

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 ^N
brussels, kale, smoked almonds, dried cherries &
honey – mustard dressing

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

Wedge • \$13 ^N
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 ^N
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

^N 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 ^N
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 ^N

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.

STANDARD SERVICE

BRUNCH

SATURDAY & SUNDAY
10:00 am - 3:00 pm

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

- 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, smoked almonds, dried cherries & honey – mustard 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 N**
crispy chicken, brussels, kale, cabbages, smoked almonds, dried cherries & honey mustard dressing

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

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

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

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

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

- 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

N sub the impossible burger + 2 | sub gluten free bun + 3

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
- Nashville Hot Chicken & Biscuits • \$18**
crispy chicken breast, nashville hot sauce, butter biscuits, sausage gravy & two sunny side eggs
- 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 Special • \$ MKT**
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 • \$6.50 ^N**

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.

^N CONTAINS NUTS

THE USUAL

DRINKS

A few of our friends and regulars believe they have found the perfect drink, so we decided to make it a friendly wager. Every 3 months, we feature 8 cocktails created by and named after locals, and for each drink ordered we donate \$1 to the charity of their choice. At the end of the quarter, the 3 most popular cocktails remain on the menu, and the others are replaced with new creations.

THE USUAL COCKTAILS

Stop Collin Me • \$12

gilbeys gin, giffard pamplemousse, lime juice, orange syrup, grapefruit sherbet, topo chico
Charity | Human Rights Campaign | Laura Baracai

Matetich • \$12

tito's vodka, topo chico, lime wedge, orange slice
Charity | Assist The Officer | Mike Matetich

Jill & Jack • \$12

gilbeys gin, st. germaine , orange syrup, lime, cucumber juice
Charity | Young Friends of Ronald McDonald House | Ashley Heerding

CASA Rosa • \$12

watermelon infused 42 below vodka, watermelon infused cocchi americano, lime juice, mint syrup & fresh watermelon juice
Charity | Dallas Casa | Jack Zeringue

FROZENS

Mangonada • \$12

lunazul tequila, mango cordial, lime juice, sweet chile

White Claw • \$11

42 below vodka, rotating white claw, simple

M Street Daquiri • \$12

honeydew infused pisco, blackberry turbo, lime juice
Charity | North Texas Food Bank | Suzanne Duda

Salty Dawg • \$12

42 below vodka, aperol, frothy ruby red grapefruit juice, lemon & citrus sugar salt rim
Charity | Women In Need | Donna Irons

Beach Please • \$12

g&w bourbon, lustau sherry, giffard banane, tropical syrup, lemon juice, angostura bitters
Charity | Everybody Eats | 8020

Good Vibes Only • \$12

house made coconut rum, passionfruit, pineapple, lime, orgeat
Charity | Lancer Legacy Ranch | DeLayne Spicer

B&T • \$10

The Botanist Gin & tonic

For every Botanist and Tonic sold, The Botanist will donate \$5 to the Independent Restaurant Coalition; a movement to secure vital protections for the nation's 500,000 independent restaurants, and 11 million restaurant workers impacted by the coronavirus pandemic.

BEER

Draft:

Oberon Wheat Ale • \$6

Bells | Kalamazoo MI

Two Hearted Ale • \$6

Bells | Kalamazoo MI

Velvet Hammer • \$6

Peticolas Brewing Co. | Dallas ,TX

Love Street Blonde • \$6

Karbach Brewing Co. | Houston, TX

Package:

Michelob Ultra • \$4

Anheuser-Busch |. St. Louis, MO

Miller Lite • \$4.50

Miller Brewing Co. | Ft. Worth , TX

Dos Equis • \$5

Cuauhtemoc Moctezuma Brewing | Mexico

Shiner Bock • \$5

Spoetzl Brewery | Shiner. TX

Modelo • \$5

Grupo Modelo | Mexico

True Love Raspberry Gose • \$5

Martin House Brewing Co. | Ft. Worth, TX

Light Circus Hazy IPA • \$7

Karbach Brewing Co. | Houston, TX

Guinness Stout • \$7

Guinness Brewery | Dublin, Ireland

The Dark Cide • \$7

Bishop Cider Co. | Dallas, TX

White Claw Rotater • \$5

WINE

White:

