

BRUNCH BEVERAGES

Mimosa	3/20	Cup of Avoca Coffee	3
Bloody Mary	3	Avoca Nitro Cold Brew	4
Top Shelf Bloody Mary	8	Charlie Sheen	6
Agua Fresca	8	Orange Juice	3

SMALL PLATES SHARE PLATES

Brie and Cranberry Nachos GF

sweet peppers, tomato, cranberry salsa, cilantro 10.95

Fried Duck Wings

cumin, ginger, soy sauce, lemon 8.95

Seasonal Vegetable Dip GF BZ

fresh carrots, sweet peppers, cucumbers 6.95

Truffle Mac and Cheese

black truffle oil, manchego, cream, pasta 7.95

Fried Crawfish Balls

risotto, parmesan cheese, cajun spice 7.95

Smokey Bacon Dip GF

applewood smoked bacon, cheddar, cream cheese, tortilla chips 7.95

Texas Beet Fries GF

thick cut, spicy aioli, pepita chili limon mix 6.95

Tip the Kitchen with Beer 2

SIDES 4.95

Grilled Asparagus BZ

Small House Salad BZ

Green Chili Cheese Grits GF 

Half Greek Salad BZ

Pomme Frites GF



HANDHELDS

Served with your choice of side

Texas Cheese Steak

sliced ribeye, sautéed mushrooms, onion, jalapeno, havarti cheese, spicy mayo 13.95

Fried Bologna Breakfast Sandwich

ultimate breakfast sandwich with a fried egg, bacon, all-beef bologna, cheddar cheese, spicy mayo on a kolache bun 10.95

Breakfast Burrito

coffee rubbed beef, roasted potatoes, grilled onions, jalapenos, egg, cheddar cheese, salsa roja 12.95

House Burger*

8 ounce patty served with lettuce, tomato, red onion, spicy pickles, and Pearl Snap kolache bun 10.95

Add cheese, bacon, egg, or avocado each 1

GREENS

Add Shrimp 5 Salmon 8 Shaved Ribeye 6

Greek Salad BZ

field greens, feta, kalamata olives, tomato, cucumber, red onion, herb vinaigrette 10.95

Spicy Grilled Shrimp Salad GF

avocado, pico de gallo, grilled corn, tortilla strips, salsa verde, mixed greens 12.95

House Salad BZ

mixed greens, tomato, cucumber, red onion, garlic croutons, herb vinaigrette 9.95

FORK & KNIFE

Add Green Chili Hollandaise 2

Chicken and Waffles

rosemary scented waffles, boneless chicken thighs, butter, chipotle maple syrup sm. 11.95 lg. 15.95

Frittata GF

3 eggs, jalapeno, mushroom, asparagus, tomato, red onion, feta, salsa verde 9.95

Roasted Duck Hash GF

duck confit, sweet potatoes, caramelized onions, peppers, mushrooms, 2 fried eggs 12.95

“The Trey Chapman”

an over-the-top chicken biscuit with cheddar cheese, bacon, egg, and chorizo gravy 12.95

Shrimp and Grits Breakfast GF

2 eggs, bacon, green chili cheese grits, 4 shrimp 14.95

Chilaquiles GF

fried egg, corn chips, salsa roja, feta, avocado, radishes, cilantro 12.95

Ben's Steak Breakfast GF

santa maria steak, green chili cheese grits, avocado, grilled tomato, salsa verde hollandaise, pico de gallo 18.95


Southern Fried Chicken Salad

chopped kale with a basil-buttermilk dressing, cheddar cheese, cherry tomatoes, bacon, sliced fried chicken 11.95

Kale Salad GF BZ

pepitas, feta, diced apple, mandarin oranges, spicy craisins, citrus dressing 9.95

GF – Gluten free

 – Spicy

BZ – Blue Zones Project Approved

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Kindly no substitutions on our dishes.

