

STANDARD

SERVICE

APPETIZERS

Avocado Toast • \$9

whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

Crab Rangoon Dip • \$13

served with wonton chips

Chips & Queso • \$10

white queso topped with guacamole, sour cream, pico, pickled red onions & cilantro

SALADS & SOUPS

- Add grilled chicken \$5, grilled shrimp \$7, filet mignon \$9, scottish salmon \$10

Kale Caesar • \$10

shaved parmesan & toasted sourdough breadcrumbs

Ranch Salad • \$6

tomatoes, shredded carrots, cucumber, mixed greens & ranch

Ahi Tuna Sushi Bowl • \$18

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Veggie Chopped ^N • \$13

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries & tx honey – sherry vinaigrette

Cobb Salad • \$13

grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

SOUPS

Bison Chili • Bowl \$8

kidney, pinto & black beans, cheddar, green onion

Cream of Tomato Soup • Bowl \$6

our version of the classic

SANDWICHES

- Served with fries or ranch salad, fruit + 1, sweet potato fries + 3

The Remedy Burger • \$14

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

The Dirty South • \$12

sabine creek tx honey – butter & dill pickles

Buffalo Chicken Sandwich • \$13

spicy buffalo sauce & blue cheese slaw

Whole Grilled Chicken • \$14

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

SUB THE IMPOSSIBLE BURGER + 2

BOWLS

The Stir Fry

broccoli, mushrooms, snap peas, peppers, onions, carrots & edamame in stir fry sauce over sesame – brown rice

The Tejas

ranchero beans, brown rice, peppers & onions, cheddar, pico, sour cream, guacamole, shredded lettuce & crispy tortilla strips

The Farmhouse

roasted redskin potatoes in herb butter, orange – chile glazed baby carrots, goat cheese & english peas

PROTEINS

- Meatless • \$12
- Grilled Chicken • \$15
- KC Kobe Beef Burger • \$15
- Scottish Salmon • \$21
- Filet Mignon • \$19
- Impossible Burger • \$17

KIDS MENU

ALL KIDS MENU ITEMS \$4 WITH THE PURCHASE OF AN ADULT MEAL

Cheese Pizza • \$6

mozzarella, parmesan & red sauce

Pasta • \$6

choice of red sauce or butter & parmesan

- All options below served with choice of fries, fruit or salad

Fajita Tacos • Steak \$8 or Chicken \$6

cheddar cheese, lettuce, sour cream & pico on the side on flour tortillas

Cheeseburger • \$8

kansas city kobe beef burger, american cheese, dill pickles & ketchup

Grilled Cheese • \$6

american cheese on griddled sourdough

Chicken Tenders • \$6

three pieces fried crispy

STANDARD

S E R V I C E

FAMILY STYLE MEALS

EACH MEAL PACKAGE FEEDS A FAMILY OF 4 DINNER WITH LEFTOVERS FOR LUNCH



PASTA NIGHT

your choice of sauce topped with mozzarella & pecorino cheeses

choice of caesar or mixed greens salad
(ranch, blue cheese, or honey-mustard dressing)
garlic bread
add chicken +\$10

choose your sauce:
red sauce \$38
meat sauce \$40
alfredo \$40



TACO NIGHT

your choice of protein with all the fixings
choice of flour or corn tortillas

peppers & onions
chips & salsa
ranchero beans & brown rice

choose your protein:
mexican ground beef \$45
chicken \$49
steak \$55



THE BUTCHERS CUT (Feeds 2 or 4)

your choice of TX center - cut steak or pork
with a 3 course dinner

choice of caesar or mixed greens salad
(ranch, blue cheese, or honey-mustard dressing)
sauteed mushrooms & onions
loaded mashed potatoes
daily pie for dessert

choose your cut:
7 oz filet mignons \$60/\$110
14 oz ny strips \$60/\$110
8 oz sirloins \$43/\$65
14 oz frenched, pork chops \$40/\$70

N CONTAINS NUTS

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

EACH MEAL PACKAGE FEEDS A FAMILY OF 4 DINNER WITH LEFTOVERS FOR LUNCH



CHICKEN DINNER

your choice of chicken style with all the essentials

- choice of caesar or mixed greens salad (ranch, blue cheese, or honey-mustard dressing)
- mashed potatoes
- green beans
- biscuits & chicken gravy

choose your style:
fried chicken breasts \$43
grilled chicken breasts \$43



THE STIR FRY

your choice of protein with broccoli, mushrooms, snap peas, carrots & edamame in stir fry sauce

- choice of caesar or mixed greens salad (ranch, blue cheese, or honey-mustard dressing)
- sesame fried brown rice

choose your protein:
chicken \$50
steak \$60



BISON CHILI

black, kidney & pinto beans, poblano, jalapeño & ancho chiles, served with sour cream, green onion, cheddar cheese

- choice of caesar or mixed greens salad (ranch, blue cheese, or honey-mustard dressing)

choose your side:
buttermilk biscuits \$48
jalapeno – cheddar cornbread \$48

SALAD OPTIONS

Kale Caesar • \$18
kale, parmesan, toasted breadcrumbs

Ranch Salad • \$18
tomatoes, shredded carrots, cucumber, mixed greens & ranch



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PRODUCE BOX // \$40



Lettuce
Broccoli
Onions
Tomatoes
Avocados
Zucchini
Mushrooms
Brussels Sprouts
Potatoes
Bananas
Oranges
Lemons
Limes
Fresh Berries
Rolled Oats
Rice
Beans

available Saturday & Sunday 11:00am - 2:00pm

BRUNCH MEAL KITS



PANCAKE BREAKFAST // \$30

serves 4 - 6

1 bottle ready pour butter - pecan
pancake batter // CONTAINS NUTS
3/4 lb blueberry maple sausage links
1 dozen farm fresh eggs
real vermont maple syrup
sea - salted butter
32 oz fresh orange juice



BREAKFAST TACOS // \$ 30

serves 6 - 12

1 lb applewood smoked bacon
1 - 15 ct. pack of la nortaña flour tortillas 1
dozen farm fresh eggs
tillamook cheddar cheese
pico de gallo
charred tomato salsa
2 avocados
1 bunch cilantro
32 oz fresh orange juice

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S E R V I C E

EACH KIT INCLUDES A HAND CRAFTED RECIPE BY CHEF DANYELE MCPHERSON

GRILL MEAL KITS



CENTER CUT PORK CHOP // \$ 60

serves 4 with leftovers

- 4 - 14 oz bone - in pork chops
- TX steak rub & chimichurri butter
- 6 ears corn
- 2 poblano peppers
- 3 zucchinis
- 3 yellow squashes
- 2 lbs redskin potatoes



NY STRIP // \$100

serves 4 with leftovers

- 4 - 14 oz thick - cut angus NY strips
- TX steak rub & chimichurri butter
- 6 ears corn
- 2 poblano peppers
- 3 zucchinis
- 3 yellow squashes
- 2 lbs redskin potatoes



BBQ CHICKEN // \$45

serves 4 - 6

- 6 bbq marinated chicken breasts
- hickory smoked bbq sauce & chimichurri butter
- 6 ears corn
- 2 poblano peppers
- 3 zucchinis
- 3 yellow squashes
- 2 lbs redskin potatoes



KC KOBE BEEF BURGERS // \$50

serves 4 - 6

- 6 kansas city kobe beef burgers
- 6 locally baked brioche buns
- seasoning salt & chimichurri butter
- ketchup, mustard & mayo
- TX tomato, bibb lettuce, red onion & avocado
- 3 zucchinis
- 3 yellow squashes
- 2 lbs redskin potatoes