

# LUNCH MENU

## STARTERS

### TODAY'S SOUP

Cup **9** / Bowl **14**

### CREOLE GUMBO OF THE DAY

Cup **9** / Bowl **14**

### HILL COUNTRY SPARE RIBS

dry rubbed & pit smoked  
blue cheese slaw | BBQ sauce **14**

### TENDERLOIN CROSTINI

smoked beef | caramelized onion | blue cheese  
horseradish cream | toasted baguette **18**

### SMOKED SALMON CROSTINI

capers | red onion | dill crème fraiche  
toasted baguette **18**

## SALADS

### GARDEN

mixed greens | cherry tomatoes | Banyuls vinaigrette  
herb goat cheese crostini **9**

### CHICKEN CAESAR

chopped romaine | classic Caesar dressing  
parmesan | croutons  
*grilled or country fried chicken* **16**

### HARVEST

mixed greens | grapes | fresh berries | feta | walnuts  
aged red wine vinaigrette  
*grilled or country fried chicken* **18**

### CRAB CAKE

mixed greens | panko breaded jumbo lump crab  
lemon vinaigrette | tarragon beurre blanc **22**

### SHRIMP CHOP

romaine | chickpeas | corn | tomato | cucumber  
avocado | parmesan | buttermilk dressing  
*grilled or country fried shrimp* **19**

### SMOKED TENDERLOIN & ROMAINE WEDGE

pecan smoked beef | romaine hearts | tomato | cucumber  
bacon | croutons | blue cheese dressing **19**

### AVOCADO & TOMATO

arugula | red onion | hearts of palm  
cumin vinaigrette **12**  
*add jumbo lump crab* **+15**

### BLACKENED SALMON COBB

mixed greens | tomato | cucumber | hard boiled egg  
bacon | parmesan | lemon vinaigrette **18**

### CARIBBEAN CURRY LETTUCE WRAPS

curried chicken salad | golden raisins | green apple  
walnuts | grapes | mint & basil | bibb lettuce cups **17**

### TOMATO BLOOM

homegrown tomato | shrimp remoulade | hard boiled egg  
mixed greens | red onion | lemon vinaigrette **17**

## SANDWICHES

### FRIED GULF SHRIMP B.L.T.

avocado | remoulade slaw | French hoagie  
hand cut waffle chips **19**

### CRAB CAKE

panko breaded jumbo lump crab | roasted red bell pepper  
bibb lettuce | saffron tartar sauce | challah bun  
hand cut waffle chips **22**

### LONE STAR BURGER

½ lb. specialty grind Akaushi beef | bibb lettuce | tomato  
onion | pickle | challah bun | hand cut fries **16**  
*add: cheddar, blue, guyere, smoked gouda  
avocado, bacon, sautéed mushrooms*

### POT ROAST POBOY

braised short rib | debris gravy | shaved ham  
remoulade slaw | French hoagie | hand cut waffle chips **16**

### HICKORY BURGER

½ lb. specialty grind Akaushi beef | smoked gouda cheese  
bacon | Hickory sauce | caramelized onion  
toasted challah bun | hand cut fries **18**

### PANEED CHICKEN

panko crusted chicken cutlet | cilantro-cabbage slaw  
habanero crema | challah bun | hand cut waffle chips **17**

### PIMENTO CHEESE

TX gold cheddar | bacon | tomato | pickled jalapeno  
seeded multigrain toast | hand cut waffle chips **15**

### FRIED GREEN TOMATO B.L.T

TX green tomato | bacon | spicy remoulade | bibb lettuce  
seeded multigrain toast | hand cut waffle chips **16**

## MAINS

### GRILLED MAPLE BRINED PORK CHOP

fingerling potato, green bean, & tomato salad  
balsamic-fig demi-glace **20**

### GULF SHRIMP & WHITE CHEDDAR GRITS

black pepper & lemon garlic butter **23**

### FRIED SHRIMP & OYSTER PLATTER

remoulade slaw | hand cut fries **22**

### GRILLED SKUNA BAY SALMON

vegetable couscous | lemon olive oil **26**

### BLACKENED CREOLE SNAPPER

Cajun dirty rice | stewed okra & tomatoes **28**

### PASTA SUGO ROSA

slow simmered beef & pork | fettucine  
Sunday "Sugo" tomato sauce | garlic bread **18**

### CHICKEN FRIED STEAK

mashed potatoes | roasted vegetable medley  
cracked-pepper cream gravy **19**

### 6 oz TENDERLOIN FILET

wild mushroom risotto | horseradish cream **33**

## FOR THE TABLE

WAFFLE CHIPS

ONION RINGS

HAND CUT FRIES

**7 EACH**

DAILY  
RISOTTO

STEWED OKRA &  
TOMATOES

SMOKED GOUDA  
MAC & CHEESE

**8 EACH**

## FRIDAY LUNCH SPECIAL

BUTTERMILK FRIED CHICKEN

mac & cheese | collard greens **21**

**SERVED AT LUNCH ONLY ON FRIDAYS**

EXECUTIVE CHEF – COLIN SHINE

Frank's

— AMERICANA REVIVAL —