

TSC

CRAFT GRILL

Texas Scratch Cookin'

HAPPY HOUR SPECIALS

SUNDAY - THURSDAY 3PM - 6PM, AND 9PM - 10PM,

FRIDAY & SATURDAY 3PM - 6PM, AND 9PM - 11PM

HAPPY HOUR

HAPPY HOUR

HOUSE FROZEN MARGARITAS - 5

HOUSE WINE - 6/glass, 20/bottle

DRAFT BEER - \$1 OFF REGULAR POUR

WELL LIQUOR COCKTAILS - 3.5/SINGLE, 4.5/DOUBLE

(3) BLUE RIBBON DEVILED EGGS - 5

(3) BACON MAC & CHEESE 'BAMA BALLS - 5

KYLE'S DEEP-FRIED DILL PICKLES - 5

DEEP-FRIED BREAD & BUTTER PICKLES - 5

CONNIE'S SMALL QUESO & CHIPS - 5

(1) CHICKEN & BISCUIT WITH FRIES - 5

(1) PULLED PORK SLIDER WITH FRIES - 5

CRAFT GRILL COCKTAILS

Craft Grill House Margarita (Frozen or Rocks) - 8 - Tequila, Agave, Lime Juice

Craft Grill Flight of Margaritas - 12 - 4 different All-Natural Fruit Purees, Tequila

Prickly Pear Margarita - 9 - Prickly Pear Vodka, Silver Tequila, Agave, Lime Juice

Spicy! B.A.M. - 10 - Jalapeño Infused Tequila, Smoked Pineapple, Mango

Spicy! Trail Rider Special - 10 - Jalapeño Infused Tequila, Agave, Lime Juice

Spicy! Grapefruit Margarita - 9 - Gold Tequila, Grapefruit Juice, Agave, Jalapeños

Spicy! Raspberry-Hibiscus Margarita - 9 - Jalapeño Infused Tequila, Fruit Puree, Agave

The Rosey 'Rita - 9 - Frozen House Margarita with a swirl of Rose House Wine



CRAFT GRILL SIGNATURE SIPS

Craft Grill Old-Fashioned - 10 - Yellow Rose Whiskey, Angostura Bitters

Nutty Old-Fashioned - 10 - Peanut Butter Whiskey, Walnut Bitters

Texas Smash - 10 - Yellow Rose Whiskey, Peach Schnapps, Lime Juice

Basil Smash - 8 - Calamity Gin, Fresh Basil, Lemon Juice

Native Texan - 8 - Pear Vodka, Cucumber, Lemon Juice

Texas Mule - 9 - Tito's Vodka, Crabbie's Ginger Beer, Lime Juice

Lemon Drop Martini - 10.5 - Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup

Pretty in Pink - 9 - Watermelon Liqueur, Whipped Cream Vodka, Pineapple Juice

Texas Bluebonnet - 9 - Western Son Blueberry Vodka, Lemon Juice, Simple Syrup

Strawberry Kiss - 11 - Strawberry Vodka, Strawberry Puree, Lime Juice, Champagne

Aperol Spritz - 8.5 - Aperol citrusy Italian aperitif, sparkling Prosecco, Club Soda, orange slice

Spicy Pickle Beer Michelada - 9 - Pickle Beer, Lime Juice, Clamato, Worcestershire, Hot Sauce

Craft Grill Special Bloody Mary - 10 - created with Horseradish Root Infused Tito's Vodka



CRAFT GRILL SEASONAL SIPS

Christmas Mule - 8 - Tito's Vodka, Ginger Beer, Cranberry Juice, Lime Juice, Sugared Cranberries

Peppermint Patti - 8 - Whipped Cream Vodka, Creme de Menthe & Cocoa, Hot Cocoa, Candy Cane

Top Elf Margarita - 7 - Tequila, Triple Sec, Cranberry, Lime & Orange Juices, Cinnamon Stick

