

*Lunch*

**APPETIZERS**

<b>Spicy Deviled Eggs</b>	6
Smoked Paprika, American Caviar, Cornichons, Olives, Caperberries	
<b>Roasted Green Chili Queso</b>	6
Fresh Fried Tortilla Chips	
<b>Crispy Wild Boar Ribs</b>	11
Sweet & Sour Sauce, Toasted Sesame Seeds, Celery & Daikon Slaw	
<b>Cornmeal Fried Jumbo Gulf Shrimp</b>	14
English Cucumber, Tartar Sauce, Texas Toast	
<b>Achiote Seared Chickpeas and Goat Cheese</b>	10
Roasted Tomatoes, Caramelized Red Onions, Oregano, Grilled Flatbread	
<b>Housemade Charcuteries and Local Artisan Cheeses</b>	18
Pickle Salad, Spicy Mustard, Local Honey, Wood Fired Toast	
<b>Broiled Gulf Oysters</b>	12
Pesto Butter, Parmesan, Charred Tomatoes, Smoked Bacon, Bread Crumbs, Buttered Saltenes	

**SALADS AND SOUP**

<b>Iceberg Wedge</b>	8
Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	
<b>Fried Green Tomatoes</b>	12
Jumbo Lump Crab Salad, Mizuna, Green Goddess Dressing	
<b>Local Organic Baby Lettuces</b>	8
Grapes, Pecans, Ricotta Salata, Herbs, Apple Cider Vinaigrette	
<b>Smoked Brisket Salpicon</b>	10
Avocado, Iceberg Lettuce, Pico, Lime, Corn Tortillas	
<b>Grilled Caesar + Achiote Seared Chicken Breast</b>	14
Grilled Romaine Hearts, Creamy Caesar Dressing, Texas Parmesan, White Anchovy	
<b>Smoked Natural Chicken Cobb Salad</b>	12
Blue Cheese, Avocado, Hard Boiled Egg, Apple Smoked Bacon, House Ranch	
<b>Soup on the Chalk Board</b>	Mkt

**SANDWICHES** - *with one side*

<b>Sliced Natural Beef Brisket + Jalapeño Hotlink</b>	11
Spicy Greens, Caramelized Onion Jam, Dijon Mustard, Toasted Honey Wheat	
<b>Wood Grilled Cheese Burger</b>	10
Cheddar, Butter Lettuce, Tomato, Red Onion, Mayo, Dijon Mustard, Sesame Bun	
<b>Chopped Beef Brisket Sandwich</b>	8
White Onion, Jalapeño and Pickle Relish, Sesame Bun	
<b>Smoked Chicken Salad BLT</b>	11
Tomato, Butter Lettuce, Apple Smoked Bacon, Basil Aioli, Toasted Buttermilk White	
<b>Pulled Smoked Pork Cuban</b>	11
BBQ Sauce, Dill Slices, Jack Cheese, Wood Grilled Ciabatta	
<b>Carne Asada Bolillo</b>	10
Grilled Hanger Steak, Jicama, Cilantro, Jalapeño, Red Onion, Spicy Mayo, Mustard, Lime	

**LUNCH PLATES**

<b>Cold Smoked Rainbow Trout</b>	16
Green Bean and Focaccia Panzanella, Citrus Vinaigrette	
<b>Oak Grilled Natural Hanger Steak</b>	16
Jalapeno Butter, Charred Red Onions, Tomato, Avocado	
<b>Mustard and Brown Sugar Crusted Niman Ranch Ribeye</b>	30
Whole Roasted Garlic Bulb	
<b>One BBQ Meat</b> - <i>with two sides or a small wedge</i>	12
<b>Two BBQ Meats</b> - <i>with two sides or a small wedge</i>	14
<b>Three BBQ Meats</b> - <i>with two sides or a small wedge</i>	16

*please select*

**Slow Smoked Meats**

Brown Sugar and Coffee Rubbed Natural Brisket  
Maple and Coriander Crusted Natural Pork Ribs  
Homemade Jalapeño Hot Link  
Achoite and Lime Rubbed Natural Chicken  
Natural Pulled Pork

**Housemade Sides**

Classic New Potato Salad  
Baked Mac and Cheese  
Ranch Style Baked Beans  
Jicama and Carrot Slaw  
Herbed Waffle Fries  
Smoked Bacon Braised Collards

*Fancy Barbecue?*

## DESSERT

<b>Strawberry Shortcake</b>	8
Citrus Scone, Creme Fraiche, Chamomile Grappa	
<b>Fried Blackberry Pies</b>	8
Sweet Cream Ice Cream	
<b>Rustic Hill Country Peach Tart</b>	8
Prosecco Ice Cream, Blackberries	
<b>Key Lime Panna Cotta</b>	8
Watermelon Balls, Dark Rum, & Mint	
<b>Smoked Chocolate Pudding</b>	8
Langues de Chat Cookies, Whipped Cream	
<b>Coconut Cream Pie</b>	8
Dark Chocolate and Caramel	
<b>Two Scoops of Homemade Ice Cream</b>	4
Seasonal Flavors	

## BEVERAGES

<b>Fountain</b>		<b>Bottled</b>		<b>Coffee &amp; Tea</b>	
Coca Cola	2	Mexican Coke	2	Iced Black Tea	2
Sprite	2	Root Beer	2	Dark Roast Coffee	2
Dr. Pepper	2	Cream Soda	2	Espresso	2
Diet Coke	2	Ginger Ale	2	Americano	2
		Topo Chico	2	Cappuccino	3
		Panna	3	Latte	3
		Pelligrino	3		