

STARTERS

Kolaches & Queso

house-made pretzels stuffed with local jalapeño cheddar sausage, queso blanco 13.95

Blueberry Biscuits Ⓥ

lemon glaze 9.95

Mini Elk Tacos

spicy elk picadillo, caciotta cheese, grilled corn pico, cilantro crema, micro greens 10.95

Lump Crab Dip

Gulf crab, spinach, roasted mushrooms, grilled flatbread 22.95

Queso Blanco Ⓥ

warm tortilla chips, add spicy picadillo for a buck 10.95

Meat & Cheese Board

locally sourced seasonal offerings 24.95

Fried Green Tomatoes

green goddess, marinated labneh, bacon jam, gremolata 9.95

Chef's "Favorite 4"

queso blanco, branding iron onion rings, mini elk tacos, fried green tomatoes 22.95

GREENS & SOUPS

Chicken Cobb

carrots, tomatoes, egg, aged white cheddar, bleu cheese, bacon, chives, Texas honey & herb vinaigrette, grilled or fried 16.95

Butcher's Cut Steak Salad

avocado, pickled onions, fresno peppers, corn, tomatoes, queso fresco croutons, charred tomato vinaigrette 18.95

Caesar Salad

little gem, house-made cornbread croutons, parmesan, ancho Caesar dressing 8.95

House Salad Ⓥ

grape tomatoes, cucumbers, carrots, herbed goat cheese, Texas honey & herb vinaigrette 7.95

Baby Iceberg "Wedge"

bleu cheese, carrots, tomatoes, onions, chives, bacon, creamy bleu cheese dressing 8.95

Spicy Tortilla Soup

roasted chicken, avocado, caciotta cheese, crispy tortilla strips, micro cilantro 7.25 / 8.95

Venison Chili

aged white cheddar, onions, chives, buttered cornbread 8.95 / 13.50

Soup & Salad

cup of spicy tortilla soup, house salad 11.95

FLATBREADS

Margherita Ⓥ

cilantro pesto, fresh mozzarella, herbed goat cheese, marinated tomatoes, spiced pecans, parmesan 13.95

Smoked Mozzarella & Bacon

charred tomato sauce, cherrywood bacon, caramelized onions, grape tomatoes, crispy kale, parmesan 15.95

Spicy Sausage & Goat Cheese

charred tomato sauce, fresno peppers, pickled onions, fresh mozzarella, arugula, parmesan 14.95

SIDES

Whipped Potatoes Ⓥ

Sautéed Green Beans Ⓥ

Mac & Cheese

Seasoned Fries Ⓥ

Grilled Asparagus Ⓥ

Brussels Sprouts Ⓥ

Charred Broccoli Ⓥ

Chimichurri Rice Ⓥ

Roasted Cajun Corn Ⓥ

Watermelon Salad Ⓥ

HILL COUNTRY BRUNCH

Cinnamon-Orange Pancakes

light & fluffy, mixed berry compote, coffee maple syrup, strawberry whipped cream, coffee cake crumble 14.95

Barbacoa Chilaquiles

corn chips, farm eggs, salsa verde, queso fresco, avocado, pickled onions, tomatillo pico de gallo, cilantro-lime crema 14.95

Wagyu Pastrami Hash

Yukon gold potatoes, local duck egg, blistered bell peppers, grilled onions, Tabasco hollandaise 17.95

Crabcake Benedict

buttered biscuit, poached farm eggs, arugula, Tabasco hollandaise 28.95

Ranch Hand Breakfast

thick-cut applewood bacon, roasted marble potatoes, farm eggs, cheddar, jalapeño & bacon biscuit, fresh fruit 15.95

Chicken & Waffle

pickle-brined tenders, house-made waffle, farm eggs, ancho maple syrup 20.95

Try it Texas Hot Style

Steak & Eggs

wagyu sirloin, roasted marble potatoes, farm eggs, smoked tomato poblano salsa 28.95

Chicken Fried Chicken & Egg Biscuit

cheddar, jalapeño & bacon biscuit, green tomatoes, garlic aioli, jalapeño sausage gravy 14.95

Wild Berry & Vanilla French Toast

mixed berry compote, coffee maple syrup, vanilla ice cream, coffee cake crumble 14.95

TEXAS PLATES

Chicken Fried Steak or Chicken

Texas wagyu beef or chicken breast, whipped potatoes, sautéed green beans, jalapeño sausage gravy 18.95

Blackened Gulf Striped Bass

pickled golden beet relish, charred broccolini 26.95

Barbacoa Grilled Cheese

slow-braised barbacoa, aged white cheddar, choice of seasoned fries or spicy tortilla soup 16.95

Low & Slow Chicken

fajita veggies, cilantro crema, fresh-made tortillas, chimichurri rice 23.95

Chicken Club

cherrywood bacon, aged white cheddar, lettuce, tomato, cilantro-pesto aioli, avocado relish, seasoned fries 17.95

Grilled Chipotle Meatloaf

smoked tomato poblano salsa, buttermilk chive whipped potatoes, sautéed green beans 18.95

Blackened Catfish & Gulf Shrimp

andouille butter, roasted Cajun corn 23.95

The Ranch BBQ Ribs

slow-cooked and fall-off-the-bone tender, buttered cornbread, mac & cheese 23.95

Cadillac Burger

double wagyu, cherrywood bacon, American cheese, lettuce, tomatoes, onions, pickles, mustard, mayo, seasoned fries 17.95

6 oz Charbroiled Angus Filet

smoked chile butter, choice of side 35.95

LOCAL SOURCING

Mr. Fish; Plano, TX
Crab Meat

My Epicurean Farms; Slidell, TX
Microgreens

Lamb Tex; Castro County, TX
Lamb

Ross' Rowdy Bees; Rockwall, TX
Honey & Honeycomb

Esmerelda's Bakery; Dallas, TX
Fresh Baked Breads

Veldhuizen Cheese Shoppe; Dublin, TX
Artisanal Cheese

Henry's Homemade Ice Cream; Plano, TX
Ice Cream

Wagyu X; Fort Worth, TX
Wagyu Beef

La Mexicana Tortilla Factory; Duncanville, TX
Tortillas

Dallas Mozzarella Co.; Dallas, TX
Artisanal Cheese

Broken Arrow Ranch; Ingram, TX
Wild Game Sausages

Lampman Pecan Company; De Leon, TX
Pecans

Talise Microgreens; Dallas, TX
Microgreens

Signature Bakery; Dallas, TX
Fresh Baked Breads

Texas Olive Ranch; Carrizo Springs, TX
Olive Oil & Balsamic Vinegar

La Crème Coffee & Tea; Irving, TX
Tea

Lady Bird Soda Co.; Austin, TX
Premium Texas Sodas

Ranch Hand Originals; Allen, TX
Cutting Boards & Wood Serving Platters