

## SALADS & APPETIZERS

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### WOOD-FIRED HUMMUS

Charred Sweet Onion, Toasted Pine Nut,  
Lavash Cracker

### WEDGE SALAD

Tomato Pesto, Blue Cheese Mousse, Bacon

### GRILLED WATERMELON SALAD

Feta, Mint, Basil Oil

### SALMON TARTARE

Crushed Avocado, Chili Oil,  
Endive, Ginger, Radish

### TOMATO SOUP

Tomato Bread, Basil, Basil Oil

### PAN SEARED POTATO GNOCCHI

Beurre Monte, White Truffle, Thyme,  
Parmesan

### GRILLED MEATBALLS

Cilantro, Cumin, Ember Onion, Garlic,  
Ginger, Fresh Coconut & Mint Chutney

### GRILLED CIABATTA

Tomato Rubbed, Chimichurri

### PORK BELLY

Braised & Glazed Belly, Heirloom Grits

### TOMATO RISSOTO ARANCINI

Sweet & Sour Red Pepper Sauce,  
Parmesan, Basil Oil, Local Herbs

### CHARRED OCTOPUS

Roasted Red Pepper, Tomato, Olives,  
Capers, Lemon, Olive Oil



## ENTREES

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### HAND MADE RIGATONI PASTA

Fennel Sausage, Calabrian Chili, Vodka Sauce

### FAROE ISLAND SALMON

Asparagus & Watermelon Radish

### PAN SEARED NEW ENGLAND SCALLOPS

Summer Succotash

### TOMATO RISOTTO

Small Tomatoes, Fried Basil, Basil Oil, Micro Basil

## FROM THE FIA WOODFIRE GRILL

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Corn Fed Midwestern Angus Beef

### PETITE FILET

Chimichurri

### LAMB KEBABS

Tzatziki Sauce, Saffron Orange Basmati Rice  
with Almonds & Raisins

### RIBEYE STEAK

35 Day Wet Aged,  
Chimichurri

### GRILLED WHOLE BRANZINO

Soft Herbs, Fennel-Citrus Salad

### SPRINGER MOUNTAIN CHICKEN BREAST

Fingerling Potatoes, Tomato, Cucumber, Fennel, Olives, Herbs

## SHAREABLE SIDES

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### CRISPY BRUSSELS SPROUTS

Pear Gastrique, Chili

### EMBER ROASTED BABA GHANOUSH

Crispy Vidalia Onion

### GRILLED ASPARAGUS

Olive Oil

### FINGERLING POTATOES

Rosemary Oil, Grated Parmesan, Chive

# fia

RESTAURANT

## DESSERTS

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### CREME CARAMEL

*Strawberry Compote, Candied Orange Zest*

### CHOCOLATE MOUSSE CAKE

*Raspberry Sauce*

### VANILLA CREME BRULEE

*Fresh Summer Berries*

### GOAT CHEESE & LOCAL HONEY PANNA COTTA

*Strawberry & Black Pepper Preserve*

### SORBETS & GELATOS