Winter Wonderland - 10 - Blueberry Vodka, Blue Curacao, Lemon Juice, Edible Glitter

Campfire Cosmo - 9.5 - Whipped Cream Vodka, Dark Creme de Cocoa, Roasted Marshmallow

Pumpkin Spice White Russian - 12 - Salt Caramel Vodka, Coffee Liqueur, Pumpkin Spice Cream



HOUSE WINES

CABERNET SAUVIGNON, CHARDONNAY, MERLOT, PINOT GRIGIO, PINOT NOIR, MOSCATO - 8/glass, 30/bottle

TEXAS WINES

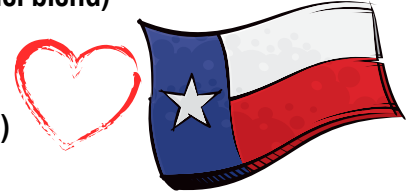
BECKER VINEYARDS PROVENCAL - 9/glass, 36/bottle (dry, French pink rose)

BECKER VINEYARDS TEMPRANILLO - 10/glass, 38/bottle (red Grenache/Zinfandel blend)

MESSINA HOF PRIMITIVO - 10/glass, 38/bottle (renowned Texas full-bodied red)

CHURCH HOUSE TEXAS RED - 12/glass, 44/bottle (fruit-forward red blend)

DUCHMAN VERMENTINO - 14/glass, 52/bottle (award-winning Italian white grape)



CABERNET SAUVIGNON

CONDOR MILLAMAN - CHILE - 10/glass, 38/bottle

WINES OF SUBSTANCE - WA - 12/glass, 44/bottle

LA MOTTE - FRANCE - 12/glass, 44/bottle

ST HUBERTS THE STAG - CA - 14/glass, 52/bottle

CAB BY CELLIER DES CHARTREUX - FRANCE - 14/glass, 52/bottle

SILVER OAK - CA - 23/glass, 90/bottle

CHARDONNAY

CARMEL ROAD - CA - 10/glass, 38/bottle

RAEBURN - CA - 12/glass, 44/bottle

WATERMILL CHANCES R - WA - 14/glass, 52/bottle

JORDAN - CA - 18/glass, 66/bottle

SENTALL - CA - 20/glass, 76/bottle

MALBEC

OMBU - ARGENTINA - 12/glass, 44/bottle

MOSCATO

LANGETWINS - CA - 9/glass, 32/bottle

CHARLES SMITH VINO - WA - 10/glass, 38/bottle

PINOT GRIGIO

ARDENGI - ITALY - 12/glass, 44/bottle

PINOT NOIR

ELOUAN - OR - 14/glass, 52/bottle

BAYLISS ROAD - OR - 16/glass, 62/bottle

BELLE GLOS - CA - 60/bottle

RED BLEND

PULL BDX - CA - 14/glass, 52/bottle

THE PRISONER UNSHACKLED - CA - 15/glass, 60/bottle

CAYMUS-SUISUN GRAND DURIF - CA - 20/glass, 75/bottle

THE PRISONER - CA - 22/glass, 80/bottle

RIESLING

SUN GARDEN - GERMANY - 9/glass, 36/bottle

DR LOOSEN - GERMANY - 10/glass, 38/bottle

ROSÉ

MALENE - CA - 10/glass, 38/bottle

SAUVIGNON BLANC

YEALANDS - NEW ZEALAND - 10/glass, 38/bottle

GROTH - CA - 12/glass, 44/bottle

BLUE BY CELLIER DES CHARTREUX - FRANCE - 12/glass, 44/bottle

SPARKLING

PRIMA PERLA PROSECCO - ITALY - 8/glass, 30/bottle

POEMA CAVA - SPAIN - 8/glass, 30/bottle

MARQUIS DE LA TOUR BLANC DE BLANCS BRUT - FRANCE - 10/glass, 38/bottle

SPARKLING ROSE

CHIC BARCELONA ROSE SEMI SEC CAVA - SPAIN - 9/glass, 36/bottle

MUMM - CA - 12/glass, 44/bottle

ZINFANDEL

CARICATURE - CA - 10/glass, 38/bottle

TERRA D'ORO - CA - 12/glass, 44/bottle



APPETIZERS

WHOLE FRIED SQUID ON A STICK - Cajun Spicy & Deep-Fried, Mississippi Come-Back Sauce - 8

