

DINNER MENU

Entrées

Includes a basket of homemade breads, individual choice of fresh garden salad, today's soup or fresh fruit & choice of three family-style veggies for the table to share

Grilled Rosemary Salmon (GF, DF) 24 verlasso salmon, fresh rosemary, thyme, garlic & olive oil — <i>no seconds</i>	Meat Loaf 19 tomato sauce with scallions & cheddar cheese OR white wine mushroom sauce with tomatoes
Broiled Rainbow Trout (GF) 23 brown butter, with or without almonds — <i>no seconds</i>	Chicken St. Caroline (GF) 17 grilled or fried breast, melted mozzarella & white wine mushroom sauce with tomatoes
Fried Catfish 18 tartar or cocktail sauce	Chicken Fried Chicken 19 traditional or jalapeño cream gravy
Pot Roast 19 slow roasted inside round with carrots & onions	Rosemary Roasted Chicken (GF) 17 white or dark quartered chicken, parmesan & rosemary
Fort Worth Cattle Co. Chicken Fried Steak 20 traditional or jalapeño cream gravy	Fresh Vegetable Lasagna 15 pasta, tomato sauce, zucchini, spinach, mushrooms, ricotta, mozzarella cheese & garlic toast
Double Boneless Pork Chop (GF, DF) 19 garlic herb rubbed — <i>no seconds</i>	Vegetable Plate 14 choice of 3 family-style fresh vegetables
Walnut Crusted Chicken 17 fried breast with honey dijon drizzle	

Salads & Soups

Includes a basket of homemade breads

Walnut Crusted Chicken Salad 16 fried walnut crusted chicken breast, field greens, mandarin oranges, dried cranberries, tomatoes, red bell peppers, candied walnuts, blue cheese crumbles & honey dijon dressing	Fried Chicken Salad 16 spicy fried chicken breast, cucumbers, tomatoes, onion, hard-boiled egg, cilantro, croutons, mozzarella & ranch dressing
Soup & Salad 13 today's soup & fresh garden salad	Quinoa, Avocado & Kale Salad (GF, DF, V) 14 organic quinoa, baby kale, roasted corn, black beans, tomatoes, avocado & olive oil — <i>add grilled chicken or 3 oz salmon for 7; add 6 oz grilled salmon for 12</i>

Homemade Desserts

Fruit Cobbler 6	Banana Pudding (GF) 7 bananas, GF vanilla wafers & fresh whipped cream
Chocolate or Coconut Cream Pie 7 graham cracker crust & fresh whipped cream	Brownie Sundae 8 walnut brownie, Haagen Dazs vanilla ice cream, dark chocolate sauce & walnuts
Haagen Dazs Vanilla Ice Cream 4	

Nut-free brownie available upon request

Seconds on most proteins are \$7. No seconds on vegetables if splitting an entrée.
No to-go boxes on vegetable refills are allowed.

Sparkling

Gruet, Brut, New Mexico	12 / 48
Poggio Costa, Brut Prosecco, Italy (187ml)	10
Chandon Rosé, California (187ml)	12
Veuve Clicquot, Yellow Label, Champagne, France	125

White

House White (ask your server)	7
Kurtatsch, Pinot Grigio, Alto Adige, Italy	10 / 40
Forefathers, Sauv Blanc, Marlborough, NZ	10 / 40
Villebois, Sauv Blanc, Sancerre, France	18 / 72
Social Bird, Rose, Cotes de Provence, France	10 / 40
Wente, Morning Fog, Chardonnay, CA	11 / 44
Dauvissat, Chardonnay, Chablis, France	15 / 60
Pierre Spar, Riesling, Alsace, France	46
Ramey, Chardonnay, Russian River Valley, CA	80
PlumpJack Reserve, Chardonnay, Napa Valley, CA	90
Mongear-Mungeret, Chardonnay, Bourgogne, France	85

Red

House Red (ask your server)	7
Sean Minor, Pinot Noir, California	12 / 48
Danjean, Rouge, Pinot Noir, Bourgogne, France	16 / 64
Goldschmidt, Cab Sauv, Alexander Valley, CA	16 / 64
Austin Hope, Cab Sauv, Paso Robles, CA (1Liter)	22 / 100
Catena Zapata, Malbec, Mendoza, Arg	12 / 46
Willamette Valley, Whole Clusters, Pinot Noir, OR	40
Flowers, Pinot Noir, Sonoma Coast, CA	80
Emmolo, Merlot, Napa Valley, CA	60
Becker, Iconoclast, Cab Sauv, Hill Country, Texas	44
Hall, Cab Sauv, Napa Valley, California	120
Borgogno, No Name, Nebbiolo, Langhe, Italy	75
Ridge, 3 Valleys, Zinfandel Blend, Sonoma County, CA	70
Caparzo, Brunello di Montalcino, Italy	90
La Dame de Gaffeliere, Saint-Emilion Grand Cru, France	85

Beer — Bottles & Cans

Domestic	6
Bud Light, Michelob Ultra, Coors Light, Miller Lite, Shiner Bock	
Imported	7
Modelo Especial, Victoria	
Craft:	7
Fat Tire & 1554 - New Belgium	
Lawnmower - Saint Arnold	
Brewhouse Brown Ale - Real Ale	
Franziskaner Hefeweizen	
Cider, seasonal - Bishop Cider Co	
Fire Ant Funeral — Amber Ale - Texas Ale Project	
Golden Mustache — German Lager - Oak Highlands	
50 FT Jackrabbit — IPA - Texas Ale Project	
Texas Lager - Community Beer Co	
Hans' Pils - Real Ale	
Vanilla Porter - Oak Highlands	
Yuengling - PA	
Mosaic IPA - Community Beer Co.	8
100 Million Angels Singing — Double IPA	
500 Pesos Mexican Lager - Odd Muse 16oz	
Opulence Stout - Odd Muse 16oz	
Non-Alcoholic	6
Heineken, Athletic	
Bottled Sparkling Water	

Cocktails

Celebrity	14
Tres Generaciones Reposado, Mathilde XO Orange Liqueur, Fresh Lime, Agave Nectar, Salt or Tajín Rim	
Espresso Martini	13
Tito's Vodka, Bailey's Irish Cream & Espresso	
Blush & Bourbon Smash	14
Frey Ranch Bourbon, Muddled Strawberries & Mint, Simple Syrup, Fresh Lemon Juice	
Garden Party Margarita	15
Sauza Blanco, Lime Juice, Agave, Muddled Cucumber & Basil	
Brown Derby	14
Bourbon, Grapefruit Juice, Local Honey, Fresh Lemon Juice	
Lavender Fields Spritz	14
Tito's Vodka, Lavender Syrup, Prosecco, Lemon Juice, Soda	
Sage Sour Sunset	14
Aviation Gin, Muddled Blood Oranges & Sage, Lime Juice, Simple Syrup, Egg White	
Pineapple Rosemary Daiquiri	13
Bacardi Rum, Rosemary Simple Syrup, Pineapple Juice, Lime Juice	

A 20% gratuity may be added to parties of 5 or more.