

STARTERS

BLACK-EYED PEA HUMMUS Texas caviar / local herb infused olive oil / house flatbread	7.95
FRIED GREEN TOMATOES local beer batter / avocado green goddess / gremolata	6.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	8.95
MINI ELK TACOS spicy elk picadillo / Caciotta / grilled corn pico / cilantro crema / micro greens	9.95
NINE MILE FARM DUCK EGG POUTINE hand-cut fries / local cheese curds / roasted garlic / Texas goat cheese / sunny side duck egg / chives	10.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CHEF'S "FAVORITE 4" queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	22.95
TEXAS LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / house flatbread	15.95
CORNMEAL FRIED TEXAS GULF OYSTERS smoked chili butter / tomatillo pico de gallo / tangy remoulade / micro greens	12.95
TEXAS MEAT & CHEESE BOARD wild game sausages / Texas cheeses / tomato bacon jam / local honeycomb / pickled veggies / spent grain crisps	19.95

GREENS & SOUPS

HOUSE SALAD egg / queso fresco / cucumber / tomatoes / carrots / pecans / Texas tarragon vinaigrette	5.95
BABY GEM "WEDGE" bacon / chopped egg / bleu cheese vinaigrette / Compari tomato / bleu cheese crumbles	6.95
RANCH CHICKEN COBB hand torn bibb / carrots / Compari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas tarragon vinaigrette / grilled or fried	11.95
GRILLED SKIRT STEAK SALAD local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	16.95
VENISON CHILI aged white cheddar / red onion / chives / oven baked cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / chili caciotta / crispy tortilla strips	5.25 / 7.25

HANDCRAFTED BURGERS, SANDWICHES & TACOS

All of our sandwiches and burgers are served on a house baked wheat or challah bun and accompanied by hand-cut fries. Our burgers are ground in-house using angus skirt and chuck. Get the skinny and replace those fries with a petite house salad or fresh cut fruit salad.

CADILLAC BURGER cherry wood peppered bacon / American cheese / mustard / mayo / bibb / tomato / red onion / pickles / challah bun	12.95
RANCH HOUSE GRILLED CHICKEN Dallas Mozzarella Company Chile Caciotta cheese / avocado / bibb / tomato / red onion / cilantro pesto mayo / wheat bun	12.95
TX AKAUSHI BEEF BURGER Brazos Valley white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	14.95
BBQ SMOKEHOUSE BURGER Veldhuizen Redneck cheddar / mesquite smoked onion / bibb / tomato / pickles / smoky TX whiskey BBQ sauce / challah bun	12.95
SMOKED TURKEY BURGER Brazos Valley smoked gouda / honey mustard / arugula / tomato / roasted poblano / wheat bun	12.95
BACON & BRIE BURGER Brazos Valley brie / tomato bacon jam / kale / caramelized onions / herb mushrooms / cilantro pesto mayo / challah bun	13.95
BLACKENED SNAPPER TACOS hand pressed chipotle corn tortillas / avocado cream / napa slaw / poblano corn pico / queso fresco / micro cilantro	12.95

FLATBREADS

MARGHERITA cilantro pesto / fresh mozzarella / herbed goat cheese / herb marinated tomatoes / spiced pecans / parmesan	12.95
HOUSE SMOKED SAUSAGE & GOAT CHEESE fresno peppers / pickled red onions / charred tomato sauce / fresh mozzarella / arugula / parmesan	13.95
SMOKED MOZZARELLA & BACON cherry wood smoked bacon / caramelized onion / tomato sauce / grape tomatoes / crispy kale / parmesan	14.50
TEXAS TWO STEP half order of your choice of flatbread + soup or house salad	13.00

DAILY PLATES

MONDAY Ranch Style Chef's Choice Burger	12.95
TUESDAY Chef's Local Selection	14.95
WEDNESDAY Smoked Fried Chicken	13.95
THURSDAY Slow Smoked Prime Rib Sandwich	12.95
FRIDAY Texas BLT	11.95
SATURDAY Texas Smoked Brisket Platter	18.95

TEXAS PLATES

CHICKEN FRIED STEAK Texas Angus Beef/ buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
PAN SEARED GULF SNAPPER chayote slaw / pecan brown butter / gremolata	18.95
CHICKEN OR STEAK FAJITAS grilled onions / roasted poblano peppers / mixed cheese / avocado relish / corn pico / corn tortillas	13.95 / 15.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	14.95
GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	14.95
8 OZ WAGYU SIRLOIN roasted garlic butter / hand-cut fries with adobo ketchup	21.95
HERB ROASTED SPLIT FARM BIRD roasted brussels sprouts and butternut squash / pan jus	15.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttery cornbread	15.95

SIDES

BUTTERMILK CHIVE WHIPPED POTATOES	FARM FRESH VEGGIES	LOCAL OYSTER AND SHIITAKE MUSHROOMS, BUTTERNUT SQUASH, CIPOLLINI ONIONS
ROASTED BRUSSELS SPROUTS AND BUTTERNUT SQUASH	TEXAS GOAT CHEESE GRITS	CADI-MAC'N CHZ
FARRO WITH RAINBOW CHARD	WARM ROASTED MARBLE POTATO SALAD	GRILLED ASPARAGUS

LOCAL INGREDIENTS MEET SCRATCH COOKING: Fresh Herbs — STEPHENVILLE, TX Beefsteak Tomatoes — CANTON, TX Honey — ROUND ROCK, TX TX Whiskey — FORT WORTH, TX House Made Bread — IRVING, TX Redfish — PALACIOS, TX Lampman Pecan Company — DE LEON, TX Sweet Butter — GARLAND, TX Compari Tomatoes — MARFA, TX Texas Hill Country Olive Oil — DRIPPING SPRINGS, TX Dallas Mozzarella Co — DALLAS, TX A Bar N Wagyu Beef — SHERMAN, TX Wild Game Sausage — INGRAM, TX Goat Cheese — CLEVELAND, TX Fun Guys Oyster Mushrooms — LEWISVILLE, TX Mill-King Cheese Curds — MCGREGOR, TX Cornmeal — DENTON, TX Nine Mile Farm Duck Eggs — FORT WORTH, TX Texas Brown Shrimp — GULF COAST, TX Texas Olive Ranch — CARRIZO SPRINGS, TX Snapper — GULF COAST, TX Potatoes — CARROLLTON, TX Jumbo Lump Crab — GULF COAST, TX Chicken — NIXON, TX Rum — AUSTIN, TX Oysters — SMITH POINT, TX Brazos Valley Cheese — WACO, TX English Cucumbers — MARFA, TX Veldhuizen Cheese — DUBLIN, TX Tortillas — AUSTIN, TX The Sweet House Ice Cream — ROWLETT, TX Akaushi Beef — FLATONIA, TX Livestock First Ranch — SHERMAN, TX