

Sunday Brunch

Served 10:30 am till 3:00 pm

Starters

Farmer's Board

Bernhard's Dry Sausage, Seasonal Fresh Fruit
Toasted Pecan Halves, Artisanal Cheese
Local Honey & Baked Water Crackers 16.50

Blue Lump Crab Cakes Crusted with Toasted Pecans Served on a bed of Naturally Raised Arugula Topped with Lemon Tarragon Aioli 13.95

Baked Salami Chips Served with Bread & Butter Texas Jalapeno Dip 9.25

Loaded House Made Potato Chips Topped with Texas Apple Wood Bacon, Provolone, Green Onions & Dallas Sour Cream 9.25

Seasonal Soup

Small Bowl 4.95 Regular Bowl 6.95
Add a Fresh Baked Butter Croissant 2.25

Salads

Pomegranate Pistachio

Baby Arugula Drizzled with Honey Orange Rice Wine Vinaigrette Topped with Texas Goat Cheese, Toasted Pistachios, Red Onion, Pomegranate & Segmented Mission,. Texas Oranges 9.75

Greek

Naturally Raised Romaine Lettuce
Tossed with Greek Style Shallot Vinaigrette
Topped with Marfa Tomatoes, Feta Cheese, Texas English Cucumbers, Kalamata Olives & Red Onion 8.75

House

Naturally Raised Arugula & Romaine Lettuce
Tossed with Local Honey & Aged Balsamic Vinaigrette
Topped with Marfa Tomatoes, Sunflower Seeds, Texas English Cucumbers & Sweet Red Onion 6.95

Southwest

Naturally Raised Romaine Lettuce
Tossed in Creamy Roasted Hatch Ranch Dressing
Topped with Marfa Tomatoes, Hondo Corn, Texas English Cucumbers, Sliced Avocado & Tortilla Hay 9.25

Make Any Salad Larger & Add On:

Grilled Texas Brown Gulf Shrimp 6.25
Grilled Dallas Chicken Breast 6.25
Yoakum Quail 7.75
Scoop Chicken Salad 7.25
Fresh Blue Lump Crab 8.25

Sandwiches

Lamb Sliders

Three 2 Oz Grilled Twin County Harper Texas Grass Fed Lamb Burgers Topped with Caramelized Texas 1015 Onions and provolone cheese Served on a Sweet Sourdough Slider Bun 14.95

Bistro Muffin

Poached Egg, Basil Pesto Aioli, English Muffin, Black Forrest Ham & Provolone Cheese 8.95

Mediterranean Chicken Salad

Dallas Chicken Breast, Artichoke Hearts & Toasted Almonds Tossed in Lemon & Tarragon Infused Aioli Served on a Fresh Baked Butter Croissant 10.50

Cabrigo

Half Pound Windy Hill Farm Cabrigo Burger
Topped with Texas Smoked Bacon, Provolone Cheese
Served on a Wheat Sour Dough Bun with Garlic Aioli
Naturally Raised Romaine Lettuce, Marfa Tomato Sweet Red Onion & Dill Pickle Spear 15.95

Entrees

Rib eye

Grilled Amarillo Rib eye Steak Topped with Béarnaise Sauce Served with Fire Roasted Fingerling Potatoes, Haricot Verts Almandine & Two Poached Texas Eggs 29.95

Crab Cakes Benedict

Two Blue Lump Crab Cakes Topped with Two Texas Poached Eggs & Hollandaise Sauce Served with Sliced Marfa Tomato & Fire Roasted Fingerling Potatoes 17.75

Eggs Benedict

Toasted English Muffins Topped with Two Texas Poached Eggs, Canadian Bacon & Hollandaise Sauce Served with Marfa Tomato & Fire Roasted Fingerling Potatoes 15.95

Seasonal Quiche

Accompanied with Sliced Marfa Tomatoes
Naturally Raised Arugula & Romaine Lettuce
Dressed in Local Honey & Aged Balsamic Vinaigrette 14.50

Schnitzel

Texas Hill Country Wild Boar Cutlet Lightly Breaded
Topped with Texas Apple Wood Smoked Bacon & Sunny Side Up Texas Eggs Served Over Fire Roasted Fingerling Potatoes & Haricot Verts Almandine 18.95

Sides

Seasonal Berry Bowl

Topped with Local Honey Sweetened Crème Fraiche
5.25

Orange & Coriander Infused Cole Slaw 3.75

House Made Potato Chips 4.25

Sea Salt French Fries 5.25

Granola Parfait

House Made Granola, Honey Vanilla Yogurt
Seasonal Berries & Fruit 7.95

Drinks

We Proudly Serve Douwe Coffee

- European Roast Drip Brewed
8 oz. 3.50 16 oz. 4.75
- Iced Latte 16 oz. 4.75
- Espresso Shot 2.50
- Latte 8 oz. 3.75
- Cappuccino 8 oz. 3.75
- Breakfast Blend Coffee reg or decaf
Bottomless 3.00
- Extra Shot Espresso 1.00

Sparkling Water 16oz. 4.25

Fresh Brewed Iced Tea Sweet or Unsweet

Bottomless 3.25

Add Muddled Seasonal Berries 1.50

Lemonade 1 Liter 3.75

Add Muddled Seasonal Berries 1.50

Arnold Palmer 1 Liter 3.75

Add Muddled Seasonal Berries 1.50

Orange Juice 16 oz. 3.50

Milk 16 oz. 3.25

Bottled Water 16 oz. 1.00

Stubborn Craft Sodas 20oz. \$3.75 plus one refill

*Consumption of raw or undercooked meat, poultry, fish, shellfish & eggs
may increase the risk for food-borne illness

*20 % gratuity may be added for parties of 7 or more

*no separate checks for parties of 7 or more

Main Street Mary

Our own version of the classic with Zing Zang and Tito's
Handmade Vodka. Garnished with Applewood smoked bacon,
celery, olives and Greek peppers 10.95

259 Driver

A new twist on the original screwdriver made with fresh OJ,
Tito's Handmade Vodka and muddled raspberries It's Berry
Good!! 8.95

Lemonade Cooler

Our refreshing house made lemonade with Tito's Handmade
Vodka 8.95
Add muddled raspberries 1.50

House Gold Margarita Frozen or On the Rocks 9.95

Pecan Old Fashioned

Sit under the Pecan trees and Enjoy!!
Blacklands Bourbon, Blacklands Pecan and Brown Sugar
Bourbon, Nut Bitters Orange peel and Luxor cherry 12.25

Purple Iguana

An homage to things past but not forgotten
Tito's Handmade Vodka with blue curacao, cranberry, sweet
and sour, Luxor cherry
THE IGUANA LIVES ON!! 11.25

Paloma

This is Queen Irene's Drink!!
Altano Tequila with Paula's Grapefruit Liqueur, simple syrup
and Fever Tree sparkling Grapefruit 11.95

Old Fashioned

Made with Bulleit Bourbon, bitters, orange and Luxor cherry
11.95

Summer Green Tea

Refreshing never tasted so good!!
Jameson's with peach liqueur, sweet and sour and a splash of
soda 11.95

Tequila Sunrise with a Twist

Altano Tequila with O.J. a splash of Pineapple Crème Soda
and cherry juice 9.95

Ranch Water

Altano Tequila, fresh lime and Topo Chico 10.95

Rum Punch

Cruzan Dark Rum, Meyers Dark Rum, Pineapple sweet and
sour, cranberry and Jamacia 12.25