

SMALL PLATES

STEWED GROUPER CHEEKS W/ TOMATO & OKRA

CHEDDAR SCALLION BISCUIT||RICH BUTTER SAUCE \$12

BEEF TIP STIR-FRY

VERTS||MUSHROOMS||WATER CHESTNUTS||SWEET PONZU SAUCE \$14

CRISPY FRIED CALAMARI

ONION SLAW||CREAMY COCONUT LOBSTER SAUCE \$14

FRIED "MACKIN" CHEESE

MIXED GREENS||BACON JAM \$10

FRIED BUFFALO SHRIMP

CRUNCHY SLAW||BLUE CHEESE VINAIGRETTE \$12

SHEPERD'S PIE

STEWED LAMB IN RICH GRAVY||MASHED POTATO \$14

SMOKED AMBERJACK SOFT TACO (LIMITED)

ARUGULA||SALSA FRESCA||ASIAGO||SPICY MAYO \$10

YUCCA FRIES

CHILI DUSTED||COTIJA CHEESE||SALSA \$12

ROOT VEGETABLE GRATIN

TURNIP||RUTABAGA||FRIED CARROTS||POTATO LEEK \$12

GRILLED VEAL CUTLET

ROASTED FINGERLING ||GOAT CHEESE||BALSAMIC GLAZE \$15

POTATO GNOCCHI

BACON||BLUE CHEESE CRUMBLES||CREAM SAUCE \$12

P.E.I. BLACK MUSSELS

STEAMED IN DRY VERMOUTH||W/PEPPERONCINI||

ROASTED PEPPERS||LEMON||BUTTER \$12.5

ROASTED GARLIC & ARTICHOKE SPINACH DIP

CAST IRON SKILLET||LAVOSH CRACKERS \$10

TOASTED LAVOSH BREAD

HAVARTI CHEESE||PICKLED RED ONION||ARUGULA||TRUFFLE OIL \$12.5

CRISPY OYSTERS

CARROTS||CELERY||BLUE CHEESE||BUFFALO SAUCE \$15

BLACK BEANS CAKES

SALSA||SOUR CREAM||SPICY MAYO \$10.5

FGF CRAB CAKE

REMOULADE||RED ONION RELISH \$12.5

FGF POTATO CHIPS

BÉCHAMEL||BBQ SAUCE||BLUE CHEESE CRUMBLES \$10

SOUP

CREAMY CHICKEN & SPINACH SOUP \$7

POTATO LEEK \$7

LUMP CRAB MEAT

SALADS

FGF SALAD MAISON

SWEET & SPICY PECANS||GRANNY SMITHS||GOAT CHEESE||

SESAME-BALSAMIC VINAIGRETTE \$8

WEDGE BLT SALAD

BACON||CROUTONS||ICEBERG LETTUCE||TOMATO||

BLUE CHEESE DRESSING \$8

GREEK SALAD \$8

CAESAR SALAD \$7.5

FRIED GREEN TOMATOES

& CHILLED SHRIMP

GREENS||GOAT CHEESE||HORSERADISH RANCH DRESSING \$12.5

PASTAS

FGF "MACKIN" CHEESE

GEMELLI PASTA||BACON||TASSO||COLLARDS||3-CHEESE SAUCE \$18

PASTA FGF

CAPPELLINI PASTA||TOMATO||OLIVES||GARLIC||ASIAGO CHEESE \$17

A LA CARTE SIDES \$4

COLLARD GREENS
SAUTÉED MUSHROOMS
FRIED GREEN TOMATOES

GARLIC SPINACH
SHOE STRING FRIES
CHEESE GRITS
MASHED POTATOES

CONSUMING RAW FOODS COULD BE HAZARDOUS TO ONE'S HEALTH
PLEASE LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES OR SENSITIVITIES
TRY FGF CATERING // LUNCH // BRUNCH // DINNER // TAKE-OUT // DESSERTS
EXECUTIVE CHEF // OWNER KEVIN STOUT // OWNER // SUSAN TURNER
20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

LARGE PLATES

CRISPY FRIED MISSISSIPPI CATFISH

MIXED VEGETABLE SAUTE||MUSTARD CREAM SAUCE \$26

CARAMELIZED ATLANTIC SALMON

POTATO CAKE||GRILLED ASPARAGUS||

BALSAMIC REDUCTION \$30

PAN FRIED GULF GROUPER

CHEESE GRITS||COLLARD GREENS||SHOE STRING FRIES||

REMOULADE \$32

PEPPERED TUNA STEAK

HAND CUT FRENCH FRIES||BLUE CHEESE CRUMBLES||MUSHROOMS||

TRUFFLE MAYO \$28

PETITE FILET MIGNON

USDA CHOICE BEEF TENDERLOIN

BLUE CHEESE ALE SAUCE||SHOE STRING FRIES \$30

BRAISED PORK SHANK (LIMITED)

ROOT VEGETABLE GRATIN||ASPARAGUS||AU JUS \$28

BANGERS & MASH

MASHED POTATOES||MUSTARD CREAM SAUCE \$18

BUTTERMILK BATTERED

CHICKEN BREAST

SWEET POTATO STEAK FRIES||OKRA & STEWED TOMATOES \$24

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Catering and Private Events Please Contact

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