

BRUNCH

STARTERS

CAST IRON CORNBREAD | 10
Cascabel Honey Butter

PIMENTO CHEESE | 9
House-Made Red Wheat Crackers

CRISPY BRUSSELS SPROUTS | 8
Sorghum Vinaigrette, Fried Shallots, Garlic, Fresno, Mint

WARM KALE & ARTICHOKE DIP | 12
Lemon'd Corn Tortilla Chips

PASTRY BASKET | 15
Buttermilk Biscuits, Pop Tart, Rotating Pastries

GREENER THINGS

STRAWBERRY WALNUT SALAD | 13
Field Greens, Strawberries, Feta, Candied Walnuts, Frenchy Dressing

KALE CEASAR | 11
Julienned Kale Blend, House-made Dressing, Rustic Croustons, Grilled Lemon

THE SALAD | 12
Little Gem Lettuce, Sesame Sunflower Crunch, Rustic Croutons, Campari Tomato, Pickled jalapeno Ranch

MAINS

FRIED CHICKEN CAESAR SANDO | 16
Sweet Tea Brined Fried Chicken, Caesar Dressing, Romaine, Parmesan, Fries
** Make it Nashville Hot? \$2*

BREAKFAST SANDO | 14
Pork Sausage, Smashed Avocado, Ancho Aioli, Scrambled Egg, Cheddar

LEMON HERB CHICKEN BOWL | 15
Wild Rice Pilaf, Smashed Avocado, Corn Salad

FARMER'S DAUGHTER | 15
Roasted Sweet Potato, Seasonal Squash, Brussels, Serrano Salsa Verde, Two Sunny Eggs

CHICKEN SAUSAGE HASH | 14
Sugar Snap Peas, Sweet Potato, Curried Labne

BUDDY HOLLY | 17
Two Eggs Any Style, Thick Cut Slab Bacon, Home Fries, Biscuit, Butter and Jam

STEAK AND EGGS | 25
Bavette Steak Cooked to Preferred Temperature Served with Two Eggs any Style, Home Fries and an Arugula Lemon Salad

GRANOLA BOWL | 11
Whole milk Greek Yoghurt, House-Made Granola, Peaches, Berries, Local Honey

CHICKEN AND BISCUIT | 15
Sweet Tea Brined Fried Chicken, Cheddar, Garlic Chive Buttermilk Biscuit, Bacon Gravy

MAD BURGER | 18
1/3 Lb Texas Beef, Caramelized Onions, New School American Cheese, Chimichurri Aioli, Housemade Pickles, Challah Bun, Herbed Fries

HOT CHICKEN TACOS | 15
Nashville Hot Chicken Tenders, Special Sauce, Chow Chow, Queso Cotija, Flores Tortillas

TOAST

AVOCADO TOAST | 11
Smashed Avo, Sliced Avo, Pickled Onions, Fried Shallot, Herb Salad, Ancho Aioli
** Add Egg \$4*

WHIPPED RICOTTA TOAST | 11
Braised Peaches, Candied Bacon, Pickled Peach

LOX TOAST | 15
Smoked Salmon, Labne, Everything Bagel Seasoning, Fried Capers, Red Onion, Dill

ADD-ONS

FRIED CHICKEN | 8
ROASTED CHICKEN | 12
BLACKENED SALMON | 12



Executive Chef: **COREY MCENTYRE**
Back of The House: **EDUARDO HERNANDEZ & DUNIA MONTELONGO**
Front of The House: **AARON CUMMINS**
Beverage Director: **HANNAH PATTON**