

## STARTERS & SMALL PLATES

SEASONAL SOUP DU JOUR \$5 | \$9

CRISPY BRUSSELS SPROUTS \$15

Apple Cider Glaze | Smoked Bacon Lardons | Parmesan Crust

FCC FRIED CHICKEN WINGS \$15

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

OLD BAY POACHED SHRIMP COCKTAIL MARTINI \$12 GF

Six Jumbo Shrimp | Classic Horseradish Cocktail Sauce | Fresh Lemon

FRIED CHICKEN BISCUIT \$12

Buttermilk Battered Tenderloin | Sharp Cheddar | Fried Egg | Black Pepper Gravy

YELLOWFIN TUNA CRUDO \$16 GF

Sushi Grade Tuna | Pink Lady Apples | Red Radish | Lemon Zest | Pomegranate Molasses

CREOLE BBQ SHRIMP \$16 GF

Grilled Grit Cake | Whiskey Soaked Figs | Spicy BBQ | Andouille Lardons | Scallions

MEDITERRANEAN MEZZA PLATTER \$16

Marinated Feta | Lemon-Garlic Hummus | Tabbouleh | Pickled Red Onions  
English Cucumbers | Baby Heirloom Tomatoes | Olive M lange | Toasted Lavash

*Serves Two*

## FROM THE FIELDS

FCC HOUSE SALAD \$7 | \$14

Spring Greens | Carrots | Red Onion  
Shaved Radish | Cucumber

TRADITIONAL CAESAR SALAD \$7 | \$14

Romaine | Parmesan | Creamy Caesar  
Housemade Croutons

STEAKHOUSE CHOPPED WEDGE \$8 | \$15

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

SANTA FE GARDEN SALAD \$8 | \$15

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

HARVEST ROCKET SALAD \$8 | \$15

Spiced Butternut Squash | Goat Cheese  
English Cucumber | Radish | Grape Tomatoes  
Baby Arugula | Maple Mustard Vinaigrette

HOUSE DRESSINGS

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

ACCOMPANIMENTS

Grilled Chicken Breast \$7  
4oz Scottish Salmon \$12  
6oz Scottish Salmon \$16  
Saut ed Shrimp (Six) \$10  
Seared Angus Beef Tips \$8  
Fried Oysters \$16  
Sesame Seared Tuna \$12  
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, Pfafftown, NC  
Chilly Water Farm, Sparta, 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

## AUTUMN DINNER MENU

### FROM THE OPEN WATER

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

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

#### CAST IRON SEARED SALMON \$28 GF

Mission Fig Jam | Heritage Pork Belly | Carbonara | Potato & Onion Tart

#### SAUTÉED SHRIMP ARRABIATTA \$26

Jumbo Shrimp | Chili Oil | Roasted Garlic | Blistered Red Peppers  
Baby Arugula | San Marzano Tomatoes | Genovese Basil | Housemade Pappardelle

#### STIR FRIED CLAMS IN GARLIC SAUCE \$25 GF

Red Chili | Ginger | Cilantro | Green Onion  
Lemon Grass | Broccoli | Steamed Jasmine Rice

### BRAVEHEART ANGUS STEAKS

*Aged to Perfection with Two Sides and a Sauce*

6oz Filet Mignon \$36  
8oz Filet Mignon \$42  
14oz Ribeye \$38  
12oz NY Strip Steak \$38

### 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) +\$8

### FROM THE FARM STAND

#### CRISPY CHICKEN SALTIMBOCCA \$21

Whipped Potatoes | Sautéed Haricot Verts | Prosciutto Ham | Marsala Pan Sauce  
Roasted Grape Tomatoes | Local Microgreen Salad Garnish

#### THE FCC HOT HONEY CHICKEN \$24

Crispy Fried Airline Breast | Local Honey | Aleppo Pepper  
Charred Corn Bread | Napa Cabbage Slaw | Roasted Sweet Potato Wedges

#### WILD MUSHROOM RISOTTO \$20 GF

Wild Mushroom Blend | English Peas | Smoked Almonds  
Italian Arborio Rice | Fresh Herbs | Grana Padano

#### CLASSIC ANGUS BEEF MEATLOAF \$20

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

### FRESHLY PREPARED SIDES

Garlic Creamed Spinach	Baked Russet or Sweet Potato	Sautéed Haricot Vert
Truffle-Parmesan Fries +\$2	Steamed Jasmine Rice	Whipped Potatoes
FCC Broccoli Salad	Grilled Asparagus	Buttered Broccoli Florets
Sweet Potato Waffle Fries	French Fries Or Seasoned Curly	Grana Padano Risotto +\$2

*Freshly Prepared Sides are \$4*

## HANDHELDS & TACOS

All Sandwiches Served With Choice of Side:

French Fries, Curly Fries, Sweet Potato Waffle Fries,  
FCC Broccoli Salad, Fresh Fruit Salad, or Napa Cabbage Slaw

### KOREAN STYLE CRISPY FRIED CHICKEN SANDWICH \$15

Buttermilk Battered Chicken Breast | Gochujang Glaze  
Kewpie Mayo | Fried Scallions | Napa Cabbage Slaw | Toasted Brioche Bun

### 1913 FCC SIGNATURE BURGER \$16

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

### THE FORSYTH ITALIAN \$16

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

### BLACKENED BAJA FISH TACO \$15

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

*Add a Side for +\$3*

## HAND TOSSED PIZZAS

### THE CARNIVORE PIZZA \$16

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

### BUTTERNUT SQUASH PIZZA \$15

Baby Arugula | Butternut Squash Puree | Maple Syrup | Candied Bacon | Goat Cheese | Walnuts

### THE MARGHERITA PIZZA \$15

Mozzarella | Roasted Plum Tomatoes | Grana Padano | Fresh Basil

*Substitute Gluten-Free Cauliflower Pizza Crust for Any Pizza +\$4*

*Additional Toppings +\$1.50 per Topping*

## FROM THE GARDEN VEGAN ENTREES

### VEGAN AUTUMN HARVEST RISOTTO \$19 GF

Grape Tomatoes | English Peas | Seared Wild Mushrooms | French Chablis  
Roasted Apple Risotto | Pea Tendrils | Vegan Mozzarella

### RED CURRY CAULIFLOWER BOWL \$19 GF

Kaffir Lime Leaf | Coconut Milk | Jasmine Rice  
Red and Green Bell Peppers | Cilantro | Cashews

### WILD MUSHROOM STREET TACO \$16 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*