



PROPRIETORS
THE MURRAY FAMILY



EXECUTIVE CHEF
AARON JACKSON

STEAKS AND
MUCH MORE

WE SOURCE FLAVORS, INGREDIENTS, AND IDEAS STRAIGHT FROM THE FARM,
BECAUSE GOOD FOOD TASTES BETTER WHEN IT IS GROWN LOCALLY.

BRUNCH MENU

MIMOSAS

FRESH SQUEEZED ORANGE OR RUBY
RED GRAPEFRUIT
AVAILABLE BY THE
GLASS OR BOTTLE
WITH CHOICE OF JUICE

3 10

TO START

MIXED GREEN SALAD 8

AQUAPONIC GREENS | TOMATO |
CUCUMBER | CITRUS DRESSING

TENDERLOIN BANDIDOS 12

JALAPENO | BACON | BBQ |
PEPPERJACK | TENDERLOIN

TATAKI 15

8 D'E@A FEREMENT | GREEN
HARISSA | DEMI GLACE

AVOCADO TOAST 8

LIME | LEMON | SUNFLOWER
| PEPITAS | CHILI | UP EGG
PICKLED ONIONS

TEXASBEIGNETS 6

MIXED BERRY CHUTNEY

FRIED FRENCH TOAST 7

FRENCH TOAST BITES |
MIXED BERRY CHUTNEY

A LA CARTE SIDES

TWO EGGS 4
ANY STYLE

HOUSE PANCETTA
WHEELS 5

HOUSE SAUSAGE 5
DUROC PORK

BISCUITS (2) AND
PORCETTA GRAVY 6

PANCAKE 4

CRISPY SAGE POTATOES 6
COTIJA | HERBS

GREEN BEANS 6
SHALLOT | BACON

HANDCUT FRIES 4
HOUSE KETCHUP

MASHED POTATOES 4
ROASTED GARLIC | CREAM

ASPARAGUS 8
CHERRY RELISH

Sunday Brunch

PANCAKES 9

FRENCH TOAST 10

PANCAKES AND FRENCH TOAST COME WITH BACON AND CHOICE TO ADD:
BLUEBERRY \$3 | MASCCERATED STRAWBERRY \$3 | BANANAS FOSTER \$4

HUEVOS RANCHEROS 13

CHICKEN | BLACK BEANS | 2
EGGS | GARLIC POTATOES |
HATCH CHILI SALSA |
AVOCADO | COTIJA CHEESE

BRATWURST SCRAMBLE 15

HOUSE BRAT | ONION |
HATCH CHILI |
PEPPERJACK

BRISKET TAQUITOS 10

HATCH CHILI | BLACK
BEAN SALA | HATCH
SALSA | GHOST PEPPER
CHEDAR

SOFTSHELL SANDWICH 14

FRIED EGG | FRESNO AIOLI
BACON | BRIOCHE BUN |
LTO

CLASSICS

HONEY BUTTER CHICKEN 12

FRIED CHICKEN | PICKLE
HONEY BUTTER | BISCUIT

PATTY MELT 13

PEPPERJACK | ONION | GUNSLINGER
SAUCE | PRETZEL TOAST

CHICKEN FRIED STEAK 13

SAUSAGE GRAVY | FRIED EGG |
WHIPPED POTATOES

BREAKFAST SANDWICH 12

SAUSAGE | FOLDED EGG
BACON | ANCHO AIOLI
BISCUIT

STEAK AND EGGS 18

6OZ TOP SIRLOIN | UP EGGS |
CRISPY POTATOES | TOAST |
GREEN HARRISA

SHRIMP AND GRITS 14

STONE GROUND GRITS |
PORCETTA RAGOUT

CHOPHOUSE

MEYER LEMON BUTTER | DEMI GLACE



PRIME ANGUS FILET 8OZ / 12OZ 45 / 51

PRIME ANGUS STRIP 14OZ 39

PRIME ANGUS RIBEYE 16OZ 46

PRIME ANGUS TOMAHAWK RIBEYE 42OZ 95

ACCESORIES

TINGA SAUCE 2 SOFT SHELL CRAB 8

FRESNO FERMENT 4 GRILLED SHRIMP 6

HORSERADISH CREME FRAICHE 2 SCALLOP 9

STILTON ICE CREAM 4 PORCETTA GRAVY 2

CONSUMING RAW OR UNDERCOOKED MEATS OF ANY KIND MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS. ALSO, WE COOK AROUND INGREDIENTS LIKE: LOCAL
DAIRY, LOCAL EGGS, NOT-SO-LOCAL SOYBEAN, FISH, SHELLFISH & PEANUT OIL.

SELECT INGREDIENTS SOURCED LOCALLY FROM: JT2 BEEF RANCH | EAST
TEXAS AQUAPONICS | RAINDROP FARM | HILL COUNTRY DARIES |
HEARTBRAND BEEF | WAGYU EXCELENTE