

STARTERS

COFFEE CAKE IN A CAN cinnamon honey butter	7.95
FRIED GREEN TOMATOES local beer battered / avocado green goddess / gremolata	6.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	8.95
MINI ELK TACOS spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	9.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CAST IRON CHEDDAR, JALAPEÑO & BACON BISCUITS sausage gravy / TX whiskey peach compote	6.95
LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / grilled flatbread	15.95
KOLACHES & QUESO house made pretzels stuffed with local jalapeno cheddar sausage / queso blanco	10.95

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
BABY GEM 'WEDGE' bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	6.95
RANCH CHICKEN COBB hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	11.95
GULF CRAB CAESAR crab croutons / shaved parmesan / ancho caesar dressing	17.95
GRILLED SKIRT STEAK SALAD local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	16.95
SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25

HILL COUNTRY BRUNCH

TEXAS PECAN BROWN BUTTER PANCAKES TX whiskey peach compote / ancho maple syrup / whipped cream / spiced pecans	10.95
MORNING MIGAS black beans / poblano / tomato / corn tortillas / egg / green onion / caciotta cheese / salsa verde / cilantro add picadillo for 1.00	10.95
HERB ROASTED SPLIT FARM BIRD Texas goat cheese grits / sautéed green beans / chicken jus	15.95
REDNECK CHEDDAR BRUNCH BURGER onion marmalade / local cheddar / bibb / tomato / worcestershire mayonnaise / sunny side egg / challah bun / hand cut fries	14.95
CHICKEN FRIED STEAK Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
HAYWIRE RANCH HAND BREAKFAST cherrywood smoked bacon / roasted potatoes / sunny side farm eggs / jalapeño, bacon & cheddar biscuits / fresh fruit	10.95
A BAR N RANCH CORNED BEEF HASH wagyu corned beef / roasted potatoes / poached farm eggs / hollandaise / chives	10.95
GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	14.95
CHICKEN FRIED CHICKEN & WAFFLE belgian waffle / sunny side farm eggs / jalapeño sausage gravy / ancho maple syrup	14.95
TX GULF SHRIMP AND GRITS homestead grits / venison sausage / blackened shrimp / creole sauce / herb goat cheese / poached farm egg	14.95
STEAK & EGGS 6 oz beef filet / sunny side eggs / potatoes / whole grain mustard hollandaise	30.95
GULF CRAB CAKE BENEDICT lump crab cakes / toasted english muffin / remoulade / tomato / poached farm eggs / hollandaise	21.95

SIDES

JALAPEÑO, BACON & CHEDDAR BISCUITS	SAUTÉED GREEN BEANS	BUTTERMILK CHIVE WHIPPED POTATOES
CADI-MAC'N CHZ	TEXAS GOAT CHEESE GRITS	JALAPEÑO CHEDDAR SAUSAGE LINK
GRILLED ASPARAGUS	WARM ROASTED MARBLE	CHERRYWOOD BACON
TOASTED ENGLISH MUFFIN/LUCKY LAYLA BUTTER	POTATO SALAD	
	BREAKFAST POTATOES	

