

STARTERS

- BRIOCHE CINNAMON ROLLS • 8**
cream cheese icing
- YOGURT PARFAIT • 12**
vanilla greek yogurt, granola, berries, local honey
- BISCUITS + GRAVY • 10**
housemade biscuits, pancetta gravy
- PIMENTO CHEESE FRITTERS • 13**
alabama sauce, bacon jam
- PRETZEL BITES • 11**
IPA mustard, beer cheese
- GREEN GODDESS HUMMUS • 10**
local veggie crudité, pita

SOUP + SALADS

- SOUP OF THE DAY • 10**
daily rotation
 - GREEK SALAD • 12**
romaine, tomatoes, onions, kalamata olives, feta cheese, lemon greek vinaigrette
 - LOCAL SALAD • 13**
mixed greens, roasted carrot hummus, heirloom tomato, goat cheese, blueberries, pickled onion, pistachio, balsamic vinaigrette
- salad additions:*
chicken +7 | shrimp +8 | salmon +10 | steak +15

SANDWICHES

served with french fries | substitute for salad +3

- FTE DOUBLE STACK • 17**
certified angus house grind, pimento cheese, bacon jam, arugula, tomato, tobacco onions, white bbq sauce
- FTE BLACK BEAN BURGER • 17**
black bean patty, lettuce, tomato, onion, vegan chipotle ranch
- FRIED CHICKEN • 16**
springer mountain chicken breast, classic coleslaw, pickles
- BLACKENED SALMON BLT • 18**
arugula, bacon, tomato, tartar sauce
- REUBEN • 19**
FTE beer-braised corned brisket on rye, muenster, sauerkraut, thousand island dressing
- SHRIMP TACOS • 15**
blackened shrimp, arugula and cabbage slaw, chipotle ranch, pickled onions, queso fresco



BRUNCH

- AVOCADO TOAST • 17**
multigrain bread, green goddess hummus, avocado, scrambled eggs, watermelon radish, marinated tomatoes, microgreens
- STRAWBERRY + GOAT CHEESE PANCAKES • 15**
pancakes, whipped goat cheese, strawberry compote, maple syrup
- FARMER'S PLATE • 21**
two scrambled eggs, covered and chunked hash browns, bacon, biscuit with pancetta gravy
- SHORT RIB HASH • 26**
braised short rib, scrambled eggs, hash browns, marinated tomatoes, avocado, beer cheese



- S.O.B. • 17**
biscuit sandwich with fried chicken breast, scrambled eggs, bacon, pimento cheese, pancetta gravy
- SHRIMP + GRITS • 26**
bbq marinated shrimp, andouille sausage, peppers, onions, local cheddar grits
- CHICKEN + WAFFLE • 20**
fried chicken breast, belgium waffle, maple syrup
- STEAK + EGGS • 32**
8oz teres major filet, scrambled eggs, chimichurri



SIDES

- BACON • 7**
- BISCUIT • 4**
- MIXED FRUIT • 6**
- HASH BROWNS • 7**
covered and chunked +3
- LOCAL CHEDDAR GRITS • 6**
- FRENCH FRIES • 5**
- SWEET POTATO FRIES • 6**
- SIDE SALAD • 8**
- MAC AND CHEESE • 8**

FROM THE FARM

 Based on availability, 
we use small + local family-owned farms:

- Martin's Gardens | Roswell
- Levity Farms | Alpharetta
- Circle A Farms | Cumming
- The Spotted Trotter | Atlanta
- My Quality Mushrooms | Snellville
- Qihe Mushroom Growers | Newnan
- Loud Mouth Farms | Talking Rock
- Springer Mountain Farms | Baldwin
- Sweet Grass Dairy | Thomasville
- Dickey Farms | Musella
- Benton's | Madisonville, TN
- Maple Leaf Farms | Leesburg, IN

DESSERTS

- KEY LIME PIE • 10**
lime zest, whipped cream, graham cracker crust
- FTE BEER BROWNIE • 10**
FTE beer brownie, chocolate fudge, whit's frozen custard cookie dough
- FTE COSMONAUT STOUT CAKE • 12**
chocolate and dark rye cosmonaut stout cake topped with redemption rye bourbon meringue



