

Lunch

Served Wednesday thru Saturday 11:00 am till 3:00 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

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 Large 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
Sweet Red Onion, Sliced Avocado & Tortilla Hay 9.75

Make Any Salad Larger & Add On:

Grilled Texas Brown Gulf Shrimp 6.25
Grilled Texas Chicken Breast 6.25
Yoakum, Texas Quail 7.75
Scoop Chicken Salad 7.25
Fresh Blue Lump Crab 8.25

Burgers

Lamb Sliders

Three 2 Oz Grilled Twin County Harper Texas Grass
Fed Lamb Sliders Topped with Caramelized Texas
1015 Onions and provolone cheese Served on a Sweet
Sourdough Slider Bun with Garlic Aioli 14.95

Cabrito

Texas 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 15.95

Sandwiches

Mediterranean Chicken Salad

Texas Chicken Breast, Artichoke Hearts & Toasted
Almonds Tossed in Lemon & Tarragon Infused Aioli
Served on a Fresh Baked Butter Croissant 10.50

Muffuletta

House Made Marinated Red Bell Pepper & Olive
Spread Served on Toasted French Baguette with Black
Forest Ham, Genoa Salami, Provolone Cheese
Naturally Raised Arugula & Sliced Red Onion 9.75

Chicken

Grilled or Fried Texas Chicken Breast Topped with
Texas Apple Wood Smoked Bacon & Gruyere Cheese
Served on a Toasted Sour Dough Wheat Bun with
Roasted Chili Aioli, Naturally Raised Romaine Lettuce,
Marfa Tomato, Sweet Red Onion & Dill Pickle 10.95

Shrimp Po Boy

Grilled Texas Brown Gulf Shrimp
Served on a Toasted French Baguette Topped with
Remoulade Sauce, Naturally Raised Romaine Lettuce,
Marfa Tomato, Sweet Red Onion & Dill Pickle 11.95

Turkey Panino

Oven Roasted Turkey Breast, Provolone Cheese
Orange & Coriander Infused Hondo Cabbage Slaw 9.75

Cuban Panino

Black Forest Ham, Gruyere Cheese, Pickles & Mustard
9.75

Bonnie Panino

Feta Cheese, Provolone, Pepperoncini Peppers, House
Made Pesto & Genoa Salami 9.75

Tacos Grilled Bandera Quail or Texas Brown Gulf
Shrimp Served on Corn Tortillas Topped with Orange
Coriander Slaw, Cilantro & Red Onion 12.75

Sides

Orange & Coriander Infused Cole Slaw 3.75

House Made Potato Chips 4.25

Sea Salt French Fries 4.95

Seasonal Berry Bowl 5.25

Topped with Local Honey Sweetened Crème Fraiche

Granola Parfait

House Made Granola, Honey Vanilla Yogurt

Seasonal Berries & Fruit 7.95

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
- Extra Espresso shot 1.00
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Sparkling Water 16oz. 4.25

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

Stubborn Craft Sodas 20oz. \$3.75 plus one refill

*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

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 12.25