

Lunch

APPETIZERS

Spicy Deviled Eggs	9
Smoked Paprika, American Caviar, Cornichons, Olives, Caperberries	
Roasted Green Chili Queso	7
Fresh Fried Tortilla Chips	
Crispy Wild Boar Ribs	12
Honey & Sambal, Cabrales Blue Cheese, Celery & Daikon Slaw	
Beer Battered Florida Rock Shrimp	14
Texas Toast, English Cucumber, Lime & Caper Tartar	
Achiote Seared Chickpeas and Goat Cheese	10
Roasted Tomatoes, Caramelized Red Onions, Oregano, Grilled Flatbread	
Housemade Charcuteries and Local Artisan Cheeses	18
Pickle Salad, Spicy Mustard, Local Honey, Wood Fired Toast	
Broiled Gulf Oysters	12
Pesto Butter, Parmesan, Charred Tomatoes, Lamberts Bacon, Bread Crumbs, Buttered Saltines	

SALADS AND SOUP

Iceberg Wedge	9
Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	
Bluebonnet Farms Bibb Lettuce & Avocado	10
Toasted Pine Nuts, Tarragon, Watercress, Dijon & Sherry Vinaigrette	
Fried Green Tomatoes	14
Jumbo Lump Crab Salad, Mizuna, Green Goddess Dressing	
Smoked Brisket Salpicon	10
Avocado, Iceberg Lettuce, Pico, Lime, Corn Tortillas	
Grilled Caesar + Achiote Seared Chicken Breast	14
Grilled Romaine Hearts, Creamy Caesar Dressing, Texas Parmesan, White Anchovy	
Smoked Natural Chicken Cobb Salad	12
Blue Cheese, Avocado, Hard Boiled Egg, Apple Smoked Bacon, House Ranch	
Soup of the Day	8

SANDWICHES - *with one side*

Sliced Natural Beef Brisket + Jalapeño Hotlink	11
Spicy Greens, Caramelized Onion Jam, Dijon Mustard, Toasted Honey Wheat	
Wood Grilled Cheese Burger	10
Cheddar, Butter Lettuce, Tomato, Red Onion, Mayo, Dijon Mustard, Sesame Bun	
Chopped Beef Brisket Sandwich	8
White Onion, Jalapeño and Pickle Relish, Sesame Bun	
Smoked Chicken Salad BLT	11
Tomato, Butter Lettuce, Apple Smoked Bacon, Basil Aioli, Toasted Buttermilk White	
Pulled Smoked Pork Cuban	11
BBQ Sauce, Smoked Ham, Dill Slices, Jack Cheese, Wood Grilled Ciabatta	
Carne Asada Bolillo	10
Grilled Hanger Steak, Jicama, Cilantro, Jalapeño, Red Onion, Spicy Mayo, Mustard, Lime	

LUNCH PLATES

Cold Smoked Rainbow Trout	16
Green Bean and Focaccia Panzanella, Citrus Vinaigrette	
Oak Grilled Natural Hanger Steak	16
Cholua Butter, Charred Red Onions, Tomato, Avocado	
Mustard and Brown Sugar Crusted Niman Ranch Ribeye	36
Whole Roasted Garlic Bulb	
One BBQ Meat - with two sides or a small wedge salad	12
Two BBQ Meats - with two sides or a small wedge salad	14
Three BBQ Meats - with two sides or a small wedge salad	16

Slow Smoked Meats

Brown Sugar & Coffee Rubbed Natural Brisket
Maple and Coriander Crusted Natural Pork Ribs
Homemade Jalapeño Hot Link
Achiote and Lime Rubbed Natural Chicken
Natural Pulled Pork

Housemade Sides

Classic New Potato Salad
Baked Mac and Cheese
Ranch Style Baked Beans
Jicama and Carrot Slaw
Herbed Waffle Fries
Smoked Bacon Braised Collards

DESSERT

Coconut Cream Pie Shaved Chocolate, Toasted Coconut	8
Chocolate Torte House Made Marshmallow, Graham Cracker Crumble, Caramel	8
Fried Cherry Pie Pastis Anglaise, Goat Cheese Ice Cream, Toasted Almond	8
Banana Split Nutella, Strawberry Lavender & Vanilla Ice Creams Salt Roasted Hazelnuts, Chocolate Espresso Sauce	10
Rustic Apple Pie Vanilla Bean Ice Cream, Balsamic Caramel, Rosemary Crisp	8
Maple Bourbon Bread Pudding Orange Pecan Ice Cream, Hard Sauce	8
Two Scoops of Homemade Ice Cream Seasonal Flavors	4

Fountain

Coca Cola	2
Sprite	2
Dr. Pepper	2
Diet Coke	2

Bottled

Mexican Coke	2
Root Beer	2
Cream Soda	2
Ginger Ale	2
Topo Chico	2
Panna	3
Pelligrino	3

Coffee & Tea

Iced Black Tea	2
Dark Roast Coffee	2
Espresso	2
Americano	2
Cappuccino	3
Latte	3