

TSC

CRAFT GRILL

Texas Scratch Cookin'

HAPPY HOUR SPECIALS

**SUNDAY - THURSDAY 3PM - 6PM, AND 9PM - 10PM,
FRIDAYS & SATURDAYS 3PM - 6PM, AND 9PM - 11PM**

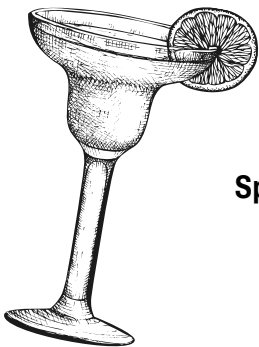
HOUSE FROZEN MARGARITAS - 5
HOUSE WINE - 4.50/GLASS, 12/CARAFE
DRAFT BEER - \$1 OFF REGULAR POUR
WELL LIQUOR COCKTAILS - 2.5/SINGLE, 3.5/DOUBLE

BLUE RIBBON DEVEILED EGGS - 5
(3) BACON MAC & CHEESE 'BAMA BALLS - 5
KYLE'S FRIED DILL PICKLES - 5
JAIME'S FRIED BREAD & BUTTER PICKLES - 5
CONNIE'S SMALL QUESO & CHIPS - 5
(1) CHICKEN & BISCUIT WITH FRIES - 5
(1) PULLED PORK SLIDER WITH FRIES - 5

HAPPY HOUR

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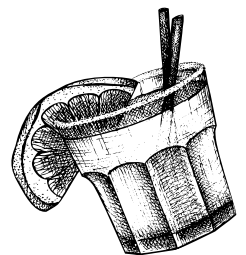
CRAFT GRILL COCKTAILS



Craft Grill House Margarita (Frozen or Rocks) - 7 - Tequila, Agave, Lime Juice
Craft Grill Flight of Margaritas - 12 - 4 different All-Natural Fruit Purees, Tequila
The Rosey 'Rita - 9 - Frozen House Margarita with a swirl of Rose House Wine
Prickly Pear Margarita - 9 - Prickly Pear Vodka, Silver Tequila, Agave, Lime Juice
Spicy! Raspberry-Hibiscus Margarita - 9 - Jalapeño Infused Tequila, Fruit Puree, Agave
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

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
John Daly - 9 - Deep Eddy Sweet Tea Vodka, Lemonade, Mint
Texas Mule - 9 - Tito's Vodka, Crabbie's Ginger Beer, Lime Juice
Lemon Drop Martini - 9.50 - Deep Eddy Lemon Vodka, Lemon Juice, Simple Syrup
Craft Grill Special Bloody Mary - 10 - created with Horseradish Root Infused Tito's Vodka



CRAFT GRILL SEASONAL SIPS

Amaretto Cooler - 7 - Disaronno Amaretto almond-flavored liqueur, Lime Juice, Club Soda, lime
Aperol Spritz - 8.50 - Aperol citrusy Italian aperitif, sparkling Prosecco, Club Soda, orange slice
Summer Crush - 9.50 - Western Son Watermelon Vodka, Fresh Watermelon Puree, Lime Juice, watermelon
Beach Bum - 8 - Bacardi Rum, Malibu Rum, Banana liqueur, Pineapple & Orange Juice, splash Grenadine
Ruby Red Mule - 9 - Deep Eddy Ruby Red Grapefruit Vodka, Crabbie's Ginger Beer, Lime Juice
Strawberry-Coconut Mojito - 8.50 - Malibu Rum, Calamity Gin, Strawberry Puree, Mint
Strawberry Kiss - 10 - Strawberry Vodka, Strawberry Puree, Lime Juice, Champagne
Texas Bluebonnet - 8 - Western Son Blueberry Vodka, Lemon Juice, Simple Syrup
Pretty in Pink - 8 - Watermelon Liqueur, Whipped Cream Vodka, Pineapple Juice





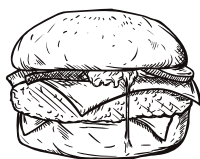
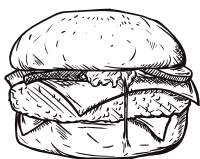
HOUSE SPECIALTY - PROVERB - PINOT NOIR, PINOT GRIGIO, CHARDONNAY, CABERNET SAUVIGNON - 10/bottle

