

-AUTUMN BRUNCH MENU-

BREAKFAST

RANCH HAND BREAKFAST \$25
Wagyu Skirt Steak, Fried Eggs, Potatoes

BAGEL & LOX \$21
House Smoked Salmon, Dill Cream Cheese,
Red Onion, Capers, Everything Bagel

BISCUITS & GRAVY \$18
Housemade Buttermilk Biscuits & Red Eye
Ham Gravy

CHILAQUILES \$17
Totopos, Salsa, Refried Beans, Queso
Fresco, Fried Egg

GREEN HOUSE BOWL \$17
Roasted Tomato, Scrambled Egg,
Roasted Fingerling Potatoes, Charred
Broccolini

FRENCH TOAST \$15
Macerated Berries, Maple Syrup, Powdered
Sugar

BREAKFAST CROISSANT \$13
Ham, American Cheese, Aioli, Fried Egg,
Arugula

SHORTSTACK PANCAKES \$13
Traditional Stack of Three Pancakes Served
with Mixed Berries and Fixings

Substitute for seasonal topping \$2

THE TREV \$12
Bacon, Scrambled Eggs, Potatoes, Toast

LUNCH

FISH TACOS \$25
Blackened Fish with Slaw, Lime Crema,
Spicy Crema, Served On Corn Tortillas

FARM HOUSE SALAD \$18
Chicken, Avocado, Boiled Egg, Cherry
Tomatoes, Blue Cheese, Bacon, and
Housemade Smoked Ranch

CAPRESE AVOCADO TOAST \$18
Fresh Mozzarella, Tomato, Basil, Mashed
Avocado, Olive Oil

HILL COUNTRY PICNIC \$18
Pimento Cheese, Deviled Eggs, Pickled
Okra & Sourdough

CHEESEBURGER \$18
Wagyu Beef Patty, Lettuce, Tomato, Onion,
“Merr” sauce

add bacon \$2
add avocado \$3
add fried egg \$3

FIRESIDE PANINI \$16
Chicken, Mozzarella, Tomatoes, Pesto

GRILLED CAESAR SALAD \$15
Grilled Romaine, Panko, Parmesan,
Housemade Caesar Dressing

add chicken \$8
add steak \$12

B.L.T. \$12
Bacon, Butter Lettuce,
Heirloom Tomato, Housemade Citrus Aioli

COFFEE & TEA

LATTE \$6
Homemade Syrups : Vanilla, Caramel,
Lavender, Simple, Honey

Milk Alternatives:
Almond \$2.50, Oat Milk \$2

COLD BREW \$7
CAPPUCCINO \$4
DRIP COFFEE \$3
TEA \$3

FROM THE OVEN

-Limited quantities available daily-

BUTTER CROISSANT \$6
PAIN AU CHOCOLAT \$5
MUFFIN \$4
COOKIE \$3



-AUTUMN DINNER MENU-



SHAREABLES

LONESTAR STEAMED CLAMS \$29
Spanish Chorizo, Fumet

BONE MARROW \$28
Parsley Salad, Toast Points

BAKED BRIE AND ROASTED
GRAPES \$25

SMOKED SALMON RILLETTES
\$20
Faroe Island Salmon, Toast Points

BUTTERNUT SQUASH BISQUE \$18
Texas Squash, Pumpkin Crème Fraiche,
Spiced Pepitas, Tortilla Chips

FRIED BRUSSEL SPROUTS \$18
Pecan and Bacon Crumble, Citrus Gastrique

WOODLAND TOAST \$18
Mushroom Fondue with Crispy Mushrooms,
Gruyere

SALADS

MIXED GREENS SALAD \$18
Greens, Pomegranate Seeds, Sweet Potato,
Salmon Filet

FRISÉE SALAD \$16
Apples, Candied Pecans, Goat Cheese,
Apple Cider Vinaigrette, Frisee Greens

YOSE SALAD \$16
Feta, Couscous, Chickpeas, Tomatoes,
Olives, Herbs

MAINS

NY STRIP STEAK \$55
Au Poivre, Sauce, French Fries

BONE-IN PORK BELLY \$34
Smoked Tomato Broth, Braised Chickpeas,
Toast Points

LAMB SHANK BARBACOA \$40
Charro Beans, Braised Collard Greens, Fry
Bread

GROUPER GNOCCHI \$45
Blackened or Fried Grouper, Cherry
Tomatoes, Cream Sauce

PORK SCHNITZEL \$30
Jalapeno Gravy, Potato Salad, Collard
Greens

TURKEY LEG \$27
Turkey Leg, Collard Greens, Mashed
Potatoes

TEXAS CHILI \$25
Chuck Roast, Goat Cheese Cornbread

DESSERT

GLUTEN FREE APPLE TART \$16
Sable Crust with Apple Filling and Caramel
topped with Pecan Streusel

CORNBREAD CREAM CAKE \$15
Cornbread Cake with Wildflower Honey
Buttercream (Jessi’s childhood favorite)

COFFEE CRÈME BRÛLÉE \$15
Vanilla Bean Creme Brûlée with Cold Brew
Syrup

DECONSTRUCTED PEAR COBBLER
\$13
Pears, Brown Sugar Cinnamon, Cardamom,
Brown Sugar Streusel and Whipped Cream

PURVERYORS

Gebhart Family Ranch - SD
Groomer’s Seafood - TX
Peeler Farms- TX
River Whey Creamery - TX
Rio Fresh - TX

