APPETIZERS •••

Smoky Carrot Hummus • \$14 @

fresh veggies & grilled pita bread

Cheese Sticks • \$14

served with red sauce & ranch

Chips & Salsa • \$8

warm roasted red salsa

Crab Rangoon Dip • \$14

served with wonton chips

Parmesan Kale Dip • \$14

just like your favorite spinach dip (only better)

Cheese Fries • \$14

white queso, sour cream, bacon, green onion

Buffalo Chicken • \$14

hand - breaded tenders fried crispy & tossed in buffalo sauce with ranch

Pulled Pork Nachos • \$16

mexican pulled pork, white queso, salsa, pico, avocado, sour cream, cilantro, green onions, pickled jalapeños

SMALL SALADS

add grilled chicken \$5, grilled shrimp \$7 or grilled salmon \$12

Classic Caesar • \$14

baby romaine, parmesan & toasted breadcrumbs

Wedge • \$15 @

tomatoes, bacon, green onion, candied pecans, blue cheese dressing

Shaved Brussels Salad • \$14 @

brussels, kale, smoked almonds, dried cherries, honey mustard

ENTRÉE SALADS

Crispy Chicken Ranch • \$18

tomatoes, shredded carrots, bacon, charred corn, banana peppers, egg, cheddar, avocado, green onions, ranch

Honey Mustard Crispy Chicken • \$18 0

brussels, kale, smoked almonds, dried cherries, honey mustard

Tuna Poke* • \$22

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Grilled Chicken Veggie Chopped • \$19 0

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries, tx honey-sherry vinaigrette

served with your choice of fries, tots, ranch salad or fresh fruit +1

BURGERS all - natural american wagyu beef

The Remedy* • \$16

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

The Deluxe* • \$16

american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

The Western* • \$16

sharp white cheddar, bbq sauce, dill pickles, pickled jalapeños, crispy fried onions

The Ranchito* • \$16

white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

CRISPY CHICKEN

The Buffalo • \$15

spicy buffalo sauce, blue cheese slaw

The Californian • \$15

brussels - kale slaw, honey mustard, dill pickles

The Dirty South • \$15

honey - butter, dill pickles

Farmhouse Chicken • \$15

grilled chicken, green goddess, arugula, tomato, pickled red onion, smashed avocado

SUB THE IMPOSSIBLE BURGER ON ANY SANDWICH + \$2

HG Breakfast of Champions • \$15

scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

Shrimp & Grits • \$19

white cheddar – stone ground grits, charred tomato butter, bacon, fresnos, pickled peppers, greens

Chorizo Gravy Skillet* • \$16

herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast

Chicken Fried Chicken • \$20

herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast

Huevos Rancheros* • \$15

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream

Classic Waffles • \$12 0

two buttermilk - pecan waffles, salted butter, vermont maple syrup

Banana - Butter Pecan Waffles • \$14 @

two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce

Berries & Cream Waffles • \$14 @

two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

served with choice of herb roasted redskins, white cheddar -stone ground grits or fresh fruit +1

Standard Breakfast* • \$15

scrambled eggs & multi – grain toast with choice of bacon or blueberry – maple sausage links

Breakfast Tacos • \$15

bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream, pico

OMELETS =

Chorizo • \$16

tx chorizo, sautéed peppers & onions & sharp white cheddar, multi-grain toast, green salad

Mom's • \$16

heritage pork breakfast sausage, caramelized onions, american cheese, multi – grain toast, green salad

Egg White • \$16

roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced tomatoes with olive oil & sea salt, green salad

CLASSIC BREAKFASTS

White Cheddar - Stone Ground Grits • \$4

sharp white cheddar & chives

Herb Roasted Redskins • \$4

chimichurri - butter, fresh herbs

Fresh Fruit • \$4

watermelon, pineapple, grapes, berries

Bacon • \$4

two thick cut slices, cooked crispy

Multi - Grain Toast • \$3

two slices with salted butter, strawberry preserves

TX Eggs • \$3

two eggs any style

Buttermilk – Pecan Waffle • \$5

salted butter, vermont maple syrup

TX Blueberry – Maple Sausage • \$4

two links from miiller's smokehouse, llano, tx

