

APPETIZERS

**Parmesan Kale Dip • \$13**  
just like your favorite spinach dip (only better),  
served with tortilla chips

**Loaded Tots • \$13**  
pepper jack, cheddar, bacon, sour cream, pico  
& green onion with ranch on the side

**Cheese Sticks • \$12**  
house made & served with red sauce & ranch

**Squash & Ricotta Flatbread • \$13**  
roasted shallot jam, zucchini, squash blossom,  
whipped ricotta, aleppo pepper, extra virgin olive oil,  
mint & sea salt

**Oysters Rockefeller**  
**4 for \$13 | 8 for \$20**  
roasted gulf oysters with cream, kale, tomato,  
bacon & garlic – butter breadcrumbs

SALADS & SOUPS

**Kale Caesar • \$12**  
shaved parmesan & toasted sourdough  
breadcrumbs

**Shaved Brussels • \$12 <sup>N</sup>**  
brussels, kale, smoked almonds, dried cherries &  
honey – mustard dressing

**Arugula • \$12 <sup>N</sup>**  
strawberries, goat cheese, candied almonds &  
lemon poppy seed vinaigrette

**Wedge • \$13 <sup>N</sup>**  
tomatoes, bacon, green onion, candied pecans  
& blue cheese dressing

ADD grilled or crispy chicken \$6 | ADD hanger steak \$10 | ADD grilled shrimp \$7

Chicken Salads

**Cobb • \$17**  
grilled chicken, avocado, egg, bacon, tomatoes,  
blue cheese, crispy onions & blue cheese dressing

**Chicken Ranch • \$17**  
crispy chicken, avocado, egg, bacon, tomatoes,  
cheddar, grilled corn, carrots, pickled banana  
peppers, green onions & ranch

**Honey Mustard Chicken • \$17 <sup>N</sup>**  
crispy chicken, brussels, kale, cabbages, smoked  
almonds, dried cherries & honey mustard dressing

Soups

**Cream of Tomato Soup**  
**Cup \$4 | Bowl \$6**  
our version of the classic

**Bison Chili**  
**Cup \$6 | Bowl \$10**  
our award winning chili made with spicy chiles,  
ground bison, black, pinto & kidney beans, topped  
with cheddar & green onion

SANDWICHES

**Grilled Chicken**  
**Half \$12 | Whole \$16**  
white cheddar, spicy cherry peppers, arugula,  
tomato & pesto mayo on sourdough

**Smoked Applewood BLT**  
**Half \$12 | Whole \$16**  
shredded lettuce, tomato & avocado mayo on  
sourdough

**Loaded Grilled Cheese**  
**Half \$12 | Whole \$16**  
white cheddar, american, bacon, griddled tomato  
& avocado on sourdough

**The Remedy Burger • \$15**  
american cheese, creamy mustard, dill pickles,  
sweet onion, shredded lettuce & tomato

**The Standard Deluxe Burger • \$16**  
bacon, sunny side egg, pepper jack, avocado  
mayo, crispy fried onions, marinated tomato &  
arugula

Crispy Chicken

**The Buffalo • \$14**  
spicy buffalo sauce & blue cheese slaw

**The Honey Mustard • \$14**  
honey – mustard, dill pickles & brussels kale slaw

**The Dirty South • \$14**  
sabine creek TX honey – butter & dill pickles

**The Rueben • \$15**  
shaved brisket pastrami, swiss cheese, sauerkraut,  
“awesome sauce” on marble rye

**The Patty Melt • \$15**  
wagyu beef patty, swiss cheese, caramelized onion,  
“awesome sauce” on marble rye

served with choice of french fries, house salad, cream of tomato soup +1, bison chili +2, fresh fruit + 2,  
kale caesar + 2, wedge + 2.50

<sup>N</sup> sub the impossible burger + 2 | sub gluten free bun + 3

ENTREES

TX Staples

**Chicken Fried Chicken • \$19**  
two crispy chicken breasts, mashed potatoes, green beans & chicken gravy

**Surf & Turf • \$28**  
delmonico & chimichurri butter grilled shrimp with loaded mashed potatoes

**Steak Frites • \$25**  
topped with chimichurri & served with pecorino – herbed fries

**Steak Enchiladas • \$24**  
grilled fajita marinated steak served with mushroom & cheese enchiladas in poblano – sour cream sauce with crema, pico & cilantro

**Roasted Mushroom & Cheese Enchiladas • \$15**  
mushroom & cheese enchiladas in poblano – sour cream sauce with crema, pico & cilantro

Pastas

served with grilled garlic bread

**Chicken Parmesan • \$19**  
topped with mozzarella & served with spaghetti & red sauce

**Shrimp Carbonara • \$21**  
bacon, peas, cream & pecorino

**Cheese Ravioli Chicken Alfredo • \$23**  
five cheese ravioli, grilled chicken, spinach & garlic blistered tomatoes

SIGNATURES

**Shrimp Lo Mein • \$19**  
grilled shrimp, broccoli, mushrooms, snap peas, peppers, onions, carrots, edamame & sesame – lo mein in stir fry sauce

**Ahi Tuna Sushi Bowl • \$18**  
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas, tobiko & sesame

**Bunless Burger Bowl • \$16**  
white cheddar, sunny side egg, roasted portabella, avocado, dill pickles, tomato, shredded lettuce & spicy chile mayo

**Grilled Salmon • \$26 <sup>N</sup>**  
honey – garlic brussels & crispy wonton salad with oranges, avocado, almonds & fresh greens

SIDES

**French Fries**  
Small \$3 | Large \$5

**Tots**  
Small \$3 | Large \$5

**Mashed Potatoes & Gravy**  
Small \$4 | Large \$6

**Loaded Mashed Potatoes**  
Small \$5 | Large \$9

**Herb – Buttered Green Beans**  
Small \$5 | Large \$9

**HG Honey – Garlic Brussels Sprouts**  
Small \$4 | Large \$8

**House Salad • \$6**

**1/2 Kale Caesar • \$6**

**1/2 Wedge • \$6.50 <sup>N</sup>**

DESSERTS

Pies

**Remedy Coconut Cream • \$8**  
topped with vanilla whip cream and toasted coconut in traditional crust

**Daily Rotators**  
Ask your server for our daily rotator

**Dutch Apple • \$8**  
topped with crunchy streusel in traditional crust, served with whipped cream  
available warm on request

**Banana Pudding Pie • \$8**  
the southern classic in pie form topped with whipped cream & nilla wafers in graham cracker crust

WE ARE SO Glad YOU ARE HERE.