FOR SHARING

BLUE CRAB DIP $15
ROASTED GREEN CHILES / CREAM CHEESE / FRENCH BREAD

SALT AND PEPPER CALAMARI $14
CRISPY NOODLES, CITRUS SWEET CHILI SAUCE / FRIED JALAPENOS AND GARLIC

SAN LOUIS SHRIMP COCKTAIL $13
JALAPENO/ GARLIC / SWEET & SOUR CHILI SAUCE

FRIED GREEN TOMATOES $11
PIMENTO CHEESE/APPLE SMOKED BACON/AVOCADO RANCH

PICKLE BUCKET $9
CRISPY FRIED DILL PICKLES / AVOCADO RANCH

PRINCE EDWARD ISLAND MUSSELS $15
POMODORO SAUCE / GARLIC/ BASIL/ FRENCH BREAD

PULLED PORK POTATO SKINS $12
CHEDDAR CHEESE/ QUESO FRESCO/ PICKLED ONIONS AND SOUR CREAM

GREENS & SOUPS

LOBSTER BISQUE $5 / $7
SWEET CORN RELISH / CRÈME FRAICHE / CHIVE OIL

THE “SIDE SALAD” $5
MIXED GREENS/CHEDDAR/TOMATOES/RED ONIONS/CROUTONS CHOICE OF DRESSING

BLT SALAD $11
VINE RIPENED TOMATOES/ APPLE SMOKED BACON
CRISPY SPICED ONIONS/ BLUE CHEESE DRESSING

SPINACH SALAD $11
APPLES/PECANS/ CRANBERRIES/ GOAT CHEESE/ DIJON-HONEY VINAIGRETTE/PECANS

CEASAR SALAD $10
ROMAINE/PARMESAN/ GRILLED BAGUETTE/WHITE ANCHOVY

PUB BURGER $14
BACON JAM / VINTAGE CHEDDAR / CARAMELIZED ONIONS

RUBY RED TROUT $27
GARLIC LEMON HERB BUTTER/SUND DRIED TOMATO-BASIL MASH
SOUTHERN GREEN BEANS

CEDAR WRAPPED SALMON $27
HONEY-CHILI GLAZE / MASHED POTATO / BRUSSEL SPROUT
LEAVES / CRISPY ONIONS

TEXAS CATFISH $20
BLACK EYE PEA HASH/ SRIRACHA TARTER/ SPINACH

GULF RED FISH $31
CREOLE CRAWFISH/ CRAB ETOUFEE/ ASPARAGUS

TEXAS HILL COUNTRY QUAIL $25
APRICOT-MUSTARD GLAZE/ CHARRED CORN GRITS/ SPINACH
CARAMELIZED ONIONS/ BACON

HONEY BUTTER CHICKEN $21
VITAL FARMS CHICKEN / MASHED POTATOES / SPINACH / SWEET CORN / BISCUIT

CHICKEN FRIED STEAK $19
POBLANO CREAM GRAVY / MASHED POTATOES / SWEET CORN

FRENCH DIP $16
PRIME RIB/ AU JUS/ HORserADISH/ SWISS CHEESE

BIG BRAISED BEEF SHORT RIB $29
CHEDDAR MASH POTATO/ HORserADISH TOMATO AU JUS
WOrcESTERSHIRE/ BROCCOLI

BLACK ANGUS RIBEYE 16OZ $41
CHEF’S BUTTER/ HOUSE MADE STEAK SAUCE/ BROCCOLI
MASHED POTATO

SMOKED CHICKEN RAVIOLIS $22
SUN DRIED TOMATOES/ ASPARAGUS/SPINACH/PARMESAN CREAM

SIDES

MASHED POTATOES $5
ROASTED SHISITO PEPPERS $6
ASPARAGUS $8
FRESH CUT SWEET CORN $5
SAUTEED SPINACH $6
BROCCOLI $6
SOUTHERN GREEN BEANS $6
BRUSSEL SPROUTS $6

DESSERTS

ITALIAN LEMON CREAM PIE $10
FRESH BLUEBERRIES, VANILLA SAUCE

CREME BRULE $8
BURNt SUGAR CRUST/ FRESH BLACKBERRIES/ MINT SHORT BREAD COOKIE

FC SMORES $9
MARSHMALLOW / BUTTER GRAHAM CRACKER / WARM CHOCOLATE CAKE

KEY LIME PIE $8
FRESH BERRIES/WHIPPED CREAM/GRAHM CRACKER CRUST

BANANA CHOCOLATE CAKE $8
FRESH BANANAS/ SALTED CARAMEL/ CHOCOLATE FUDGE/ VANILLA GELATO

Consuming raw or undercooked meat, poultry or fish may cause food borne illness