PATTI'S CAMPECHANA - Wild-Caught Gulf Shrimp, Salsa, Avocado, House-Made Tortilla Chips - 12

ATX AVOCADO TOAST - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - 13.5 (Add 1 Egg your way +\$2)

SMASHED 'TATER SKINS - Fried Potatoes, Cheddar, Bacon, Green Onions, Sour Cream - 11.5

JEUX'S CRAB CAKES - Jumbo Lump, Pico de Gallo, Come-Back, Cilantro-Jalapeño Sauces - 16

OKLAHOMA KITCHEN SINK NACHOS - Pico de Gallo, Smoked Pork, Connie's Queso, Cheddar, Sour Cream, Avocado - 14.5

FRIED GREEN TOMATOES - Flour-Dusted & Deep-Fried, Mississippi Come-Back Sauce - 7

NASHVILLE CHICKEN WINGS - 6 Jumbo Wings breaded & deep-fried. Also available Grilled (GF) or Blackened (+\$1). Upon request, prepared mild. Celery, Pickles, 'Bama White Barbecue Sauce - 11.5

2 JUMBO SOFT PRETZELS & QUESO - 2 Jumbo Soft Pretzels served warm with Connie's Queso for dipping - 10

TOMBALL, TEXAS CHEESE FRIES - Connie's Queso, Bacon, Jalapeños, Cheddar Cheese, Ranch - 8.5

BLUE RIBBON DEVEILED EGGS (GF) - House-Made Smoked Gouda Pimento Cheese, Benton's Bacon - 8.5

FRIED PICKLES - Deep-Fried Bread & Butter or Kyle's Deep-Fried Dill Pickles, Buttermilk Ranch - 7

'BAMA BALLS - Fried Mac & Cheese with Bacon & Jalapeño, Dr. Pepper BBQ Sauce & Buttermilk Ranch - 9

CONNIE'S QUESO - the house favorite, with Pico de Gallo & Avocado! small with chips - 7, large with chips - 8.5

CRAFT TIP! Add our House-Smoked Pulled Pork or Beef Brisket to any dish for \$4 more!

CRAFT GRILL BURGERS

BARBECUE BEAST BURGER - Pepper-Jack Cheese, Smoked In-House Beef Brisket, Texas BBQ King Sauce, Pickled Jalapeños, +1 side - 16.5 (Add Blackening Spices +\$1)

DEEP SOUTH BURGER - Cheddar Cheese, Smoked In-House Pulled Pork, House-Made Cole Slaw, Mississippi Come-Back Sauce, Bread & Butter Pickles, +1 side - 15 (Add Blackening Spices +\$1)

GRUENE BURGER - (pronounced 'Green'), Pepper-Jack Cheese, Chipotle Sauce, Roasted Jalapeño Pepper Strips (seeds removed), House-Made Tomatillo Salsa Verde, +1 side - 14 (Add Blackening Spices +\$1)

REBEL BURGER - Swiss Cheese, Onions, Mushrooms, Dr. Pepper BBQ Sauce, Honey Mustard, Bread & Butter Pickles +1 side - 14.5 (Add Blackening Spices +\$1)

TEXIAN BURGER - Connie's Queso, Avocado, House-Made Pico de Gallo, Jalapeño +1 side - 14 (Add Blackening Spices +\$1)

BURGER SLIDERS TRIO - All-American, Signature & Texian on a smaller scale +1 side - 15.5 (Add Blackening Spices +\$1)