LOCAL SOURCING

ARNOLD BROS. FOREST PRODUCTS; IRVING, TX: Mesquite Wood TEXAS FARMLAND HONEY; CAMPBELL, TX: Honey BRAZO'S VALLEY; WACO, TX: Cheeses CAMPBELL HOLMES FARM; NIXON, TX: Farm Birds MILL-KING CREAMERY; MCGREGOR, TX: Cheese Curds PRO-HEALTH; CARROLLTON, TX: Potatoes WONDERFUL CITRUS; MISSION, TX: Grapefruits, Oranges TEXAS GOLD SHRIMP; BROWNSVILLE, TX: Shrimp ROSA FAMILY FARMS; LEONARD, TX: Goat Cheese CHEF MILTON'S SALT; DALLAS, TX: Pink Himalayan Sea Salt, Smoked Peppercorns THE SWEETHOUSE; ROWLETT, TX: Ice Cream VELDHIJZEN CHEESE SHOP; DUBLIN, TX: Cheeses TASSIONE FARMS; STEPHENVILLE, TX: Herbs, Kale, Chard LAMPMAN PECAN COMPANY; DE LEON, TX: Pecans TEXAS FARM PATCH; PLEASANTON, TX: Pickling Cucumbers J&B FARMS; HONDO, TX: Bi-Color Corn COPPER SHOALS; PALACIOS, TX: Striped Bass HOMESTEAD GRISTMILL; WACO, TX: Stone Ground Grits, Polenta TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX: Olive Oils, Balsamic Vinegar MAHARD EGG FARM; PROSPER, TX: Eggs TENAZA ORGANICS; LOS FRESNOS, TX: Kale, Cauliflower GANDERMANN ACRES; WHARTON COUNTY, TX: Mustard Greens MUSGROVE FAMILY FARMS; GREENVILLE, TX: Shiitake Mushrooms VILLAGE FARMS; MARFA, TX: Campari Tomatoes, English Cucumbers OAKHILL FARMS; POTEET, TX: Jalapeño Peppers A BAR N RANCH; CELINA, TX: Wagyu Beef

STARTERS

BLACK-EYED PEA HUMMUS Texas caviar / local herb infused olive oil / spent grain crackers	7.95
SEAFOOD CAMPECHANA lump crab / gulf shrimp / cilantro / lime / avocado / tortilla chips	14.95
FRIED GREEN TOMATOES local beer battered / avocado green goddess / gremolata	8.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	9.95
MINI ELK TACOS spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	10.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CHEF'S "FAVORITE 4" queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	22.95
LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / grilled flatbread	15.95
CORNMEAL FRIED TEXAS GULF OYSTERS smoked chili butter / tomatillo pico de gallo / tangy remoulade / micro greens	13.95
TEXAS MEAT & CHEESE BOARD wild game sausages / local cheeses / house preserves / honeycomb / pickled veggies	19.95

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
BABY GEM 'WEDGE' bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	6.95
RANCH CHICKEN COBB hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	12.95
GULF CRAB CAESAR crab croutons / shaved parmesan / ancho caesar dressing	17.95
GRILLED SKIRT STEAK SALAD local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	16.95
VENISON CHILI aged white cheddar / red onion / chives / buttered cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25
SOUP AND SALAD cup of spicy tortilla soup with house salad	9.95

HANDCRAFTED BURGERS & SANDWICHES

All of our sandwiches and burgers are served on a house baked wheat or Challah bun and accompanied by hand-cut fries. Our burgers are ground in house daily using A Bar N Ranch chuck and skirt steak. Get the skinny and replace those fries with a petite house salad or fresh fruit

CADILLAC BURGER cherry wood peppered bacon / American cheese / mustard / mayo / bibb / tomato / red onion / pickles / challah bun	12.95
GRILLED CHICKEN AVOCADO caciotta cheese / tomato / avocado / red onion / chili aioli / bibb / spicy avocado-lime spread / wheat bun	12.95
TX AKAUSHI BEEF BURGER white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	14.95
REDNECK CHEDDAR & ONION MARMALADE BURGER onion marmalade / local cheddar / bibb / tomato / worcestershire mayonnaise / challah bun	13.95

DAILY PLATES

MONDAY Ranch Style Chef's Choice Burger	12.95	THURSDAY Shaved A Bar N Ranch Prime Rib Sandwich	13.95
TUESDAY Chef's Local Selection	14.95	FRIDAY Texas BLT	11.95
WEDNESDAY Smoked Fried Chicken Picnic	17.95	SATURDAY & SUNDAY Texas Hill Country Brunch Served 10AM - 4PM	

TEXAS PLATES

CHICKEN FRIED STEAK Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	14.95
GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	14.95
HERB ROASTED SPLIT FARM BIRD Texas goat cheese grits / sautéed green beans / chicken jus	15.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttered cornbread	15.95

SIDES

BUTTERMILK CHIVE WHIPPED POTATOES	SAUTÉED GREEN BEANS	WARM ROASTED MARBLE POTATO
FARRO WITH KALE & BACON	TEXAS GOAT CHEESE GRITS	SALAD
GRILLED ASPARAGUS	CADI-MAC'N CHZ	