HOUSE DRAUGHTS

FLIGHTS

4 FTE draughts | 5oz/each • 14
{ask your server for availability}

SLEDGEHAMMER

Seltzer *(rotating flavors)* {6%}
10oz • 5 | 13oz • 6.50

CROSSROADS

Pre-Prohibition Ale {4.8%}
10oz • 4 | 16oz • 6.50

CASA DEL GRILLO

Mexican Lager {5%}
10oz • 4 | 16oz • 6.50

GOIN' OUT WEST

West Coast-Style IPA {7.5%}
10oz • 5 | 16oz • 8

SYMPTOM OF THE UNIVERSE

West Coast-Style IPA {6.8%}
10oz • 5 | 16oz • 8

CHERRY CHERRY

Berliner Weisse with Cherry {5%}
10oz • 6 | 13oz • 8.50

PORCH SONG

New England-Style IPA {6%}
10oz • 5 | 16oz • 8

CAN'T FIND MY WAY HOME

Double IPA {10%}
10oz • 6 | 13oz • 8

THIRD EYE

Belgian Tripel {9%}
10oz • 6 | 13oz • 8

TO GO BEER

*Take home a 6-pack or case!
Availability and pricing may vary.*

JUICES + COFFEES

ORANGE • 4

COFFEE • 4

CRANBERRY • 3

CAPPUCCINO • 5

ESPRESSO • 4

HOUSEMADE SODAS • 4

RASPBERRY

HIBISCUS

PASSION FRUIT

COCKTAILS

SUNDAY BLOODY SUNDAY • 10

vodka, zing-zang bloody mix, FTE crossroads floater

MAN-MOSA • 14

cava, vodka, orange juice

SUNDAY MORNING • 11

cava, orange juice

RAZZLE DAZZLE • 14

vodka, lemon, raspberry syrup, creme de cassis, cava

ANOTHER DAY IN PEARADISE • 14

gin, spiced pear liqueur, velvet falernum, dry curacao, lemon

CHAMPAGNE SUPERNOVA • 13

cava, watermelon-basil-pink peppercorn shrub

NIGHT MOVES • 15

spiced rum, cold brew, creme burlee liquor, gingerbread liquor, aztec chocolate bitters

SUNSHINE ON MY SHOULDERS • 13

tequila, lime, grapefruit, soda

DR. FEELGOOD • 14

rum, pineapple, coconut, orange, nutmeg

STRAWBERRY FIELDS FOREVER • 13

vodka, strawberry-lemongrass shrub, mint, soda

BLUEBERRY HILL • 13

vodka, lemon-thyme syrup, blueberry tattersall, lemon, soda

WINES

BUBBLES/ROSÉ

BRUT Les Alliés, France • 10 | 40

crisp, pear, peach, light-bodied

BRUT Gerard Bertrand Brut • 12 | 48

aromatic, green apple

ROSÉ Cantine Maschio • 12 | 48

sparkling, raspberry, violets, crisp

ROSÉ Hecht & Banner, Cotes de Provence 2022 • 14 | 56

fennel, anise, purple flowers

WHITES

RIESLING Pierre Sparr, Grand Reserve, Alsace 2020 • 12 | 48

peach, yellow plum, rose petal

PINOT GRIGIO Velante, Venezia Giulia, Italy 2018 • 14 | 56

golden delicious apples, ripe pear, peach

ALBARIÑO Nortico, Portugal 2022 • 13 | 52

creamy citrus oil, lime, yellow apple

SAUVIGNON BLANC Tohu, Marlborough 2019 • 12 | 48

tropical fruit, pink grapefruit, citrus zest

SAUVIGNON BLANC DAOU Paso Robles 2020 • 13 | 52

pineapple, lemon, gooseberry

CHARDONNAY House Chardonnay • 8 | 32

rotational house pour

CHARDONNAY Saracina, Mendocino County 2021 • 16 | 64

unoaked, asian pear, nectarine

CHARDONNAY Rutherford Ranch, Napa Valley 2019 • 22 | 88

bright apple, citrus, pear

CHARDONNAY Flowers, Sonoma Coast 2022 • 25 | 100

gentle citrus and pear, mineral-rich finish

REDS

PINOT NOIR Tassajara, Monterey, California 2021 • 11 | 44

black cherries, raspberries, mocha

PINOT NOIR Stoller, Willamette Valley 2021 • 15 | 60

dried rainier cherry, dark chocolate, plush tannin

MERLOT BLEND Hedges Family Estate C.M.S, Columbia Valley, Oregon 2021 • 14 | 56

light red raspberry, wild blackberry, dried cherries, semi-sweet chocolate

CABERNET SAUVIGNON House Cabernet Sauvignon • 8 | 32

rotational house pour

CABERNET SAUVIGNON Maddalena, Paso Robles 2020 • 12 | 48

raspberry, plum, spicy black cherry

CABERNET SAUVIGNON Katherine Goldschmidt, Alexander Valley 2021 • 16 | 64

blueberry, dark cherry, blackberries, bittersweet chocolate

CABERNET SAUVIGNON Girard, Napa Valley 2018 • 68

red berry, tart cherry, black plum *(bottle only)*

CABERNET SAUVIGNON Faust, Napa Valley 2018 • 25 | 100

black cherry, tarragon, oak spice

SYRAH Lone Birch, Yakima Valley 2019 • 10 | 40

blackberry purée, black olive, pomegranate

BLEND Gundlach Bundschu Mountain Cuvée, Sonoma County 2021 • 13 | 52

red fruit flavors, dried herbs, vanilla oak

BLEND Neyers Left Bank Red, Napa Valley 2018 • 60

old world, wild cherry, red fruit *(bottle only)*

BLEND B. Leighton, Gratitude, Yakima Valley 2018 • 120

blackberry, walnut, black-pepper, light licorice *(bottle only)*

BLEND Neyers, AME, Napa 2017 • 155

blackberry, rich cassis, plum, black cherry *(bottle only)*

ZINFANDEL Painted Fields, Sierra Foothills 2019 • 12 | 48

plum, coffee bean, black pepper