

STARTERS

SHRIMP SCAMPI SKILLET • 15

bbq marinated shrimp, korean chili, bbq butter, grilled bread

PIMENTO CHEESE FRITTERS • 13

alabama sauce, bacon jam

PRETZEL BITES • 11

IPA mustard, beer cheese

SMOKED SALMON DIP • 12

assorted crackers, local veggie crudité

CHICKEN WINGS • 14

springer mountain chicken, celery, carrots
choice of: buffalo | lemon pepper

GREEN GODDESS HUMMUS • 10

local veggie crudité, pita

BRUSSELS SPROUTS • 12

bacon, asher blue cheese, balsamic reduction

CHEESE CURDS • 13

wisconsin cheese curds, marinara sauce

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

PLATES

STEAK FRITES • 35

8oz teres major filet, chimichurri, french fries

FRIED CHICKEN • 26

airline chicken breasts, confit potatoes, heirloom tomatoes, pickled red onions, arugula, avocado lemon crema

BEER-BATTERED GROUPER • 27

classic coleslaw, tartar, french fries

SEARED SALMON • 27

housemade FTE seasoning, wild rice pilaf, mango salsa

SHRIMP + GRITS • 26

bbq marinated shrimp, andouille sausage, peppers, onions, cheddar grits

SHORT RIBS • 31

beer-braised, chili-rubbed short ribs, herb mashed potatoes, roasted baby carrots

FROM THE EARTH • 20

smoked seasonal vegetables served over couscous with almond romesco sauce and queso fresco



SIDES

FRENCH FRIES • 5

SWEET POTATO FRIES • 6

SIDE SALAD • 8

CHEDDAR GRITS • 6

WILD RICE PILAF • 8

HERB MASHED POTATOES • 8

ROASTED BABY CARROTS • 8

MAC AND CHEESE • 8

ROASTED VEGGIES • 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

TRIPLE CHOCOLATE CAKE • 12

chocolate sponge cake, whipped chocolate ganache, chocolate ganache drizzle



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.*

HOUSEMADE SODAS RASPBERRY | HIBISCUS | PASSION FRUIT · 4

COCKTAILS

CHAMPAGNE SUPERNOVA · 13

cava, watermelon-basil-pink peppercorn shrub

EDGE OF THE OCEAN · 14

tequila, agave, chinola passion fruit liqueur, lime, pineapple, peach bitters, fte pass the dutchie

BLUEBERRY HILL · 13

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

LAVENDER HAZE · 14

gin, pea flower, lemon, honey, lavender bitters

THE BEST OF WHAT'S AROUND · 13

tequila, lime, coconut, matcha simple syrup

DR. FEELGOOD · 14

rum, pineapple, coconut, orange, nutmeg

GREEN RIVER · 14

gin, jalapeno-cilantro syrup, pineapple, lime

ANOTHER DAY IN PEARADISE · 14

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

JIMI THING · 15

barrel aged rye whiskey, antica formula vermouth, angostura bitters, cherry-wood smoke

HEY JEALOUSY · 13

gin, apricot, lemon, honey, black pepper

IN THE CITY · 15

rye whiskey, dolin blanc, pimms #1 liqueur, dolin génepy des alpes, orange bitters

STRAWBERRY FIELDS FOREVER · 13

vodka, strawberry-lemongrass shrub, mint, soda

YELLOW LEDBETTER · 13

rum, turmeric, lime, coconut, agave, absinthe

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 | 99

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 | 99

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