



# THE FORSYTH GRILL

## WINTER LUNCH MENU

### STARTERS & SMALL PLATES

#### SEASONAL SOUP DU JOUR \$5 | \$9

#### 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

### 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  
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

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

## HANDHELDS & TACOS

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

### 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 +\$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

*Add a Side for +\$4*

### HOT ITALIAN BEEF \$13

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

### CHARLESTON SHRIMP SALAD SANDWICH \$15

Old Bay Poached Shrimp Salad | Baby Lettuce Greens | Shaved Red Onion  
English Cucumber | Buttery Croissant Bun

## FROM THE FARM STAND

### CRISPY CHICKEN PARMESAN \$24

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

### BUTTERNUT SQUASH RISOTTO \$22 GF

Spiced Butternut Squash | Diced Prosciutto Ham | Italian Arborio Rice  
French Chablis | Grana Padano | Fried Sage

*Try with a 4oz Grilled Salmon Fillet +\$12 or Six Sautéed Shrimp +\$9*

### 1913 GREEK INSPIRED QUICHE \$15

Flaky Pastry | Farm Fresh Eggs | Baby Spinach | Black Olives  
Feta Cheese | Fire Roasted Peppers | Choice of Side

*"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*