

Starters

Fried Pimento Cheese- house chow chow/ritz crackers

Spreads + Breads- daily assortment of prepared spreads and local breads

Brussels Sprouts Nachos- house made “cool ranch” chips/fried brussels sprouts/ roasted squash/ banana peppers/ melted local cheddar and bleu cheese

Chips + Dip- house made parmesan and herb chips/ Greek yogurt French onion dip

Chicken Fried Steak Fingers- white country gravy

Stuffed Jalapenos- cream cheese and local cheddar/ local sausage/ double smoked bacon wrap

Chicken Wings- salt + vinegar/ old bay/ cool ranch/ spicy peach and bourbon/ hot, med, mild

Meat + Cheese- daily offering of local and imported meats and cheeses/ toasted bread/ pickled vegetables

Greens

Traditional Caesar- romaine/ fried bread/ parmesan/ creamy dressing

Caprese- pickled tomatoes fresh basil/ mozzarella balls/roasted tomato balsamic dressed greens/ cracked black pepper/ EVOO

FLX Market- seasonal greens/ cherry tomatoes/ cucumbers/ red onion/ fried bread/ roasted tomato balsamic vinaigrette

Two Hands- served with house made fries

The Reggie-local ground beef patty/ NYS cheddar/ roasted garlic aioli/ house cut fries

Fried Chicken Sandwich- local hot sauce and buttermilk marinade/ house made dill pickles/

Alabama white BBQ sauce

FLX Veggie Burger- quinoa and charred corn- northern white beans- seasonal greens- bell peppers- red onion/ sweet chili mayo

Puffy Tacos- beer braised local pork belly/ roasted corn salsa/ cilantro cream/ pickled onion

Fork + Knife

Bolognese- slow roasted local beef and pancetta/tomato and fresh herbs/ black pepper ricotta/ garganelli pasta

Market Steak- daily preparation of fresh cut steaks/ house cut fries/ house made Worcestershire sauce/ sauté greens

Local Bone in Pork Chop local cheddar + corn spoonbread/ NYS green apple chimichurri/sauté greens

Shrimp Carbonara- pancetta/ English peas/ parmesan and egg sauce/ fresh local buccatini pasta/ shaved egg yolk/ herbs

Grilled Atlantic Salmon-charred spring onion risotto/ sauté greens

Sweet Stuff

Benny's Banana Pudding- traditional southern recipe/ nilla wafers

Dessert Charcuterie Board- seasonal mousse and cake/gummy worms/ PB Cups/ house selection of other sweet treats

Pecan Pie Bread Pudding- bourbon caramel sauce

Flourless Chocolate Torte-seasonal berry sauce/whipped cream

House Cocktails

“Sippin on Gin and Cukes”- Hendricks/ lime/cukes/ basil syrup/ tonic

FLX Post House- Stoli grapefruit crush, lime, local Riesling

Old Fashion

Whale Watching- some kind of citrus vodka/ lemon/ blue curacao/ simple syrup

FLX Sour- bullit rye/lemon/simple syrup/red wine float

“Yeah Chief, I'll take a Chinchilla”- Espolon silver/ grapefruit juice/soda/lime/Local Salt