



SETTLE & START

FRIED PICKLES	7
Green Tabasco Butter, Blue Cheese	
BLUE CRAB CAKES	8
Jalapeno Honey Glaze	
AVOCADO FUNDIDO	10
Queso Fresco, Chorizo, Black Beans, Tortilla Chips	
BBQ SHRIMP AND SMOKED BACON SKEWERS	11
BBQ Ranch	
RANCHERO SHRIMP COCKTAIL	14
Poached Shrimp, Tomato, Horseradish, Cucumber, Avocado, Tortilla Chips	
SEASONAL CHEESE PLATE	16
Chef Selected Cheeses, Fruit, Crostini	

SOUP & SALAD

SOUTHWEST CHICKEN TORTILLA SOUP	7
Avocado, Pulled Chicken, Queso Fresco	
DUCK & SAUSAGE GUMBO	12
White Rice, Pickled Okra	
LITTLE HOUSE SALAD	4
Mixed Greens, Feta, Candied Pecans, Cucumber, Lemon-Herb Vinaigrette	
HOUSE SALAD	7
Mixed Greens, Feta, Candied Pecans, Cucumber, Lemon-Herb Vinaigrette	
TEXAS CHOP	10
Romaine, Avocado, Egg, Bacon, Onion, Buttermilk Blue Cheese Dressing	
GRILLED VEGETABLE & BABY SPINACH SALAD	10
House Made Boursin, Citrus Balsamic Dressing, Toasted Quinoa	

SIDES

Garlic Mashed Potatoes	5
Cream Cheese Grit Cake	5
Grilled Zucchini	5
Grilled Asparagus	6
Lemon Butter Broccolini	6
Mac & Cheese	5
Pan Fried Kale	5

BEVERAGES

Minted Lemonade	4
Iced Tea	3
Passion Iced Tea	3
Coffee	3
Orange Zest & Honey Coffee	3
Pralines & Cream Coffee	4
Hot Tea	3
Soda	3





LARGE PLATES

CHICKEN FRIED STEAK	14
Black Pepper Gravy, Garlic Mashed Potatoes	
HERB ROASTED CHICKEN BREAST	15
Cheese Grits, Kale, Garlic Cream Sauce	
PAN FRIED REDFISH	18
Warm Carrot & Pecan Slaw, Cream Cheese Grit Cake, Jalapeno Cilantro Oil	
GRILLED SALMON	18
Ginger BBQ Butter, Roasted Pepper & Asparagus Quinoa, Spiced Pumpkin Seeds	
CRAB STUFFED & GRILLED TROUT	20
Tomato Thyme Rice, Zucchini & Baby Kale	
TOMATO CORIANDER SHRIMP FETTUCCINI	20
Artichoke Hearts, Mushrooms, Manchego	
DUCK CONFIT	21
Wild Mushroom Risotto, Balsamic Fig Compote, Fresh Fennel & Green Beans	
PAN FRIED QUAIL BREAST	22
Corn Spoon Bread, Tasso Cream, Apple Carrot Slaw	

FROM THE BROILER

SETTLES BURGER	12
Onion Jam, Jalapeno Jack Cheese, Horseradish Pickles.	
ADDITIONAL ITEMS:	
AVOCADO \$2 • OVER-EASY EGG \$2 • SMOKED BACON \$3 • DOUBLE PATTY, DOUBLE CHEESE \$6	
TX WILD BOAR CHILI DOG	14
Jalapeno Cheese Sausage, Wild Boar Chili, Pickled Jalapeno, Fresh Onion	
BARBECUE PORK RIBS	16
Citrus Coleslaw, Horseradish Pickles, House BBQ	
NEW YORK STRIP STEAK	28
Garlic Mashed Potatoes, Lemon Butter Broccolini, Oak Barrel-Bourbon Steak Sauce, Tobacco Onions	
CHARBROILED BEEF TENDERLOIN	36
Garlic Mashed Potatoes, Lemon Butter Broccolini, Oak Barrel- Bourbon Steak Sauce, Tobacco Onions	
CHARBROILED 16OZ RIBEYE	39
Garlic Mashed Potatoes, Lemon Butter Broccolini Oak Barrel-Bourbon Steak Sauce, Tobacco Onions	
BONE IN PORK CHOP	22
Smoked Bacon Crust, Cheese Grits, Grilled Zucchini	

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, AND MEAT
MAY INCREASE THE RISK OF FOODBORNE ILLNESS
SUBSTITUTION CHARGE - \$1
NO SEPARATE CHECKS FOR PARTIES OF 7 OR MORE

