



## FOR THE TABLE



### CAVIAR SERVICE

traditional garnishes

### BURRATA

sunchoke, black truffle, hazelnut gremolata, watercress, sunchoke chip, veal jus

### SCALLOP CRUDO

warm brown butter vinaigrette, parsley, caper, lemon



### LIGHTLY SMOKED SALMON BELLY

truffled egg salad, caviar, bronze fennel, challah

### CLASSIC FRENCH ESCARGOT,

garlicy herb butter, FSE demi-baguette

### WOOD FIRE ROASTED MAITAKE

celery root puree, brown butter, crispy foie gras, red wine jus

### LITTLE GEM CAESAR SALAD

garlicy FSE crouton, anchovy, radish, parmesan-herb dressing

### CONFIT PORK RIBS

pickled red onion, scallion, roasted pork jus



### CRISPY SPANISH OCTOPUS

fingerling potato, FSE chorizo, lemon, cilantro

### THE PATE

port wine gelee, whole grain mustard, mostarda, herb salad, demi-baguette

### CHARCUTERIE & FORMAGE

traditional garnishes, FSE country loaf

### BREAD SERVICE

salted European butter or Pure Chilean EVOO Demi-sec

### TOMATO TART (?)



# FOUNDATION

‘SOCIAL EATERY’