SIGNATURE BURGER - Smoked Gouda Pimento Cheese & Bourbon Bacon Jam, both house-made, +1 side. Lettuce, tomato, pickle, onion also available upon request - 14 (Add Blackening Spices +\$1)

ALL-AMERICAN BURGER - Your choice: American, Cheddar, Swiss, Provolone, or Pepper-Jack Cheese, Lettuce, Tomato, Onion, Pickle & Spicy Brown Mustard (Mayonnaise also available upon request). +1 side - 13 (Add Blackening Spices +\$1)

WHAT MAKES OUR BURGERS AT CRAFT GRILL TASTE SO GOOD? *We grind our burgers in-house using a custom blend we created with Certified Angus Beef, (wet-aged for 21 days), Chuck, Brisket & Ribeye. We use just a small amount of seasoning to let the flavor shine through. We serve our burgers on Challah Buns, and we smoke all of our Beef Brisket and Pulled Pork in-house on our custom-built smokers. For a change of pace, may we suggest you try our Bean Burger, it tastes awesome as a Texian Burger. Plus, we also offer Gluten-Free Buns for +\$1 more, or you can ask for your burger to be served with no bun or on lettuce leaves.*

SOUP & GUMBO

CHICKEN TORTILLA SOUP - Brined & Marinated Chicken, House-Made Chicken Stock, Avocado, Pico de Gallo, Cheddar, Tortilla Strips, Side of Grilled French Bread - Cup 7, Bowl 8.5 (GF) if you specify **No tortilla chip strips and No bread**

GEAUX TIGERS! BLONDE ROUX GUMBO - Scratch-Made Blonde Roux, Celery, Onions, Bell Peppers, Garlic, Shredded Chicken, House-Made Chicken Stock, Andouille Sausage, your choice of White Rice or Cilantro-Lime Rice - Cup 8, Bowl 14.5 (Add three Blackened Shrimp +\$6)

PASTA

BRIANNA'S PASTA ALFREDO - Penne Pasta, Extra-Creamy Parmesan Alfredo Sauce, Bacon, Basil. Plain - 18, with Chicken or Black Bean Patty - 22, with Shrimp or Salmon - 26, with Flat Iron Steak - 28 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

SALADS

FLORIDA SUNSHINE SALAD (GF) - Mixed Greens, Cabbage, Kale, Carrots, Roasted Pumpkin Seeds, Dried Cranberries, Shaved Parmesan, Beet Spirals. Plain - 11, + Chicken or Black Bean Patty - 15, + Shrimp or Salmon - 17, + Flat Iron Steak - 21 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

FARMHOUSE SALAD (GF) - Mixed Greens, Cucumbers, Tomatoes, Cheddar Cheese, Onions, Carrots. Plain - 11, + Chicken or Black Bean Patty - 15, + Shrimp or Salmon - 17, + Flat Iron Steak - 21 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

CAESAR SALAD - Romaine, Parmesan, Croutons. Plain - 11, + Chicken or Black Bean Patty - 15, + Shrimp or Salmon - 17, + Flat Iron Steak - 21 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

NUTS & BERRIES SALAD (GF) - Mixed Greens, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Carrot Spirals. Plain - 11, + Chicken or Black Bean Patty - 15, + Shrimp or Salmon - 17, + Flat Iron Steak - 21 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

MASON JAR SALAD (GF) - Mixed Greens, Bacon, Avocado, Tomatoes, Eggs, Zucchini Spirals. Plain - 11, + Chicken or Black Bean Patty - 15, + Shrimp or Salmon - 17, + Flat Iron Steak - 21 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

WACO WEDGE SALAD (GF) - Chilled Iceberg Lettuce, Crumbled Bacon, Blue Cheese, Halved Grape Tomatoes, Diced Red Onion, Capers, Balsamic-Vinaigrette, Deviled Egg - 14, + Chicken or Black Bean Patty - 18, + Shrimp or Salmon - 20, + Flat Iron Steak - 24 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

