**BRUNCH**

**APPETIZERS**

- **Smoky Carrot Hummus • $14**  
  fresh veggies & grilled pita bread
- **Cheese Sticks • $14**  
  served with red sauce & ranch
- **Buffalo Popcorn Chicken • $15**  
  hand - breaded, fried crispy & tossed in buffalo sauce with ranch & veggies
- **Cheese Fries • $14**  
  white queso, sour cream, bacon, green onion
- **Chips & Queso • $10**  
  white queso topped with pico

**SMALL SALADS**  
**add grilled chicken $7 or crispy chicken $7**

- **Classic Caesar • $14**  
  baby romaine, parmesan & toasted breadcrumbs
- **Wedge • $15**  
  tomatoes, bacon, green onion, candied pecans, blue cheese dressing

**ENTRÉE SALADS**

- **Crispy Chicken Ranch • $18**  
  tomatoes, bacon, egg, cheddar, avocado, green onion, ranch
- **Honey Mustard Crispy Chicken • $17**  
  greens, shaved cabbage, carrot, cucumber, toasted almonds, orange, avocado, green onion, honey – mustard vinaigrette
- **HG Breakfast of Champions • $15**  
  scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad
- **Huevos Rancheros* • $15**  
  tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream
- **Chorizo Gravy Skillet* • $16**  
  herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast
- **Chicken Fried Chicken • $21**  
  herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast

**HERO**

- **Beef Empanadas • $12**  
  house made in flaky pastry dough & served with creamy chimichurri
- **Super Bowl Nachos**  
  ground beef $16 // chicken $17 // steak $18  
  white queso, avocado, sour cream, pico, pickled jalapeños & green onion
- **Ahi Tuna Tostadas • $17**  
  citrus-soy, cilantro, smashed avocado, spicy salsa macha & pickled red onion

**BRUNCH SPECIALTIES**

- **Banana - Butter Pecan Waffles • $14**  
  two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce
- **Strawberry Cheesecake Waffles • $14**  
  two buttermilk – pecan waffles, strawberry cheesecake cream, macerated strawberries, whipped cream, graham cracker crumble
served with choice of herb roasted redskins, white cheddar – stone ground grits or fresh fruit +1

**Standard Breakfast** • $15  
served with your 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

**Egg White** • $16  
roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced tomatoes with olive oil & sea salt, green salad

**Mom’s** • $16  
heritage pork breakfast sausage, caramelized onions, american cheese, multi-grain toast, green salad

**BURGERS**  
all - natural american wagyu beef

**The Remedy** • $16  
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce, tomato

**The Western** • $16  
sharp white cheddar, BBQ sauce, dill pickles, pickled jalapeños, crispy fried onions

**The Deluxe** • $16  
american cheese, crispy bacon, caramelized onion, dill pickles, 1000 island, shredded lettuce

**The Ranchito** • $16  
white queso, valentina aioli, pico, pickled jalapeños, avocado, shredded lettuce

**CRISPY CHICKEN**

**The Buffalo** • $15  
crispy chicken tenders, spicy buffalo sauce, ranch slaw

**The Californian** • $15  
crispy chicken tenders, slaw, honey mustard, dill pickles

**Farmhouse Chicken** • $16  
grilled chicken, green goddess, arugula, tomato, pickled red onion, smashed avocado

**The Dirty South** • $15  
crispy chicken tenders, honey - butter, dill pickles

**SIDES**

**White Cheddar Grits** • $5

**Bacon** • $4

**Herb Roasted Redskins** • $4

**TX Eggs** • $5

**Fresh Fruit** • $4

**Buttermilk – Pecan Waffle** • $6

**Multi – Grain Toast** • $4

**TX Blueberry – Maple Sausage** • $4

*CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness