

STARTERS

FRIED GREEN TOMATOES \$6

Golden Fried Green Tomatoes paired with fire roasted corn relish, complimented by chipotle aioli

CAPRESE TOSS \$11

Fresh baby mozzarella tossed in a truffle pesto, paired with tear drop tomatoes painted with a side of local honey balsamic reduction

CRAB CAKES \$14

Two handcrafted crab cakes complimented by a roasted garlic lemon dressing

CRISPY PARMESAN CALAMARI \$12

Parmesan crusted calamari lightly fried enhanced by candied jalapeno garlic chipotle sauce

MAC & CHEESE CAKE \$6

Smoked cheese is used to create the pan seared Mac & Cheese Cake, enhanced by a parmesan truffle cream sauce and garnished with smoked bacon

SUN DRIED TOMATO HUMMUS \$8

Served with basil pesto, pretzel crostini, lavash, and veggie sticks

FROM THE GARDEN

TRADITIONAL GARDEN SALAD \$9 half \$3.50

Romaine lettuce topped with cucumber, tomatoes, cheddar cheese, sliced egg and croutons

SOUTHERN CAESAR SALAD \$12 half \$6

Romaine red leaf lettuce tossed in smoked jalapeño Caesar dressing, garnished with fire roasted corn relish, shaved parmesan, and home-style croutons

TEXAS BABY SPINACH \$14 half \$7

Fresh Texas baby spinach, feta cheese, grape tomatoes, seasonal berries then drizzled with Honey Basil Balsamic garnished with pretzel crostini

HOUSE HEART OF ROMAINE \$12 half \$6

Heart of romaine tossed in handcrafted Apple Honey Vinaigrette, garnished with fresh gala apple, shaved parmesan, dried cranberries & raisins, and candied walnuts

HOUSE TRIO \$14

Choose three from the following: House Tuna Salad, Fresh Fruit Salad, Grilled Chicken Salad, or Garden Salad

CHEF'S FEATURE SALAD \$Market

A daily culinary creation from our inspiring culinarians

SOUPS

SMOKED TOMATO BASIL cup \$4 bowl \$6

Texas style smoked tomatoes in a balanced fresh basil creamy soup garnished with shaved parmesan & smoked sea salt

FIRE ROASTED CORN CHOWDER cup \$4 bowl \$6

Roasted kernels of corn blended with peppered bacon & bell pepper confetti

SOUP OF THE DAY \$Market

A special created daily

THE GRILLE

SMOKED CHEDDAR BURGER \$13

Handcrafted 1/2lb all beef patty topped with slices of Smoked Cheddar on toasted house bun.

GRILLED CHICKEN PROVOLONE \$11

1/2lb chicken breast with Chef's rub topped with Provolone on a toasted house bun with our Smoky Texas Mayo.

TEXAS PRETZEL SAUSAGE \$10

Toasted pretzel hoagie brushed with Honey Mustard Sauce, Texas sausage and topped with caramelized sauerkraut onion

CHEF'S STYLE CLUB \$14

All the favorites of a classic club, built on a toasted Wheatberry Bread with chipotle aioli

FARMERS CHICKEN SALAD \$12

Marinated grilled chicken used to create a southern style salad with candied walnuts, red grapes, and onions - served on Wheat berry bread

PETITE SANDWICH & CUP OF SOUP \$11

Choose from one of our Ham & Cheddar, Turkey & Swiss, or Beef & Smoked Provolone petite sandwiches deli style or toasted up hot. Served with a cup of our house soup or daily special

SIDES: Beer battered Waffle Fries, Sweet Potato Fries, House made chips, or cup of Fruit

MAIN COURSE

CITRUS SALMON \$26

8oz Norwegian filet grilled on a bed of grilled apple & orange relish, complimented by a citrus compound butter

BROWN BUTTER SHRIMP \$28

Texas style polenta cakes served with sautéed jumbo shrimp on a bed of wilted spinach, complimented by toasted almond brown butter sauce

TENDERLOIN FILET \$40

Hand cut 8oz beef tenderloin with Chef's Rub seasoning, paired with garlic whipped Yukon gold potatoes and pan roasted green beans

SIRLOIN \$24

Hand cut 8oz sirloin with House Chef's Rub seasoning paired with garlic whipped Yukon gold potatoes and pan roasted green beans

RIBEYE 12OZ \$29

Hand cut 12oz ribeye steak with Chef's Rub seasoning paired with garlic whipped Yukon gold potatoes and pan roasted green beans

HILL COUNTRY PASTA \$12

Penne pasta incorporated by pan roasted tomatoes, fresh spinach, roasted garlic, shaved parmesan, in basil tomato sauce and topped with grilled chicken

BEER BRAISED CHICKEN \$14

10oz frenched airline chicken breast char-grilled then slow braised with Texas beer, paired with smoked cheddar Mac & Cheese Cake

DECONSTRUCTED PORK ROAST \$14

Slow roasted pork served on a Mac & Cheese Cake with grilled broccoli, and complimented by our sauteed Bourbon Apples