SOUTHERN SALAD (GF) - Mixed Greens, Avocado, Tomatoes, Cucumbers, Black Beans, Bell Peppers, Sweet Corn, Cheddar. Plain - 11, + Chicken or Black Bean Patty - 15, + Shrimp or Salmon - 17, + Flat Iron Steak - 21 (All Proteins are Grilled. Fried upon request at no extra charge or add Blackening Spices +\$1)

DRESSINGS: Balsamic Vinaigrette, Citrus Vinaigrette, Strawberry-Lemon Vinaigrette, Blue Cheese, Caesar, Buttermilk Ranch, Alabama White Barbecue Sauce, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Tomatillo Salsa Verde

FISH

(All Proteins are Grilled or Fried, unless specified as Blackened. Add Blackening Spices +\$1)

SOUTH OF THE BORDER SALMON (GF) - Blackened, Roasted Pumpkin Seeds, Corn, Avocado, Cotija, Tomatillo Salsa Verde - 22

MARCO ISLAND MAHI-MAHI (GF) - Blackened, Spinach, Smoked Pineapple, Mango & Papaya - 22

CRAWFISH PIE - Confetti Crawfish Sauce, Corn, Smoked Gouda, Busted Up Buttermilk Biscuits in Iron Skillet - 14

FRIED MISSISSIPPI CATFISH - Jalapeño Hushpuppies, +1 side and your choice of sauce - 14.5

ROCKPORT REDFISH (GF) - Blackened, Sautéed Sweet Potato Spiral Noodles, Tomatillo Salsa Verde, Avocado - 22

SOUTH TEXAS MAHI-MAHI (GF) - Grilled, Lemon Butter, Pico de Gallo, Cilantro-Lime Rice +1 side - 22

NORTH CAROLINA BLACKBERRY-CHIPOTLE SALMON (GF) - Grilled, Cilantro-Lime Rice +1 side - 22

BOCA BEER-BATTER FISH TACOS - Deep-Fried, Cole Slaw, Pico de Gallo, Chipotle Sauce, Tortillas +1 side - 14.75

FRIED GULF SHRIMP - (8) Jumbo Shrimp, Jalapeño Hushpuppies, +1 side and your choice of sauce - 17

NEW ORLEANS SHRIMP & GRITS - Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread - 22

FRIED GULF SHRIMP & CATFISH - Jalapeño Hushpuppies, +1 side and your choice of sauce - 17.5

AUSTRALIAN SEA BASS (GF) - Also known as Barramundi, loaded with Omega-3's, Grilled, Lemon Butter, +2 sides - 24

NEW ENGLAND FISH & CHIPS - Beer-Battered & Deep-Fried, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - 16.5

CRAWFISH REDFISH (GF) - Blackened, Crawfish Confetti Cream Sauce, Smoked Gouda Grits - 25 **(GF) WITHOUT BREAD**

CHICKEN

(All Proteins are Grilled or Fried. Add Blackening Spices +\$1)

GEORGIA CHICKEN (GF) - Mangos (& Peaches when in season), Candied Pecans, Texas Goat Cheese, Avocado, House-Made Tomatillo Salsa Verde, Sautéed Sweet Potato Spirals, Cilantro - 15

CHICKEN & WAFFLE - Belgian Waffle, Spicy (mild upon request) Fried Chicken Tenders, Rosemary-Infused Syrup - 14.5

FLORIDA KEYS CHICKEN (GF) - Grilled Chicken, Cilantro-Lime Rice, Pico de Gallo, Jalapeño-Cilantro Sauce, +1 side - 15

CHICKEN FRIED CHICKEN - Breaded & Deep-Fried Chicken, Mashed Potatoes, Sawmill Bacon Gravy, +1 side - 16

STEAK

(All Proteins are Grilled or Fried. Add Blackening Spices +\$1)