LOCAL SOURCING

ARNOLD BROS. FOREST PRODUCTS; IRVING, TX: Mesquite Wood **TEXAS FARMLAND HONEY; CAMPBELL, TX:** Honey **BRAZO'S VALLEY; WACO, TX:** Cheeses **CAMPBELL HOLMES FARM; NIXON, TX:** Farm Birds **MILL-KING CREAMERY; MCGREGOR, TX:** Cheese Curds **PRO-HEALTH; CARROLLTON, TX:** Potatoes **WONDERFUL CITRUS; MISSION, TX:** Grapefruits, Oranges **TEXAS GOLD SHRIMP; BROWNSVILLE, TX:** Shrimp **ROSA FAMILY FARMS; LEONARD, TX:** Goat Cheese **CHEF MILTON'S SALT; DALLAS, TX:** Pink Himalayan Sea Salt, Smoked Peppercorns **THE SWEETHOUSE; ROWLETT, TX:** Ice Cream **VELDHUIZEN CHEESE SHOP; DUBLIN, TX:** Cheeses **TASSIONE FARMS; STEPHENVILLE, TX:** Herbs, Kale, Chard **LAMPMAN PECAN COMPANY; DE LEON, TX:** Pecans **TEXAS FARM PATCH; PLEASANTON, TX:** Pickling Cucumbers **J&B FARMS; HONDO, TX:** Bi-Color Corn **COPPER SHOALS; PALACIOS, TX:** Striped Bass **HOMESTEAD GRISTMILL; WACO, TX:** Stone Ground Grits, Polenta **TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX:** Olive Oils, Balsamic Vinegar **MAHARD EGG FARM; PROSPER, TX:** Eggs **TENAZA ORGANICS; LOS FRESNOS, TX:** Kale, Cauliflower **GANDERMANN ACRES; WHARTON COUNTY, TX:** Mustard Greens **MUSGROVE FAMILY FARMS; GREENVILLE, TX:** Shiitake Mushrooms **VILLAGE FARMS; MARFA, TX:** Campari Tomatoes, English Cucumbers **OAKHILL FARMS; POTEET, TX:** Jalapeño Peppers **A BAR N RANCH; CELINA, TX:** Wagyu Beef

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SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25

FARM RAISED TX BEEF

We are proud to serve up a locally sourced menu, including premium, hand selected Texas beef from ranchers across the state. All of our recipes are inspired from the best local products available each season. Thank you for supporting our local Texas ranchers, farmers, and small growers.

6 OZ CHARBROILED ANGUS FILET smoked chile butter	28.95
8 OZ ROASTED GARLIC STUFFED FILET charred scallion butter	36.95
A BAR N RANCH SMOKED WAGYU PRIME RIB herb jus / horseradish cream <small>*LIMITED AVAILABILITY</small>	36.95
12 OZ ANGUS CHARBROILED STRIP adobo lime butter	35.95
13 OZ ANGUS BONELESS RIBEYE charred scallion butter	38.95
18 OZ ANGUS BONE-IN COWBOY RIBEYE cilantro butter	42.95
33 OZ TOMAHAWK WAGYU RIBEYE smoked chile butter	99.95

ADD GRILLED SHRIMP OR GULF LUMP CRAB \$9.95

TEXAS PLATES

GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	15.95
CHICKEN FRIED STEAK Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
TEXAS FARM RAISED REDFISH grilled asparagus / charred orange butter / gulf lump crab / pickled fresnos / arugula	28.95
HERB ROASTED SPLIT FARM BIRD Texas goat cheese grits / sautéed green beans / chicken jus	16.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttery cornbread	16.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	15.95
MESQUITE GRILLED BONE-IN PORK CHOP farro with kale & bacon / smoked chile butter	24.95
TX AKAUSHI BEEF BURGER white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	15.95

SIDES

GRILLED ASPARAGUS	SAUTÉED GREEN BEANS	FARRO WITH KALE & BACON
TEXAS GOAT CHEESE GRITS	WARM ROASTED MARBLE POTATO SALAD	CADI-MAC'N CHZ
BUTTERMILK CHIVE WHIPPED POTATOES		

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