-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

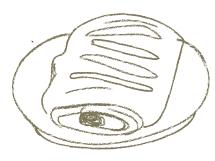
Milk Alternatives: Almond \$2.50, Oat Milk \$2

COLD BREW \$7 CAPPUCINO \$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 Créme 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

FRISEE 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 CRÉME 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

