

# 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 BBQ rub (regular or hot) served with ranch or blue cheese and celery

#### FLATBREAD / \$11

Garlic oil base with goat cheese, butternut squash, Brussel sprouts, red onion and honey

#### 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

#### CAESAR BRUSSEL SPROUTS / \$12

Fried Brussel sprouts tossed in a creamy Caesar dressing with shaved Parmesan and crispy bacon

#### RATATOUILLE / \$10

4 thick cut crostini toasted and topped with whipped goat cheese, stewed eggplant, squash, zucchini, onion, tomato and fresh basil

## 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 +

### HOUSE SALAD / \$14

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

### FALL SALAD / \$14

Arugula, butternut squash, cranberry, red onion, almonds, goat cheese, pear and white balsamic vinaigrette

## 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 \$16

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 / \$15

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

### BURGER / HALF POUND \$16 / 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 PASTA

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

FRIED CHICKEN TENDERS

5" PEPPERONI PIZZA / \$5.00

MACARONI & CHEESE

GRILLED CHEESE SANDWICH

## DESSERT

S'MORE KIT / \$17

Make your own s'mores at our fire pits. Each kit comes with 8 marshmallows, 1 Hershey bar, Reese's cups, 1 nestle crunch, graham crackers and roasting sticks

PUMPKIN CHEESECAKE / \$12

Classic cheesecake with pumpkin spices and a caramel topping

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 BIG MAN

Smoked Bulleit Rye old fashioned

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

Glass \$13 / Bottle \$48

CLOS DU BOIS CHARDONNAY / SONOMA

Glass \$12 / Bottle \$44

DIORA, LE SPLENDEUR DE DOLEIL CHARDONNAY / MONTEREY

Glass \$10 / Bottle \$30

KIM CRAWFORD SAUVIGNON BLANC / MARLBOROUGH

Glass \$14 / Bottle \$52

STONELEIGH SAUVIGNON BLANC / NEW ZEALAND

Glass \$11 / Bottle \$33

ECCO DOMANI PINOT GRIGIO / ITALY

Glass \$9 / Bottle \$32

SCHMITT SOHNE RIESLING / MOSEL, GERMANY

Glass \$9 / Bottle \$32

ALEXANDER VALLEY VINEYARDS GEWIRZTRAMINER /  
MENDOCINO

Glass \$9 / Bottle \$27

## RED WINE

QUILT CABERNET SAUVIGNON / NAPA VALLEY

Glass \$22 / Bottle \$84

HESS CABERNET SAUVIGNON / NAPA

Glass \$14 / Bottle \$42

LIBERTY SCHOOL CABERNET SAUVIGNON / PASO ROBLES

Glass \$10 / Bottle \$30

CONUNDRUM RED BLEND / CALIFORNIA

Glass \$12 / Bottle \$44

HAHN RED BLEND / CENTRAL COAST

Glass \$9 / Bottle \$27

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

Glass \$13 / Bottle \$39

ALAMOS MALBEC / MENDOZA ARGENTINA

Glass \$9 / Bottle \$32

AMBROSIA VINA UNICA MALBEC / ARGENTINA

Glass \$15 / Bottle \$45

MARK WEST PINOT NOIR / CALIFORNIA

Glass \$10 / Bottle \$30

DIORA LA PETITE GRACE PINOT NOIR / MONTEREY

Glass \$12 / Bottle \$36

LA CREMA MONTEREY PINOT NOIR / CALIFORNIA

Glass \$13 / Bottle \$39

SEGHEISIO FAMILY VINEYARDS ZINFANDEL / SONOMA

Glass \$14 / Bottle \$52

