

APPETIZERS

Berry Buckle Muffins • \$7
baked with a heavy handed dose of crumb topping & served with salted butter & strawberry jam

Yogurt Parfait • \$9
greek yogurt, house granola with pecans, almonds, pumpkin seeds, strawberry preserves & fresh berries

TX Baked Eggs • \$10
add tx chorizo for \$3
two eggs baked in spicy salsa verde, topped with cotija cheese, cilantro, pickled red onion & shaved radish served with flour tortillas

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

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

Toasts

Deviled Egg & Ham • \$11
egg salad with fresh herbs, pickled mustard seeds & ham on sourdough

AM Avocado • \$7
fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds on whole wheat

Pimento Cheese • \$8
house pimento cheese & chives on sourdough

SALADS & SOUPS

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

Shaved Brussels • \$12 ^N
brussels, kale, cabbages, smoked almonds, dried cherries & honey – mustard dressing

Wedge • \$13
tomatoes, bacon, green onion, candied pecans & blue cheese dressing

Arugula • \$12 ^N
strawberries, goat cheese, candied almonds & lemon poppy seed vinaigrette

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

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

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

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
crispy chicken, brussels, kale, cabbages, smoked almonds, dried cherries & honey mustard dressing ^N

SANDWICHES

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

Grilled Chicken

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

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

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

served with choice of french fries, house salad, cream of tomato soup, fresh fruit + 2, kale caesar + 2, wedge + 2.50
sub the impossible burger + 2 | sub gluten free bun + 3

^N Food contains nuts

BRUNCH

Huevos Rancheros • \$13

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado & sour cream

Steak & Eggs • \$22

grilled hanger steak, two sunny side eggs, herb roasted potatoes & toast

The Classic Stack • \$11

our signature pancakes served with vermont maple syrup & salted butter with choice of bacon or maple – blueberry sausage

The Blueberry – Lemon Stack • \$12

our signature pancakes served with blueberry compote & lemon curd with choice of bacon or maple – blueberry sausage

Hangover Soup • \$MP

our chef's take on the cure for what ails you

Classic Breakfast

served with choice of herb roasted potatoes, white cheddar – stone ground grits or fresh fruit + 2

Bacon Breakfast On a Bun • \$13

bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

Veggie Omelet • \$14

roasted mushrooms, tomatoes, spinach, goat cheese & multi – grain toast

Chorizo Omelet • \$15

TX chorizo, sautéed peppers & onion, sharp white cheddar & multi – grain toast

Breakfast Tacos • \$14

bacon, egg, american cheese, tots, sour cream, cilantro & pico on la norteña flour tortillas

The Standard Breakfast • \$13

two eggs any style & multi- grain toast with choice of bacon or maple – blueberry sausage

SIDES

Multi – Grain Toast • \$4

2 slices served with salted butter & strawberry preserves

Herb Roasted Redskins • \$3

chimichurri – butter & fresh herbs

Fresh Fruit • \$5

watermelon, pineapple, grapes, berries

Cheddar – Stone Ground Grits • \$3

sharp white cheddar & chives

Bacon • \$3

two thick cut slices, cooked crispy

TX Blueberry – Maple Sausage • \$3

two links from Miller's Smokehouse, Llano TX

TX Eggs • \$3

two eggs any style

French Fries

Small \$3 | Large \$5

House Salad • \$6

1/2 Kale Caesar • \$6

1/2 Wedge • \$7 ^N

DESSERTS

Pies

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Fall Rotator Pies • \$8

Ask your server for our daily selection

Pumpkin Cream ^N

topped with brown butter – pumpkin seed crumble & dried cranberries in graham cracker crust

Dutch Apple

topped with crunchy streusel in traditional crust, served with whipped cream
available warm on request

Bourbon Pecan ^N

sweet, salty, crunchy & boozy in traditional crust, served with whipped cream

HAIR OF THE DOG? WE GOT YA.

