

# FMCC LUNCH MENU



## APPETIZERS

### CHICKEN WINGS / 6 FOR \$12 / 12 FOR \$20

#### CHICKEN BITES / \$14

Fried and tossed in your choice of Asian, Buffalo, Barbecue, or Currie seasoning (regular or hot) served with ranch or blue cheese and celery

#### FLATBREAD / \$12

Fig, prosciutto, red onion, goat cheese, pistachio, kale

#### MOZZARELLA CHEESE STICKS / \$11

Crispy breaded mozzarella cheese sticks served with marinara

#### AHI TUNA / \$15

Sesame crusted, togarashi, asian slaw, spicy mayo

#### PICKLE FRIES / \$11

Spicy cornmeal breaded pickles served with chipotle ranch

#### QUESADILLA / \$14

Flour tortilla, cheddar jack cheese, with guacamole, salsa & sour cream

+ Add Chicken \$6 / Shrimp \$9 +

#### PRETZELS / \$12

Locally made pretzels with beer cheese

#### CURRY CAULIFLOWER / \$14

Puffed rice, pickled fresno, cashew, mint yogurt

## SALADS

Vinaigrettes - Balsamic, Italian, Poppy Seed, Raspberry

Dressings - 1000 Island, Blue cheese, Chipotle Ranch, French, Honey Mustard, Ranch

+ Add Chicken \$6 / Shrimp \$9 / Salmon \$10 +

#### FALL PANZANELLA SALAD / \$15

Butternut squash, raisins, hazelnuts, goat cheese, sage, focaccia, kale, spiced apple vinaigrette

#### HOUSE SALAD / \$15

Mixed greens, dried cranberries, red onion, tomatoes, blue cheese crumbles and walnuts

#### CAESAR SALAD / \$14

Romaine, classic Caesar dressing, shaved Parmesan, focaccia croutons

#### TACO SALAD / \$15

Iceberg, black olive, tomato, cheddar jack cheese, chili, chipotle ranch, crispy shell

#### SALMON SALAD / \$22

Mixed greens, toasted pine nuts, crispy bacon, feta cheese, fresh raspberries, pan seared salmon and raspberry vinaigrette

#### FORT MITCHELL SALAD / \$17

Shredded iceberg lettuce tossed in Fort Mitchell dressing, ham, turkey, Swiss, tomato, hard boiled egg and cheese fingers

#### BUFFALO CHICKEN SALAD / \$17

Romaine lettuce, crispy bacon, diced tomatoes, blue cheese crumbles. Tossed in blue cheese dressing and topped with celery and buffalo chicken bites

## SANDWICHES

All sandwiches/wraps come with your choice of cole slaw, cottage cheese, french fries, fresh fruit, onion rings, potato chips, sweet potato fries, tater tots

#### CLUB SANDWICH / HALF \$14 / WHOLE \$18

Classic club sandwich with turkey, bacon, lettuce, tomato, and mayo on white, wheat, or rye toasted or not toasted

#### DELI SANDWICH / HALF \$13 / WHOLE \$15

Your choice of turkey, bacon, ham - American, Swiss, pepper jack, provolone, cheddar - wheat, white, rye - toasted or not toasted comes with lettuce tomato and mayo

#### GRILLED CHICKEN BREAST SANDWICH / \$16

Two 4oz chicken breasts grilled and served with lettuce, tomato, onion, on brioche with your choice of cheese

#### BURGER / HALF POUND \$18 / QUARTER POUND \$14

Char-broiled served on a brioche bun with lettuce, tomato, onion, topped with your choice of cheese

#### CAPE COD SANDWICH / \$19

Beer battered cod on rye bread with lettuce, tomato and onion served with side of tartar sauce

#### SHORT RIB GRILLED CHEESE / \$20

Braised short rib, provolone cheese, caramelized onion, horsey sauce, sourdough bread

## WRAPS

#### CHICKEN CAESAR WRAP / \$13

Romaine, Parmesan cheese and grilled chicken tossed in Caesar dressing, wrapped in a flour tortilla

#### BUFFALO CHICKEN WRAP / \$13

Romaine, bacon, tomatoes, blue cheese crumbles, and buffalo chicken, tossed in blue cheese dressing, wrapped in a flour tortilla.

