

LUNCH MENU

DRINKS

Soda	2
Tea	2
BYOB	7
Corkage Charge Per Bottle	

STARTERS

Charcuterie 22

Board for two with a seasonal assortment of gourmet cheeses, meats, fresh fruit, nuts, crackers, and jam

Baked Brie for (2-4pp) 13

A wheel of Brie baked and paired with your choice of

Roasted garlic + olive oil
Red chili oil + lemon zest
Balsamic glaze + pistachios +1

Fried Zucchini (2-4pp) 13

topped with parmesan and red pepper flakes with side of house sauce

Bourbon Meatballs 13

Bowl of our marinated meatballs with our housemate bourbon sauce (10)

Kickin' Fried Shrimp 14

Order of eight and comes with house aioli

Texas Boudin Balls 13

Order of three with creamy sriracha sauce

SIDES

Fries	3
Sweet Potato Fries	3
Side Salad	4.5

MAINS

Strawberry Green Salad 12

Fresh strawberries, asiago cheese, bacon, and balsamic dressing on a bed of mixed greens
Add chicken or shrimp 5

Grilled Steak Salad 17

Charred steak, avocado, cilantro, feta, jalapenos, rice, and sweet potato fries on a bed of mixed greens with house dressing

Quiche Special 15

Smoked gouda, balsamic asiago, cheddar, caramelized onion, garlic, and bacon paired with a side caesar

Grilled Pesto Sandwich 13

Caramelized tomatoes, provolone, garlic, and pesto on sourdough bread
Add Prosciutto 2

Panini Chicken Sandwich 16

Comes with bacon, lettuce, tomato, provolone, and sauce on sourdough bread

Kickin' Chicken Honey Biscuit 16

Deep-fried chicken dipped in Nashville dredge paired with pickles on a honey biscuit and a side of chips

Brisket Grilled Cheese 16

16 hour smoked brisket shredded and topped with sharp cheddar on sourdough bread

Vegan + Vegetarian Options

Changes weekly

DESSERT

Bourbon Bread Pudding	7.5
Dessert of the Week	7.5
Cake Bites	2