PETITE FILET (GF) - 6 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 34

SIRLOIN (GF) - 10 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 22.5

RIBEYE (GF) - 14 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 28

BIG TEX CHICKEN FRIED STEAK - Battered & Fried Top Round, Mashed Potatoes, Sawmill Bacon Gravy +1 side - 17



HAND-HELDS



(All Proteins are either Grilled or Fried. Add Blackening Spices +\$1)

SOUTH CAROLINA PORK SLIDERS - Dr. Pepper BBQ Sauce, Onion, Pickles, Cole Slaw on the side +1 side - 13

CHICKEN & BISCUITS - Fried Chicken Breast, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles +1 side - 13

SPRING CHICKEN SANDWICH - Grilled, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast +1 side - 13.5

DIXIE CHICK - Spicy Fried Chicken Sandwich, House-Made Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickles +1 side - 14.5

CAJUN FRIED SHRIMP PO-BOY - Wild-Caught Gulf Shrimp, Pickle, Mayo, Tomato, Slaw, Remoulade, Soft Roll +1 side - 15.5

C.O.D. CHEESESTEAK - Shaved Ribeye, Grilled Peppers, Onions & Jalapeños, Connie's Queso, Crusty French Roll, +1 side Soft Roll available upon request, also) - 16.5

SMOKED BEEF BRISKET QUESADILLA - Smoked In-House Beef Brisket, House-Made Pico de Gallo, Dr. Pepper BBQ & Come-Back Sauces, Pepper-Jack Cheese - 15.75

SIDES – 4.5/EACH

COLE SLAW (GF)

WHITE RICE (GF)

CILANTRO-LIME RICE (GF)

GRILLED SWEET CORN (GF)

SMOKED GOUDA GRITS (GF)

GRILLED ASPARAGUS (GF)

FRESH MIXED FRUIT CUP (GF)

RICED CAULIFLOWER (GF)

SAUTÉED SPINACH (GF)

CHEF'S VEGGIE MEDLEY (GF)

SAUTÉED MUSHROOMS (GF)

SWEET POTATO FRIES

BACON MAC & CHEESE

REGULAR FRENCH FRIES

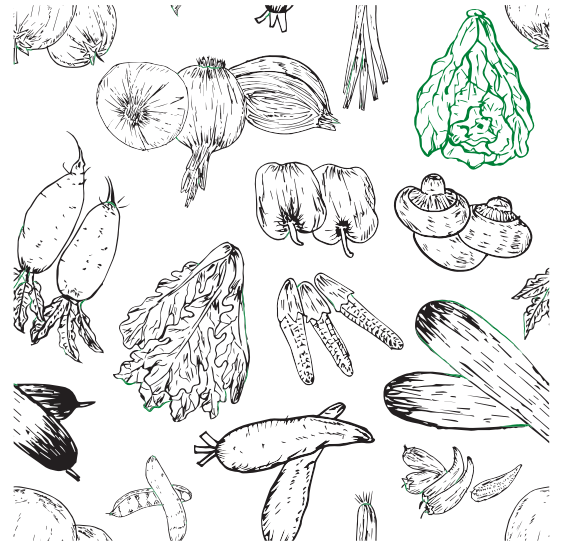
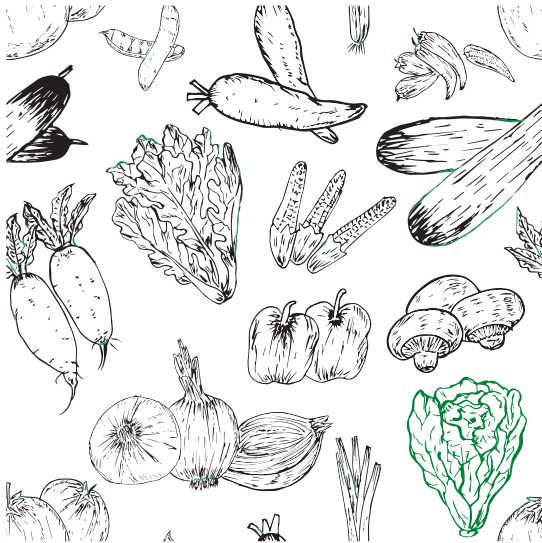
JALAPEÑO HUSHPUPPIES

