

STARTERS & SMALL PLATES

SEASONAL SOUP DU JOUR \$5 | \$9

CRISPY BRUSSELS SPROUTS \$12

Honey | Lemon | Bacon | Toasted Hazelnuts

FIRECRACKER SHRIMP \$10

Crispy Shrimp | Spicy Mayo | Eel Sauce | Scallions | Sesame

FCC FRIED CHICKEN WINGS \$15

Classic Buffalo | Sweet Chili and Lime | Whiskey BBQ
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

SASHIMI TUNA TACOS \$16

Sushi Grade Tuna | Crisp Wonton Skins | Shaved Cucumber Salad | Ponzu | Wasabi Aioli

SALMON CROQUETTES \$13

Horseradish Mayo | Shaved Grana | Crisp Romaine

FROM THE FIELDS

FCC HOUSE SALAD \$7 | \$14

Spring Greens | Carrots | Red Onion
Grape Tomatoes | 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
Queso Fresco | Avocado Relish | Chipotle Ranch

WINTER BEET SALAD \$8 | \$15

Roasted Red Beets | Goat Cheese Crumbles
Honey Cup Mustard Vinaigrette | Pecans
Grape Tomatoes | Mixed Greens

HOUSE DRESSINGS

Buttermilk Ranch Dressing GF
Creamy Bleu Cheese Dressing GF
Aged Balsamic Vinaigrette VG/GF
Honey Cup Mustard Vinaigrette GF
Jalape o Bleu Cheese Dressing GF
Chipotle Ranch Dressing GF
Creamy Caesar Dressing GF
Warm Bacon Vinaigrette GF
1000 Island Dressing GF
Raspberry Vinaigrette 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

*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

WINTER DINNER MENU

FROM THE OPEN WATER

FLOUNDER FRANÇAISE \$28

Angel Hair Pasta | Sautéed Haricot Vert | Lemon Caper Sauce

CAST IRON SEARED SALMON \$29 GF

Pistachio Pesto | Grana Padano Risotto | Fried Basil | Pistachio Crumble

JUMBO CRAB CAKES \$32

Parmesan Fingerling Potatoes | Asparagus | Remoulade

HAND CUT BLACK ANGUS STEAKS

Aged to Perfection with Two Sides and a Sauce

6oz CAB Filet Mignon \$34

8oz CAB Filet Mignon \$39

16oz CAB Ribeye \$48

12oz Grilled Bistro Steak \$24

Au Poivre Style To Any Steak +\$5

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

Chimichurri GF

FROM THE FARM STAND

BANG BANG CHICKEN \$23

Semi Boneless Chicken Breast | Bang Bang Sauce

Sticky Rice | Green Onions | Toasted Sesame Seeds | Broccoli

BUTTERNUT SQUASH RISOTTO \$22 GF

Spiced Butternut Squash | Diced Prosciutto Ham | Italian Arborio Rice

French Chablis | Grana Padano | Fried Sage

BRAISED SHORT RIB \$24

Whipped Potato | Demi Glace | Roasted Root Vegetables

SWEET POTATO GRAIN BOWL \$24

Grilled Avocado | Beyond Meat | Poblano Peppers | Red Onion | Spinach

Hominy | Black Beans | Radish | Chipotle Sweet Potato Puree

FRESHLY PREPARED SIDES

Garlic Creamed Spinach
Truffle-Parmesan Fries +\$2

FCC Broccoli Salad
Sweet Potato Waffle Fries
Baked Russet Potato

Grilled Asparagus
French Fries
Sautéed Haricot Vert
Whipped Potatoes
Grana Padano Risotto +\$2

Seasoned Curly Fries
Cheesy Grits
Buttered Broccoli Florets
Sticky Sushi Rice
Baked Sweet Potato

Freshly Prepared Sides \$4

CLUB HOUSE CLASSICS

CRISPY CHICKEN PARMESAN \$24

Herbed Panko | Penne Pomodoro | Grana Padano
Roasted Garlic | Mozzarella Cheese | Genovese Basil

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

CLASSIC ANGUS BEEF MEATLOAF \$21

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

FRIED OYSTER SALAD \$15

Fried Oysters | Baby Spinach | Pickled Red Onions
Sliced Hard Boiled Egg | Warm Bacon Vinaigrette

HANDHELDS & TACOS

All Sandwiches Served With Choice of Side:
French Fries, Curly Fries, Sweet Potato Waffle Fries,
FCC Broccoli Salad, Fresh Fruit Salad, or Cabbage Slaw

SOUTHERN FRIED CHICKEN SANDWICH \$16

Pickle Brined Chicken Breast | Dill Pickles
Dukes Mayo | 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

HOT ITALIAN BEEF \$13

Slow Cooked Beef | Giardinere
Roasted Tomato and Beef Broth | Toasted Hoagie Roll

BLACKENED BAJA FISH TACO \$15

Queso Fresco | Pico de Gallo | Smoked Chipotle Adobo Crema
Guacamole | Crispy Onions | Fresh Lime Wedge

Add a Side for +\$4

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

HAND TOSSED PIZZAS

SUPREME PIZZA \$16

Pepperoni | Green Peppers | Mozzarella | Honey Baked Ham | Slow Stewed Marinara
Meatballs | Sliced Black Olives | Cremini Mushrooms

ITALIAN SAUSAGE & PINK VODKA PIZZA \$16

Italian Sausage | Genovese Basil | Tomato-Vodka Cream | Grana
Caramelized Onions | Mozzarella Cheese

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

*"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