

Dinner

Served Thursday, Friday & Saturday
5:00 pm till 8:30 pm

Starters

Farmer's Board

Bernhard's Dry Sausage, Seasonal Fresh Fruit
Toasted Pecan Halves, Artisanal Cheese
Local Honey & Fresh Baked Water Crackers 16.50

Fried Avocado Served with
Hatch Ranch Dressing 9.25

Loaded House Made Potato Chips

Topped with Texas Apple Wood Bacon, Provolone
Green Onions & Dallas Sour Cream 9.25

Baked Salami Chips Served with
Bread & Butter Texas Jalapeno Dip 9.25

Seasonal Soup

Small Bowl 4.95 Regular Bowl 6.95
Add a Fresh Baked Butter Croissant 2.25

Salads

Pomegranate Pistachio

Baby Arugula Drizzled with Honey Orange Rice Wine
Vinaigrette Topped with Texas Goat Cheese, Toasted
Pistachios, Red Onion, Pomegranate & Segmented
Mission, Texas Oranges 9.75

Greek

Naturally Raised Romaine Lettuce
Tossed with Greek Style Shallot Vinaigrette
Topped with Marfa Tomatoes, Feta Cheese, Texas
English Cucumbers, Kalamata Olives & Red Onion 8.75

House

Naturally Raised Arugula & Romaine Lettuce
Tossed with Local Honey & Aged Balsamic Vinaigrette
Topped with Marfa Tomatoes, Sunflower Seeds, Texas
English Cucumbers & Sweet Red Onion 6.95

Southwest

Naturally Raised Romaine Lettuce Tossed in Creamy
Roasted Hatch Ranch Dressing Topped with Marfa
Tomatoes, Hondo Corn, Texas English Cucumbers,
Sliced Avocado & Tortilla Hay 9.75

Make Any Salad Larger & Add On:

Grilled Texas Brown Gulf Shrimp Or Chicken 6.25
Yoakum Quail 7.75
Scoop Chicken Salad 7.25
Fresh Blue Lump Crab 8.50

Burgers

Served with Sea Salt Seasoned Fries

Lamb Sliders

Three 2 Oz Grilled Twin County Harper Texas Grass
Fed Lamb Sliders Topped with Garlic Aioli, Provolone
Cheese & Caramelized Texas 1015 Onions Served on a
Sweet Sourdough Slider Bun 16.95

Cabrito

Half Pound Windy Hill Farm Cabrito Burger
Topped with Texas Smoked Bacon, Provolone Cheese
Served on a Wheat Sour Dough Bun with Garlic Aioli
Naturally Raised Romaine Lettuce, Marfa Tomato
Sweet Red Onion & Dill Pickle Spear 17.95

Entrees

Ribeye Steak

Hardwood Grilled Amarillo Ribeye Topped with
Gonzales Mushroom Demi Glace Served with Seasonal
Vegetables & Mashed Potatoes 31.95

Mongolian Pork Chop

Center Cut Duroc Double Pork Chop
Glazed with Mongolian Sauce
Served with Texas Homestead Gristmill Polenta &
Seasonal Vegetables 22.50

Stuffed Chicken

RedBird Organic Non GMO Grain Fed Free Range
Semi Boneless Chicken Breast Stuffed with Sharp
Cheddar Cheese & Béchamel Served with
Texas Non GMO Brown Rice Pilaf & Seasonal
Vegetables 19.95

Gulf Shrimp & Grits

Sautéed Texas Brown Gulf Shrimp Served in a Lemon
Butter White Wine Garlic Sauce Accompanied with
Texas Homestead Gristmill Polenta & Wilted Non
GMO Heirloom Spinach 22.95

Wild Boar Schnitzel

Texas Hill Country Wild Boar Cutlet Breaded in
Breadcrumbs and Pan Fried Accompanied with Jäger
Mushroom Sauce. Served with Mashed Potatoes &
Seasonal Vegetables 20.95

Fresh Fish

Please Ask Your Server About This Weeks Fresh Fish

Mixed Grill

Austin Wildflower Honey, Rebecca Creek Whiskey &
Mustard Glazed Yoakum Quail, Local Axis Tenderloin
& Axis Sausage Served with Mashed Potatoes &
Seasonal Vegetables 33.50



GO TEXAN

Drinks

We Proudly Serve Douwe Egbert Coffee

- **European Roast Drip Brewed**
8 oz. 3.50 16 oz. 4.75
- **Iced Latte** 16 oz. 4.75
- **Espresso Shot** 2.50
- **Latte** 8 oz. 3.75
- **Cappuccino** 8 oz. 3.75
- **Breakfast Blend Coffee reg or decaf**
bottomless 3.00

Fresh Brewed Iced Tea Sweet or Unsweet

Bottomless 3.25

Lemonade 1 Liter 3.75

Add Muddled Seasonal Berries 1.50

Arnold Palmer 1 Liter 3.75

Add Muddled Seasonal Berries 1.50

Orange Juice 16 oz. 3.50

Milk 16 oz. 3.25

Bottled Water 16 oz. 1.00

Sparkling Water 16 oz. 4.25

Stubborn Craft Sodas 20 oz 3.75 plus refill

Soda Board 4 4 oz servings of your choice plus one
20 oz of your favorite 4.25

Black Cherry & Tarragon

Lemon Berry Acai*

Agave Vanilla Cream

Root Beer*

Caleb's Kola*

Caleb's Diet Kola

Hibiscus Clementine

Izzie's Grapefruit Bottle

Be sure to ask your server
about our home made desserts!

*For our guests comfort and your children's safety please keep children with
you at your table at all times

*Consumption of raw or undercooked meat, poultry, fish, shellfish & eggs
may increase the risk for food-borne illness

*20 % gratuity may be added for parties of 7 or more

*no separate checks for parties of 7 or more

*75¢ Salad Split Plate Fee

* \$5.00 Split Entrée Fee

Main Street Mary

Our own version of the classic with Zing Zang and Tito's
Handmade Vodka. Garnished with Applewood smoked bacon,
celery, olives and Greek peppers 10.95

259 Driver

A new twist on the original screwdriver made with fresh OJ,
Tito's Handmade Vodka and muddled raspberries It's Berry
Good!! 8.95

Lemonade Cooler

Our refreshing house made lemonade with Tito's Handmade
Vodka 8.95
Add muddled raspberries 1.50

House Gold Margarita Frozen or On the Rocks
9.95

Pecan Old Fashioned

Sit under the Pecan trees and Enjoy!!
Blacklands Bourbon, Blacklands Pecan and Brown Sugar
Bourbon, Nut Bitters Orange peel and Luxor cherry 12.25

Purple Iguana

An homage to things past but not forgotten
Tito's Handmade Vodka with blue curacao, cranberry, sweet
and sour, Luxor cherry
THE IGUANA LIVES ON!! 11.25

Paloma

This is Queen Irene's Drink!!
Altano Tequila with Paula's Grapefruit Liqueur, simple syrup
and Fever Tree sparkling Grapefruit 11.95

Old Fashioned

Made with Bulleit Bourbon, bitters, orange and Luxor cherry
11.95

Summer Green Tea

Refreshing never tasted so good!!
Jameson's with peach liqueur, sweet and sour and a splash of
soda 11.95

Tequila Sunrise with a Twist

Altano Tequila with O.J. a splash of Pineapple Crème Soda
and cherry juice 9.95

Ranch Water

Altano Tequila, fresh lime and Topo Chico 10.95

Rum Punch

Cruzan Dark Rum, Meyers Dark Rum, Pineapple sweet and
sour, cranberry and Jamacia 1



GO TEXAN.