



# FEATHER & QUILL

## WINDERMERE 2020 TAKE-OUT

### Appetizers

**SHE-CRAB SOUP** lump blue crab, roe,  
sherry 7.00 10.00

**PAN CRAB CAKES** roasted jumbo lump crab cakes,  
charred scallion crema, micro chervil, carrot puree 14.00

### Salads

**THE PARMA \*** baby romaine, white anchovy Caesar,  
cherry tomatoes, shaved parmesan finished with a  
parmesan soft egg 12

**WINDERMERE WIFE \*** grilled chicken breast, house  
cured bacon lardons, mixed greens, toasted walnuts, parm-  
soft egg, cherry tomatoes, Vermont cheddar & pickled  
shallots 14

### Pizza

**VEGGIE HEAD** roasted artichoke hearts, San Marzano  
tomato sauce, caramelized onions, cherry tomato confit,  
fontinella, Parmesan cheese, pickled shallots, arugula drizzled  
with truffle oil 13

**F&Q PIE** Calabrian chili sauce, caramelized onions, roasted  
mushrooms, house Italian sausage, fontinella, pecorino,  
roasted garlic & arugula 15

**DUCK & TUCK** house cured duck prosciutto, San Marzano  
tomato sauce, house ricotta cheese, almond pesto,  
Manchego, vin cotto drizzle 16

**THREE CHEESE PIZZA** Parmesan, Fontinella, Cheddar,  
San Marzano tomato sauce 10

### Family Style (Serves Four)

**WHOLE ROASTED CHICKEN** Served with a side of  
almond pesto and 4 house biscuits and your choice of 2 sides:  
potato salad, pasta salad, mac & cheese, pasta salad 55

**F&Q FRIED CHICKEN** 8 piece F&Q Fried chicken served  
with 4 house biscuits and your choice of 2 sides: Potato salad,  
pasta salad, three cheese mac & cheese, F&Q grits 55

\*\*Nashville Hot available upon request

### Between the bread

Includes choice of: salt & vinegar chips, hand cut tallow fries,  
or seasonal vegetable

#### "BDR" BURGER 15

two 4oz house ground brisket patties cooked &  
smashed on flat top, house garlic dill pickle, F&Q  
bacon, American cheese, shaved onion & F&Q  
mayo served on brioche bun  
\*cooked well done\*

#### CRABBY PATTY 14

Crab cake, baby romaine, heirloom tomato &  
shaved onion salad, lemon-caper aioli served on  
toasted brioche bun

#### G.O.M BURGER \* 15

8oz. house ground brisket burger, Vermont  
cheddar, guanciale sofrito, arugula salad,  
dijonaise, toasted brioche bun

### Entrees

#### SHRIMP & GRITS 17

Harissa spiced shrimp over white hominy grits  
with tomato oil, confit cherry tomatoes and  
chives

#### SMOKED PORTABELLO CARBONARA \* 16

cured, pecan smoked portobello mushrooms,  
house made pasta, pecorino, Lake Meadows egg

#### SUGO PASTA 20

Cheshire pork sugo, San Marzano tomato sauce,  
house made pasta, roasted garlic finished with  
house ricotta & basil

#### LAMB SHANK 27

porcini rubbed braised New Zealand lamb shank,  
F&Q risotto, chipotle honey heirloom carrots,  
lamb jus.

#### PORK CHOP \* 22

molasses brined 16oz Cheshire bone-in pork chop,  
hominy grits, chipotle honey glazed heirloom  
carrots