——— Shareables ———		TLIC LICATA		——— Brunch Classics ———
MAMA SUE'S PEPPER JELLY V cream cheese, ritz crackers sub crackers for our biscuits \$3	10	THE HOUND		CAMP CLASSIC * 16 two fresh farm eggs your way, fried breakfast
HOUND'S PO' CHEESE V house-made pimento cheese, saltines	9	— Handhelds (kinda) — choice of hand-cut fries or breakfast potatoes	24	potatoes, hound bacon, griddled tx toast SAUSAGE BISCUITS & GRAVY 16
PORK RINDS hot, fresh, salty, spicy, + still cracklin' add po' cheese *4	12	THE BIG NASTY* nashville style hot chicken, mama sue's pepper jelly, house bacon, pepperjack cheese, fried egg, chipotle aioli, big ol' buttermilk biscu		scratch-made buttermilk biscuits, house-made sausage gravy
BAKED COLLARD GREEN DIP bacon braised collards, pimento cheese fonduta, fried saltines	12	BISON BURGER* all-natural bison, roasted mushrooms, swiss cheese, tobacco onions, griddled bun, house-made steak sauce	20	REDNECK BENEDICT* scratch-made buttermilk biscuit, house bacon, scrambled eggs, house-made sausage gravy
BACON FLIGHT chef's selection of craft bacon, produced in-house or thoughtfully sourced from skilled artisans	14	BREAKFAST BURGER all-natural beef burger patty, breakfast sausage, smoked bacon, american cheese, fried farm egg, special sauce, griddled english	18	FARMERS OMELET 22 farm eggs, smoked brisket, red onion, aged cheddar, charred corn, house-made steak sauce, breakfast potatoes
GRAVY SAMPLER samplings of sausage gravy, tomato gravy, + bacon gravy w. fried biscuit "croutons"	16	muffin VEGGIE BURGER quinoa + red lentil "burger" blended w. black beans, shiitakes, beets,	18	LEMON-RICOTTA PANCAKES 14 half dozen silver dollar pancakes, meyer lemon curd, ricotta, blueberry-maple syrup, powdered sugar
——— Bowls ———	10	+ parmesan, served on a griddled brioche bun w. shredduce, tomato, onions, dill pickles, + pesto aioli		GRANOLA FRENCH TOAST 22 granola battered texas toast, fresh seasonal fruit,
THE HIPPIE toasted almond granola, greek yogurt, strawberry preserves	18 s,	———— Principals ———		maple syrup, powdered sugar
fresh seasonal fruit, honey, mint HOUSE SALAD GE,V ralf's lettuces, tomato, cucumber, carrot, onion,	9 15	SHRIMP & GRITS ^{GF} half lb of blackened shrimp, andouille cream, heirloom grits, scallions	28	HUEVOS HOUNDCHEROS* GF breakfast potatoes, chorizo, black beans, queso fresco, chipotle aioli, two farm eggs, avocado pico, cilantro
radish, sherry vinaigrette HOUND CAESAR	9 15	STEAK + EGGS 8oz CAB ny strip steak, two farm eggs your way, breakfast potatoes, chimichurri roja	30	SMOKED BRISKET HASH* ^{GF} chopped brisket, breakfast potatoes, tomato gravy, two farm eggs your way
hearts of romaine, bacon fat croutons, house-made caesar ICEBERG WEDGE GF grape tomatoes, shaved red onion, bleu cheese,	10 17	SOUTHERN CROQUE MADAME* thick slab smoked bologna, po' cheese, griddled tx toast w. topped w. bacon gravy + a sunny egg	21	
chopped bacon, buttermilk dressing VENISON CHILI	12		50	HOT CAKES V GRILLED CHEESE V maple syrup, powdered sugar breakfast potatoes or french fries
award winning recipe, jalapeño-cheddar cornbread crumble, fried saltines		house cured bacon 6 scratch-made biscuit 4 country sausage patties 5 seasonal fresh fruit 8		LIL' PUP BREAKY scrambled eggs, toast, bacon, seasonal fruit LIL' SMASH BURGER american cheese, breakfast potatoes, fries, or seasonal fruit
*Consuming raw or undercooked food tlems, may increase risk of food-borne to **A 3% Culinary Fee will be assessed to all ticketed food items	s to	cup of tomato gravy 4 cup of sausage gravy 4		
assist in providing highly competitive wages for procuremen & the retainment of superior culinary talent.**	t	breakfast potatoes 6 m ^c ewen+sons grits 6		Seciables

executive chef/owner: robbie nicolaisen | sous chefs: dylan knight, travis peterson