TWO BUTTERMILK BISCUITS

SIDE BELGIAN WAFFLE

MASHED POTATOES (GF)

(LOADED MASHED POTATOES +\$1 MORE. CHEESE, BACON, SOUR CREAM & CHIVES)



CHILDREN'S PECAN SUNDAE (GF) - Vanilla Ice Cream, Candied Pecans, Caramel - 6

ONE SCOOP VANILLA ICE CREAM (GF) - 3

JENN'S TEXAS BOURBON PECAN SUNDAE (GF) - 21+ only! Vanilla Ice Cream, Bourbon, Caramel, Candied Pecans - 11

ICE CREAM WAFFLE SUNDAE - Belgian Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Whipped Cream, Cherry on top - 10.5

TEXAS SHEET CAKE BROWNIE - Frosted, Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry - 8.5

'NANNER PUDDIN' - Vanilla Wafers, Bananas, Whipped Cream - 7

PUMPKIN PARFAIT - Pumpkin Pudding, Cookie, Whipped Cream, Salted Caramel Drizzle - 7

ARKANSAS FRIED APPLE HAND PIE - Scratch-Made, Vanilla Ice Cream, Salted Caramel - 9

LUNCH SPECIALS – MONDAY – FRIDAY FROM 11AM UNTIL 3PM

- BRIANNA'S PASTA ALFREDO** - 1/2 portion, Creamy Parmesan Alfredo Sauce, Penne, Bacon, Basil, +Side Soup or Salad - 12
SOUTH CAROLINA PORK SLIDER - Dr. Pepper BBQ Sauce, Onions, Pickles, Cole Slaw, Fries, +Side Soup or Salad - 10.5
CHICKEN & BISCUIT - Single Biscuit, Mississippi Come-Back Sauce, Pickles, Fries, plus Side Soup or Salad - 8
NEW ORLEANS SHRIMP & GRITS - 1/2 portion, Scratch-Made Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread, + Side Salad - 13
C.O.D. TEXAS CHEESESTEAK - 1/2 portion, Shaved Ribeye, Grilled Peppers, Onions & Jalapenos, Connie's Queso, Crusty French Roll, Fries, plus Side Soup or Salad - 11.5
SPRING CHICKEN SANDWICH - 1/2 portion, Grilled Chicken, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast, Fries, plus Side Soup or Salad - 9

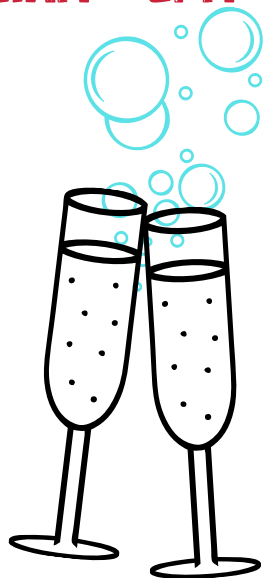
BRUNCH MENU – SERVED FRIDAY, SATURDAY & SUNDAY FROM 11AM – 2PM

