

# FMCC LUNCH MENU



Lunch is served 11-5 Tuesday through Saturday

## 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**

BBQ sauce, red onion, tomato, chicken, cheddar jack cheese, topped with chipotle ranch

**AHI TUNA / \$16**

Sesame crusted tuna, wasabi mayo, ponzu, seaweed salad

**MOZZARELLA CHEESE STICKS / \$11**

Crispy breaded mozzarella cheese sticks served with marinara

**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

**KUNG PAO BRUSSEL SPROUTS / \$12**

Fried Brussel sprouts, kung pao sauce, pickled Fresno chilis, roasted peanuts

## 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.

## SOUPS

**SOUP DU JOUR**

**FRENCH ONION**

**CHILI**

**BUTTERNUT SQUASH**

## 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 •

**WINTER SALAD / \$15**

Mixed greens, red beets, orange segments, feta cheese, pepitas, orange-paprika 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

**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, and 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 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

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 BOWTIE PASTA

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

### FRIED CHICKEN TENDERS

### 8" CHEESE PIZZA

Cheese or pepperoni

### MACARONI & CHEESE

### GRILLED CHEESE SANDWICH

## DESSERT

### CARROT CAKE / \$10

Classic carrot cake with cream cheese icing and walnuts

### 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

### CHOCOLATE CAKE / \$9

Chocolate cake with chocolate icing, shavings, and whipped cream

### ICE CREAM / \$4

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

## CRAFT COCKTAILS / \$10

### THE FORT

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

### THE BUBBA BOULEVARDIER

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

### BOURBON APPLE CIDER

Apple cider, ginger ale, triple sec and buffalo trace bourbon

### CRANBERRY MOSCOW MULE

Wheatley vodka, lime juice, ginger beer, cranberry juice

## SPARKLING

### LAMARCA PROSECCO SPLIT / ITALY

Split \$10 / Bottle \$38

### REGINATO SPARKLING MALBEC ROSE / MENDOZA ARGENTINA

Bottle \$42

## WHITE WINE

### KENDALL-JACKSON CHARDONNAY / CALIFORNIA

Class \$13 / Bottle \$48

### CLOS DU BOIS CHARDONNAY / SONOMA

Class \$12 / Bottle \$44

### DIORA, LE SPLENDEUR DE DOLEIL CHARDONNAY / MONTEREY

Class \$10 / Bottle \$30

### KIM CRAWFORD SAUVIGNON BLANC / MARLBOROUGH

Class \$14 / Bottle \$52

### STONELEIGH SAUVIGNON BLANC / NEW ZEALAND

Class \$11 / Bottle \$33

### ECCO DOMANI PINOT GRIGIO / ITALY

Class \$9 / Bottle \$32

### SCHMITT SOHNE RIESLING / MOSEL, GERMANY

Class \$9 / Bottle \$32

### ALEXANDER VALLEY VINEYARDS GEWIRZTRAMINER / MENDOCINO

Class \$9 / Bottle \$27

## RED WINE

### QUILT CABERNET SAUVIGNON / NAPA VALLEY

Class \$22 / Bottle \$84

### HESS CABERNET SAUVIGNON / NAPA

Class \$14 / Bottle \$42

### LIBERTY SCHOOL CABERNET SAUVIGNON / PASO ROBLES

Class \$10 / Bottle \$30

### CONUNDRUM RED BLEND / CALIFORNIA

Class \$12 / Bottle \$44

### HAHN RED BLEND / CENTRAL COAST

Class \$9 / Bottle \$27

### ST. HUBERT'S THE STAG RED BLEND / PASO ROBLES

Class \$13 / Bottle \$39

### ALAMOS MALBEC / MENDOZA ARGENTINA

Class \$9 / Bottle \$32

### AMBROSIA VINA UNICA MALBEC / ARGENTINA

Class \$15 / Bottle \$45

### MARK WEST PINOT NOIR / CALIFORNIA

Class \$10 / Bottle \$30

### DIORA LA PETITE GRACE PINOT NOIR / MONTEREY

Class \$12 / Bottle \$36

### LA CREMA MONTEREY PINOT NOIR / CALIFORNIA

Class \$13 / Bottle \$39

### SEGHEISIO FAMILY VINEYARDS ZINFANDEL / SONOMA

Class \$14 / Bottle \$52