Salad, Fresh Fruit Salad, or Cajun Coleslaw

### THE FCC FRIED CHICKEN SANDWICH \$14

Hand Breaded Pickle Brined Chicken Breast | House Pickles  
Smokey FCC Sauce | Cheddar Cheese | Local Bibb Lettuce | Toasted Brioche Bun

### 1913 FCC SIGNATURE BURGER \$14

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

### BLACKENED BAJA FISH TACO \$15 GF

Queso Fresco | Pico De Gallo | Smoked Chipotle Adobo Crema  
Avocado-Cilantro Relish | Crispy Onions | Fresh Lime Wedge

### THE FORSYTH ITALIAN \$15

Local San Giuseppe Salami | Pepperoni | Honey Baked Ham | Provolone  
Pickled Banana Peppers | Fresh Tomato | Red Onion | Local Bibb Lettuce  
Roasted Garlic Aioli | Oil & Vinegar | Toasted Hoagie

## HAND TOSSED PIZZAS

### THE CARNIVORE PIZZA \$15

Pepperoni | Surry Sausage | Mozzarella | Honey Baked Ham | Slow Stewed Marinara

### THE FUNGI PIZZA \$14

Wild Mushrooms | Mozzarella | Parmesan | Truffle Oil | Arugula | Roasted Garlic

### THE MARGHERITA PIZZA \$14

Mozzarella | Sundried Tomatoes | Slow Stewed Marinara | Fresh Basil  
*Substitute Gluten-Free Cauliflower Pizza Crust for Any Pizza +\$4*  
*Additional Toppings +\$1.50 per Topping*

## FROM THE GARDEN VEGAN ENTREES

### VEGAN SPRING HARVEST RISOTTO \$17 GF

Green Garbanzo Beans | English Peas | Seared Wild Mushrooms | French Chablis  
Lemon Gremolata Risotto | Pea Tendrils | Vegan Mozzarella

### HIBACHI TOFU POWER BOWL \$16 GF

Jasmine Rice | Stir Fried Haricot Vert | Sweet Chili Orange Glaze  
Roasted Peppers & Onions | Scallions | Avocado-Cilantro Relish

### WILD MUSHROOM STREET TACO \$14 GF

Cajun Seared Wild Mushrooms | Avocado-Cilantro Relish | Pico De Gallo  
Corn or Flour Tortillas | Southern Street Corn Salad | Fresh Lime Wedge

*"GF" DENOTES GLUTEN FREE PREPARATION  
OR A DISH THAT CAN BE PREPARED GLUTEN FREE BY INGREDIENT SUBSTITUTIONS*

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.*

*PLEASE ADVISE YOUR SERVER OF ANY ALLERGENS BEFORE ORDERING*