



Appetizers

<i>Shrimp & Tasso Grits</i>	12
<i>Jumbo shrimp, Tasso ham, onions, bourbon, southern grits & fresh thyme</i>	
<i>Texas Goat Cheese Spinach & Artichoke Dip</i>	7
<i>With grilled flat bread</i>	
<i>Lost Pines Chili</i>	8
<i>Hearty beef, Elgin sausage & black beans topped with cheddar cheese, sour cream & spring onions</i>	
<i>Blanco Queso</i>	8
<i>Tortilla chips</i>	
<i>Roasted Chicken Tortilla Soup</i>	Cup 5 Bowl 6.50
<i>Avocado and pico de gallo</i>	
<i>Chicken al Pastor Quesadilla</i>	9
<i>Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream</i>	

Salads

<i>Caesar Salad</i>	9
<i>Romaine spears, traditional dressings, fresh Parmesan, white anchovy and warm garlic crouton</i>	
<i>Chicken Caesar Salad</i>	12
<i>Romaine spears, traditional dressing, fresh Parmesan white anchovy and warm garlic crouton</i>	
<i>Traditional Cobb Salad</i>	12
<i>Grilled chicken, smoked bacon, egg, avocado, bleu cheese, and tomatoes tossed in lemon Dijon dressing</i>	

Simple Greens	7
<i>Locally grown greens, Hothouse cucumber, carrot and tomatoes; with white balsamic vinaigrette</i>	
Mediterranean Salad	10
<i>Baby cucumbers, sweet peppers, kalamata olives, vine tomatoes With feta and basil Vinaigrette</i>	
<i>If you would like to add grilled chicken or sautéed shrimp to your salad...</i>	
Grilled chicken	3
Sautéed shrimp	7

Sandwiches

*Angus Burger	11
<i>Bibb lettuce, vine ripe tomato, red onion, oat bun, French fries, mustard herb dip</i>	
Grilled Chicken Sandwich	10
<i>Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb dip spread served with cucumber salad</i>	
Texas Style House Smoked Brisket Sandwich	10
<i>Pecan smoked brisket with coleslaw & German Potato salad</i>	
English Style Turkey Sandwich	11
<i>Shaved turkey, smoked bacon, fried egg, Dijon spread</i>	

Entrees

* Double Cut Pork Chop	22
<i>Maple-rosemary glazed chop with sweet potato gratin and seasoned vegetables</i>	
Shiner Bock Roasted Chicken	18
<i>With pan jus, roasted garlic mashed potatoes and seasonal vegetables</i>	
Smoked Chicken Pasta	14
<i>Fettuccini, seasonal local mushrooms, asparagus and roasted red peppers; tossed with roasted garlic & basil cream sauce, topped with crispy pancetta</i>	
*Filet of Beef	34
<i>With roasted garlic, mashed potatoes, seasonal vegetables & red wine sauce</i>	

Locally Farmed Trout	20
<i>With creamy grits & pecan brown butter sauce</i>	
*Grilled Striploin Steak	20
<i>Asparagus, arugula, and Parmesan reggiano tossed with balsamic and extra virgin olive oil, roasted pine nuts</i>	
*Nightly Chef Special	market price
<i>Ask your server</i>	

Please notify your server if you have ANY food allergies or require special food preparations and we will be happy to accommodate your needs.

**Consuming raw or undercooked meats, poultry, seafood or eggs may-increase your risk of food borne illness*
18% gratuity will be added to groups of 6 or more; a \$4 charged is applied to split plates*