## PASTA

### MUSHROOM RAVIOLI,

port wine truffle sauce, grana Padano, App/Entrée

### CHICKEN BOLOGNESE,

Fettuccini, herb ricotta, arugula, parmesan

### BRAISED BEEF SUGO,

Strozzapretti, cauliflower, broccoli rabe, roasted garlic,

black truffle, grana padano

### “CARBONARA” GNOCCHI,

FSE bacon, poached egg, lardo, garlic bread crumb,

veal jus

### BUTTERNUT SQUASH

“Pappardelle” parmesan cream, roasted garlic, brown

butter bread crumb, sage, Add black truffle

### TURNIP-FARMERS CHEESE TORTELLI,

confit duck, pickled mushroom, mustard, marjoram,

evoo bread crumb

### CALABRIAN PORK SAUSAGE,

Cavatelli, tomato, cipollini, chili, pecorino, garlicky

bread crumb, Castelvetrano

### PEI MUSSEL & ROCK SHRIMP,

SPAGHETTI,

demi-sec tomato, leek, fennel, olive, white wine saffron

BUTTER, CHERVIL

## MAINS

### GRILLED BEEF SHORT RIB,

bone marrow, butternut “Millie Feuilli” & puree, beef fat roasted

cipollini, parsley & pickled shallot salad, garlic Bordelaise

### VEGETABLE PLATE

Roasted King Trumpet “Scallop” sunchoke velouté, tbd

### FSE BURGER,

American cheese, caramelized onion, FSE pickle, challah, herbed

French fries

### SAUTEED SCALLOP,

pork belly, cauliflower, mushroom, almond, cauliflower & almond puree,

fennel pollen, pork jus

### “BREED” CHICKEN,

duck fat fingerling, crispy pearl onion, rocket, sherry chicken jus

### CONFIT LAMB NECK FOR TWO,

herbed 7 pecorino fingerling, grilled rapini & Calabrian honey, bread

crumb, lamb jus

### LEEK DUSTED “FISH”,

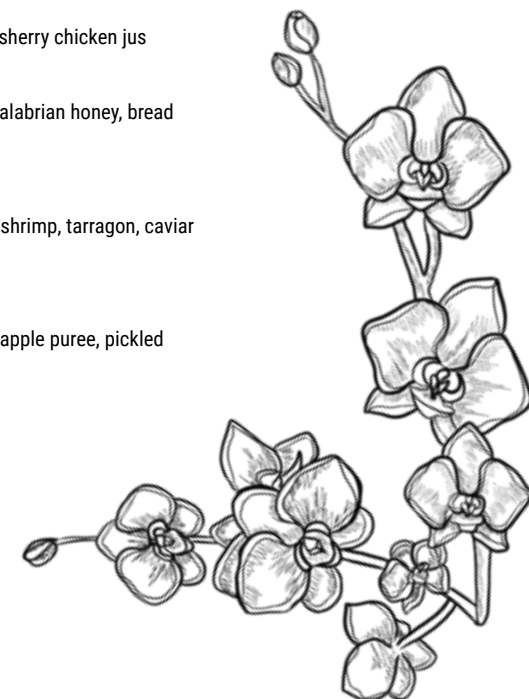
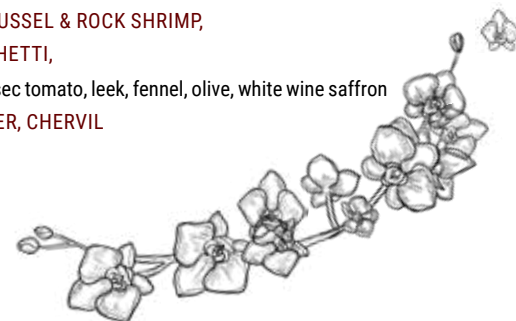
gigante bean, melted leek, olive, tomato, rock shrimp, tarragon, caviar

beurre blanc

### PORK CHEEK STUFFED PORCHETTA,

delicata puree, crispy delicata “ring” red wine apple puree, pickled

apple & fennel salad, pork cheek jus



CHEF/OWNER Mel Toledo, SERVICE MANAGER Nick Hassiotis, SOUS CHEF Clifton Lawley, PASTRY CHEF

GF/gluten free V/vegetarian. Please let your servers know of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne

# DRINKS

## BY THE GLASS

Champagne Delamotte, Brut, Le Mesnil NV	80
Ornella Molon, Prosecco, Treviso, Italy NV	12/45
Jean-Luc Joillot, Cremant de Bourgogne NV	44
Duca Star, Insolia/ Chardonnay, Italy 2014	11/41
Cleto Chiarli, Rose Brut, Italy	12/45
Nortico, Rose, Portugal 2014	9/33
Triennes, Rose, Provence, France 2015	11/41
Bieler Pere and Fils, Rose, Provence, FR 2015	10/37

## BEER

Budweiser	4.5
Bud Light	4.5
Miller Lite	4.5
Goose Island, Sofie	7
Day Of The Dead, Hefeweizen	6.5
Jekyll, Hop Dang Diggity	5
Jekyll, Southern Session	5
Stella Artois	5.5
Ballast Point, Big Eye	5.5
Boulevard, Tank 7	7
Sweetwater, 420	5
Bells, 2 Hearted Ale	6
3 Taverns, White IPA	6

## COCKTAILS

<b>FSE REVIVER</b> st. george botanivore gin, cocchi americano, cardamaro, lemon, absinthe	10
<b>PALOMA</b> herradura tequila, lime, agave, pamplemousse rose, soda	10
<b>GEORGIA MULE</b> double cross vodka, giffard peach, lime, ginger beer	9
<b>DRAGONFLY</b> denizen rum, lime, strawberry shrub, creole shrub	9
<b>SOUTHERN BELLE</b> belle meade, imbue, jack rudy grenadine, bitters	10
<b>LION'S ROAR</b> highest double rye, lime, all spice dram, bitters	10

## NON- SPIRITED

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## WINES

Apaltagua Reserva, Pinot Noir, Chile 2014	10/37
Heron, Pinot Noir, Monterey, CA 2013	14/35
Dierberg Vineyards, Pinot Noir, Santa Maria Valley, CA 2012	65
Maison L'oree, Bourgogne, France 2012	58
Tenuta Caparzo, Sangiovese di Toscana, Tuscany, Italy 2014	11/41
La Maialina Gertrude, "Super Tuscan", Tuscany, Italy 2012	11/41
Elyse Winery, "Nero Misto", Zinfandel/Petit Syrah, CA 2011	13/49
The Paring, Red Blend, CA 2012	15/57
Caparzo, Brunello di Montalcino, Tuscany, Italy 2011	69
Borgogno, Barolo Reserve, Piedmont, Italy 2009	135
Maal "Biutiful", Malbec, Mendoza, Argentina 2014	48
Aguaribay Rothchild, Malbec, Argentina 2013	9/33
Crush Farm, Cabernet Sauvignon, CA 2012	49

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