

SMALL PLATES

SMOKED FISH DIP

AVOCADO || PEPPERONCINI || CORN CHIPS

CRISPY GULF SHRIMP

ROASTED CORN || MANGO || GUAJILLO SAUCE

SCALLOPS & CRAWFISH IN PUFFED PASTRY

RICH BECHAMEL || PUFFED PASTRY

PEARLED BARLEY "RISOTTO"

ROASTED BROCCOLI || CHEDDAR CHEESE

CREOLE PORK CHEEKS

CHEESY STONE GROUND GRITS || CREOLE SAUCE

ESCARGOT CHAMPIGNON

WHITE WINE BRAISED MUSHROOMS || GARLIC HERB BUTTER ||
TOAST POINTS

SLOW ROASTED BRUSSELS

ONIONS & CARROTS || BACON AIOLI

CALAMARI

RED SAUCE || PARMESAN CHEESE

GRILLED SEA SCALLOP

TRUFFLE POTATO || ARUGULA & VEGGIE SALAD ||
BALSAMIC REDUCTION

SWEET POTATO STEAK FRIES

PINEAPPLE CHUTNEY || ROASTED RED PEPPER "KETCHUP"

STIR FRIED GREEN BEANS & SHIITAKES

GARLIC || LIME || HOISIN BBQ || PEANUTS

EGGPLANT FRIES

FETA CHEESE || ROASTED RED PEPPER CHILI SAUCE

ROSEMARY & MAPLE GLAZED QUAIL

SWEET POTATO FRIES

GNOCCHI

BLUE CHEESE CREAM || BACON

CRISPY FRIED OYSTERS

CARROTS & CELERY || BLUE CHEESE DRESSING || BUFFALO SAUCE

LAVOSH BREAD

HAVARTI CHEESE || ARUGULA || PICKLED RED ONION

BLACK BEAN CAKES

SALSA || SOUR CREAM || SPICY MAYO

FGF BLUE LUMP CRAB CAKE

VEGGIE SLAW || REMOULADE

SOUPS

POTATO LEEK SOUP

CRAB MEAT

CHICKEN VEGETABLE

SALADS

FGF SALAD MAISON

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

SESAME-BALSAMIC VINAIGRETTE

CAESAR SALAD

HOUSE MADE CAESAR DRESSING

WEDGE BLT SALAD

ICEBERG LETTUCE || BACON || TOMATO || BLUE CHEESE DRESSING

GREEK SALAD

RED PEPPER VINAIGRETTE

FRIED GREEN TOMATOES & SHRIMP

GREENS || GOAT CHEESE || HORSERADISH RANCH

PASTAS

PASTA FGF

CAPELLINI || TOMATOES || OLIVES || PESTO || ASIAGO

FGF "MACKIN" CHEESE

3 CHEESE SAUCE || TASSO HAM || BACON || COLLARDS
GEMELLI PASTA

TRY FGF CATERING // LUNCH // BRUNCH // DINNER // TAKE-OUT // DESSERTS
EXECUTIVE CHEF // OWNER KEVIN STOUT // OWNER // SUSAN TURNER

EXECUTIVE SOUS CHEF // MATT TILLERY

GENERAL MANAGER // MATT RODIN

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

www.FoodGloriousFood.com

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Private Events Please Contact: Matt Rodin (850)-224-9974

LARGE PLATES

BLACKENED GROUPE

PINTO BEAN & HAM RAGOUT || MUSTARD CREAM

GRILLED SALMON

RED QUINOA TOSSED W/ FETA CHEESE, ROASTED CORN
& ASPARAGUS || RED PEPPER CHILI SAUCE

SEARED TUNA STEAK

GARLIC SPINACH || PLANTAIN CHIPS ||
GUAJILLO SAUCE

PAN FRIED GULF GROUPE

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

SEARED PETITE FILET

6 OZ. USDA PRIME BEEF TENDERLOIN
BLUE CHEESE ALE SAUCE || SHOE STRING FRIES

BANGERS "N" MASH

GRILLED ANDOUILLE SAUSAGE || MASHED POTATOES
MUSTARD CREAM SAUCE

CHICKEN "CORDON BLEU"

BREADED CHICKEN CUTLET || SLICED HAM ||
SWISS CHEESE || BECHAMEL SAUCE

A LA CARTE SIDES

CHEESE GRITS GARLIC SPINACH
SAUTÉED MUSHROOMS SHOE STRING FRIES
FRIED GREEN TOMATOES MASHED POTATOES
COLLARD GREENS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.

Enjoyed your meal? Leave us a review online!