Rodney Strong • G \$12 B \$46

Chardonnay | Sonoma, California

Raimat • G \$8 B \$30

Chardonnay | Spain

Matua • G \$10 B \$38

Sauvignon Blanc | Marlborough, New Zealand

J Vineyards • G \$11 B \$42

Pinot Gris | Rutherford, California

Red:

Benziger • G \$12 B \$46

Pinot Noir | Monterrey, California

Beaulieu Vineyard (BV) • G \$12 B \$46

Cabernet Sauvignon | Rutherford, California

Callaway Cellars • G \$10 B \$38

Cabernet Sauvignon | Pasa Robles, California

Barossa Valley Estate • G \$10 B \$38

GSM Blend | Barossa Valley, Australia

Rosé:

Copain • G \$11 B \$42

Still Rosé | Healdsburg, California

JP Chenet • G \$10 B \$38

Sparkling Rosé | France

Bubbles:

Wycliff • G \$6 B \$24

Brut champagne | California

Benvolio • G \$11 B \$42

Benvolio | Veneto, Italy

HAPPY HOUR

3PM - 6PM • WEDNESDAY - FRIDAY

COCKTAILS

Espresso Martini • \$7
42 Below Vodka, Mr. Black Cold Brew Liquor,
Grady's Cold Brew

Old Fashioned • \$5
G&W Private Stock Bourbon, Turbinado,
Angostura Bitters & Orange Oils

BEER

Oberon Wheat Ale • \$3
Bells | Kalamazoo MI

Two Hearted Ale • \$3
Bells | Kalamazoo MI

Velvet Hammer • \$3
Peticolas Brewing Co. | Dallas ,TX

Love Street Blonde • \$3
Karch Brewing Co. | Houston, TX

WINE

Red Wine • \$6

White Wine • \$6

REVERSE HAPPY HOUR

10PM - 12AM
FRIDAY & SATURDAY

APPETIZERS

Cheese Sticks • \$6
house made & served with red sauce & ranch

Loaded Tots • \$6.50
pepper jack, cheddar, bacon, sour cream, pico &
green onion with ranch on the side

Parmesan Kale Dip • \$6.50
just like your favorite spinach dip (only better),
served with tortilla chips

Squash & Ricotta Flatbread • \$6.50
roasted shallot jam, zucchini, squash blossom,
whipped ricotta, aleppo pepper, extra virgin olive
oil, mint & sea salt

Oysters Rockefeller
4 for \$6.50 | 8 for \$10
roasted gulf oysters with cream, kale, tomato,
bacon & garlic – butter breadcrumbs

YAPPY HOUR

extended happy hour for dog lovers
EVERY THURSDAY
3PM - 8PM

For every specialty Yappy Hour cocktail sold,
Tito's Handmade Vodka will donate \$1 to
Buddha and the Bull. This Dallas based charity
helps save the lives of at-risk dogs.

Bramble & Rosé • \$8
Makers Mark bourbon, lemon juice, blackberry
turbo, rosemary

Tito's 75 • \$8
Tito's vodka, lemon juice, strawberry turbinado,
wycliff brut, lemon peel

NON - SPIRITED

Coca Cola • \$2.5
Sprite • \$2.5
Diet Coke • \$2.5
Dr. Pepper • \$2.5
Orange Fanta • \$2.5
Black Iced Tea • \$2.5

Topo Chico • \$2.5
Hot Tea • \$2.5
Coffee • \$2.5
Milk • \$2.5
Orange Juice • \$2.5
Lemonade • \$2.5