

FROM THE KITCHEN

FGH SEASONED FRIES \$15 ✓

tossed with our house seasoning blend

FGH CORNDOG & FRIES \$16

HOUSE-MADE SOURDOUGH

PULL-APART WARM BUNS + OLIVES \$16

butter, olive oil, black Bella di Cerignola and Vertes alla Calce olives with coriander, chilis, orange & lemon zest

FGH SIGNATURE FIVE-ONION DIP \$16

and house-made chips

HUMMUS & TAPENADE \$18.50 ✓

with crudité, endive, olive oil,
Maldon salt and lavosh

CRISPY CHICKEN WINGS \$22

buttermilk brined salt & pepper or hot chicken wings,
with a side of ranch & crudité

CHICKEN FINGERS (4) & FRIES \$21.50

with house made plum sauce

NACHOS \$26

crisp tortilla chips, spiced ground beef,
melted cheese, jalepenos, pickled onions served
with Pico de Gallo and lime crema

BAKED BRIE \$24

roasted grapes, hot honey, spiced cashew
and sourdough baguette

FGH CHARCUTERIE \$26

ever-evolving selection of Canadian meats and cheeses
served with pickled shallots, gherkins and lavosh

CRISPY JALAPEÑO POPPERS (8) \$15

stuffed with cream cheese, served with house ranch

FGH SMASH CHEESEBURGER & FRIES \$32

fresh ground chuck with lettuce, tomato, onion,
mayonnaise, cheese, on a fresh house-made bun

+ house bacon \$2




(Beyond® Burger vegan patty and
plant-based cheese available)

WARM BEIGNETS \$15.50

filled with whipped cream cheese, sprinkled with cinnamon sugar

FGH SIGNATURE CRÈME BRULÉE \$14.50

served with shortbread

 Vegetarian  Vegan  No gluten in this dish but may come into contact with traces of gluten. Consuming raw seafood or shellfish may increase your risk of foodborne illness. Our kitchen is not a nut-free facility.
Taxes and gratuities are not included in the prices.