#### FALL VEGGIE WRAP / \$12

Butternut squash, raisins, hazelnuts, goat cheese, kale, spiced apple vinaigrette

## SOUPS

### CHILI

### FRENCH ONION

### BUTTERNUT SQUASH

### SOUP DU JOUR

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

## KIDS MENU / \$8

Comes with your choice of one side

**MINI CORN DOGS**

**CHEESEBURGER**

**KIDS PASTA**

Your choice of butter, marinara, alfredo  
+ Add meatballs \$2 +

**FRIED CHICKEN TENDERS**

**5" PEPPERONI PIZZA**

**MACARONI & CHEESE**

**GRILLED CHEESE SANDWICH**

## DESSERT

**BIG COOKIE / \$8**

Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream. This dessert is baked fresh and takes 20 minutes to cook

**BROWNIE CHEESECAKE / \$11**

Chocolate brownie, cheesecake, ganache, cherry coulis

**LEMON BERRY CAKE / \$10**

Vanilla crumb cake, blueberry and cranberry, mascarpone

**ICE CREAM / \$4**

Vanilla, chocolate, black raspberry chocolate chip, ask your server about seasonal flavors

## RED WINE

**O-61 CABERNET / CHILE**

Glass \$12 / Bottle \$36

**HESS CABERNET SAUVIGNON / NAPA**

Glass \$14 / Bottle \$42

**CONUNDRUM RED BLEND / CALIFORNIA**

Glass \$12 / Bottle \$44

**THREAD COUNT RED BLEND / CALIFORNIA**

Glass \$21 / Bottle \$63

**GRAFFINGA MALBEC / ARGENTINA**

Glass \$9 / Bottle \$27

**MARK WEST PINOT NOIR / CALIFORNIA**

Glass \$10 / Bottle \$30

**LA CREMA MONTEREY PINOT NOIR / CALIFORNIA**

Glass \$13 / Bottle \$39

**SALDO ZINFANDEL / CALIFORNIA**

Glass \$11 / Bottle \$33

## WHITE WINE

**KENDALL-JACKSON CHARDONNAY / CALIFORNIA**

Glass \$13 / Bottle \$48

**CLOS DU BOIS CHARDONNAY / SONOMA**

Glass \$11 / Bottle \$33

**RODNEY STRONG CHARDONNAY / CALIFORNIA**

Glass \$15 / Bottle \$45

**13 CELSIUS SAUVIGNON BLANC / NEW ZEALAND**

Glass \$10 / Bottle \$30

**KIM CRAWFORD SAUVIGNON BLANC / MARLBOROUGH**

Glass \$14 / Bottle \$52

**A TO Z RIESLING / OREGON**

Glass \$14 / Bottle \$42

**ECCO DOMANI PINOT GRIGIO / ITALY**

Glass \$9 / Bottle \$32

## SPARKLING / ROSE

**LAMARCA PROSECCO / ITALY**

Split \$10 / Bottle \$38

**REGINATO SPARKLING MALBEC ROSE / MENDOZA ARGENTINA**

Bottle \$42

**THE PALE ROSE / CALIFORNIA**

Glass \$10 / Bottle \$30

## CRAFT COCKTAILS / \$10

**THE BUBBA BOULEVARDIER**

Buffalo Trace bourbon, Campari, sweet vermouth, garnished with an orange twist

**THE FORT**

Bulleit Rye with Benedictine liqueur, aged in a new charred oak barrel, Carpano antica sweet vermouth, Woodford Reserve cherry bitters, Amarena cherry

**DARK KNIGHT**

Corazon reposado with half a fresh squeezed lime topped with Fresca

**LIGHT KNIGHT**

Casamigos blanco with half a fresh squeezed lime topped with Fresca

**ESPRESSO MARTINI**

Tito's vodka, Kahlua, with a shot of espresso. Finished with a splash of Bailey's

**TRANSFUSION**

Wheatley vodka, ginger ale, grape and lime juice