- NEW ORLEANS SHRIMP & GRITS** - Scratch-Made Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp - 22
SOUTHERN PULLED PORK WAFFLE OMELET (GF)- Egg Waffle, Cheddar, Onions, In-House Smoked Pulled Pork, Dr. Pepper BBQ Sauce, Alabama White BBQ Sauce. Choice of Fresh Fruit, Smoked Gouda Grits or House Fried Potatoes - 16
CHICKEN & WAFFLE - Belgian Waffle, Spicy (mild upon request) Fried Chicken Tenders, Rosemary-Infused Syrup - 14.5
PECAN PRALINE WAFFLE - Belgian Waffle, Pecan Praline Sauce, Syrup - 10
TEXICAN WAFFLE OMELET (GF) - Egg Waffle with Monterey Jack Cheese, Corn, Jalapenos, Connie's Queso, Pico de Gallo, Avocado. Choice of Fresh Fruit, Smoked Gouda Grits or House Fried Potatoes - 14
CAJUN WAFFLE OMELET (GF) - Egg Waffle with Cajun Spices, Onions, Parmesan Cheese, Creamy Crawfish Confetti Sauce, Tomatoes, Green Onions. Choice of Fresh Fruit, Smoked Gouda Grits or House Fried Potatoes - 16.5
CHILDREN'S WAFFLE MEAL - Belgian Waffle, Scrambled Egg, 2 Bacon Strips - 9
CHILDREN'S FRENCH TOAST MEAL - French Toast, Scrambled Egg, 2 Bacon Strips - 9
SMOKED BEEF BRISKET OMELET - Connie's Queso, Cheddar, Pico de Gallo, Fried House Potatoes - 17
CRAWFISH PIE - Confetti Crawfish Sauce, Corn, Smoked Gouda, Busted Up Buttermilk Biscuits - 14
JAIME'S HASH - Smoked Brisket, Fried House Potatoes, Cheddar, Connie's Queso, Pico de Gallo, Egg - 14
ATX AVOCADO TOAST - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - 13.5 (Add 1 Egg your way +\$2)
JEAX'S CRAB CAKES - Jumbo Lump, Pico de Gallo, Come-Back, Cilantro-Jalapeno Sauces - 16
FRIED GREEN TOMATOES - Flour-Dusted & Deep-Fried, Mississippi Come-Back Sauce - 7
CHICKEN & BISCUITS - Fried Chicken Breast, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles plus one side - 13
BLUE RIBBON DEVILED EGGS (GF) - Smoked Gouda Pimento Cheese, Benton's Bacon - 8.5
FRENCH TOAST - Texas Toast, Strawberries, Whipped Cream, Powdered Sugar - 11



BRUNCH COCKTAILS – FRIDAY, SATURDAY & SUNDAY FROM 11AM – 2PM

- MIMOSA** - 4
BLUSHING MIMOSA - 4.5
SCREWDRIVER - 4.5
TEQUILA SUNRISE - 4.5
HOUSE BLOODY MARY - 4.5
CRAFT GRILL SPECIAL BLOODY MARY WITH HORSERADISH ROOT-INFUSED TITO'S VODKA - 5.5
CARAFE OF REGULAR OR BLUSHING MIMOSAS - 16
CRAFT GRILL MIMOSA FLIGHT - 12
LAVENDER FRENCH 75 - 8
POEMA CAVA BRUT SPARKLING WINE - 4/GLASS, 16/BOTTLE
CARAFE OF ORANGE JUICE TO ADD TO SPARKLING WINE - 6



CHILDREN'S MENU

- CHILDREN'S PENNE PASTA** - Pasta Noodles & Butter, + 1 side - 6
CHILDREN'S CHICKEN FRIED STEAK FINGERS - 3 Steak Fingers, + 1 side - 8
CHILDREN'S GRILLED CHEESE - American, Provolone & Cheddar, + 1 side - 7
CHILDREN'S GRILLED CHICKEN BREAST (GF) - Plain & Dry, unless otherwise requested, + 1 side - 8
CHILDREN'S MAC & CHEESE - with Bacon Crumbles, + 1 side - 7
CHILDREN'S BURGER ON BUN - Plain & Dry, unless otherwise requested, + 1 side - 8 (Cheese +.49)
CHILDREN'S FRIED CHICKEN TENDERS - 2 Chicken Tenders, +1 side - 8