	6oz	bottle
CABERNET SAUVIGNON		
AVALON - 2017 CALIFORNIA	8	32
CONDOR MILLAMAN - 2017 COLCHAGUA VALLEY, CHILE	10	38
WINES OF SUBSTANCE CABERNET - 2018 COLUMBIA VALLEY, WASHINGTON	10	38
LA MOTTE - 2017 LANGUEDOC, FRANCE	12	42
CAB BY CELLIER DES CHARTREUX - 2018 CÔTES DU RHÔNE VALLEY, FRANCE	12	42
SILVER OAK - 2016 ALEXANDER VALLEY, CALIFORNIA	23	90
GRGICH HILLS - 2016 NAPA VALLEY, CALIFORNIA	n/a	70
WEESE - 2013 ROCKPILE, CALIFORNIA	n/a	85
HOUSE CABERNET - AVAILABLE BY THE GLASS OR CARAFE	6	15
CHARDONNAY		
CARMEL ROAD - 2019 MONTEREY, CALIFORNIA	8	32
WINES OF SUBSTANCE CHARDONNAY - 2018 WASHINGTON STATE	10	38
RAEBURN - 2019 RUSSIAN RIVER VALLEY, CALIFORNIA	11	40
JORDAN - 2019 RUSSIAN RIVER VALLEY, CALIFORNIA	15	60
HOUSE CHARDONNAY - AVAILABLE BY THE GLASS OR CARAFE	6	15
MALBEC		
OMBU - 2018 MENDOZA VALLEY, ARGENTINA	10	38
MERLOT		
HOUSE MERLOT - AVAILABLE BY THE GLASS OR CARAFE	6	15
MOSCATO		
LANGETWINS MOSCATO - 2018 CALIFORNIA	8	32
CHARLES SMITH VINO - 2017 WASHINGTON STATE	9	36
PINOT GRIGIO		
FERRANTE - 2019 DELLE VENEZIE, ITALY	8	32
SANTA MARGHERITA - 2019 ALTO ADIGE, ITALY	12	42
HOUSE PINOT GRIGIO - AVAILABLE BY THE GLASS OR CARAFE	6	15
PINOT NOIR		
THE CRUSHER - 2018 CLARKSBURG, CALIFORNIA	9	36
GOLDEN WEST - 2018 WASHINGTON STATE	12	42
LAKE SONOMA - 2016 SONOMA COAST, CALIFORNIA	13	45
BELLE GLOS - 2018 MONTEREY COUNTY, CALIFORNIA	n/a	60
RED BLEND		
THE PRISONER - 2019 NAPA VALLEY, CALIFORNIA	18	72
RIESLING		
DR LOOSEN - 2019 MOSEL VALLEY, GERMANY	8	32
SUN GARDEN - 2018 NAHE, GERMANY	8	32
MAXHOFF - 2013 MOSEL VALLEY, GERMANY	n/a	42
ROSÉ		
MALENE - 2019 SANTA BARBARA, CALIFORNIA	9	36
SAUVIGNON BLANC		
HUNKY DORY - 2019 MARLBOROUGH, NEW ZEALAND	8	32
GROTH - 2019 NAPA VALLEY, CALIFORNIA	10	38
BLUE BY CELLIER DES CHARTREUX - 2019 CÔTES DU RHÔNE VALLEY, FRANCE	12	42
SPARKLING		
PRIMA PERLA PROSECCO - TREVISO, ITALY	6	22
POEMA CAVA - PENEDES, SPAIN	7	24
POP UP - COLUMBIA VALLEY, WASHINGTON STATE	10	42
STEORRA BRUT - RUSSIAN RIVER VALLEY, CALIFORNIA	n/a	36
KIM CRAWFORD SMALL PARCELS FIZZ - MARLBOROUGH, NEW ZEALAND	n/a	42
ZINFANDEL		
LAKE SONOMA - 2017 DRY CREEK VALLEY, CALIFORNIA	12	42
WHITE BLEND		
CHATEAU L'ORANGERIE - 2017 BORDEAUX, FRANCE	11	40

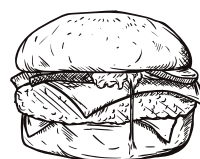


APPETIZERS

- 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 - 13.50 (Add 1 Egg your way +\$2)
- SMASHED 'TATER SKINS** - Fried Potatoes, Cheddar, Bacon, Green Onions, Sour Cream - 10.50
- 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 - 13
- FRIED GREEN TOMATOES** - Flour-Dusted & Deep-Fried, Mississippi Come-Back Sauce - 7
- 2 JUMBO SOFT PRETZELS & QUESO** - 2 Jumbo Soft Pretzels served warm with Connie's Queso for dipping - 9.50
- TOMBALL, TEXAS CHEESE FRIES** - Connie's Queso, Bacon, Jalapeños, Cheddar Cheese, Ranch - 8
- BLUE RIBBON DEVEILED EGGS (GF)** - House-Made Smoked Gouda Pimento Cheese, Benton's Bacon - 8.50
- FRIED PICKLES** - Jaime's Bread & Butter or Kyle's Dill Pickles, Buttermilk Ranch - 7
- 'BAMA BALLS** - Fried Mac & Cheese, Dr. Pepper BBQ Sauce & Buttermilk Ranch - 9
- CONNIE'S QUESO** - the house favorite, with Pico de Gallo & Avocado! small with chips - 6.50, large with chips - 8.50
- CRAFT TIP!** Add our House-Smoked Pulled Pork to any dish for \$4 more!



CRAFT GRILL BURGERS



- BARBECUE BEAST BURGER** - Smoked In-House Beef Brisket tops this tasty burger, Texas BBQ King Sauce, Pickled Jalapeños, Pepper-Jack Cheese +1 side - 16.50
- DEEP SOUTH BURGER** - Cheddar, Smoked Pulled Pork, Cole Slaw, Mississippi Come-Back, Bread & Butter Pickles, +1 side - 15
- GRUENE BURGER** - pronounced 'Green', Chipotle Sauce, Roasted Jalapeño Pepper Strips (seeds removed), Salsa Verde, Monterey Jack +1 side - 13
- REBEL BURGER** - Swiss, Onions, Mushrooms, Dr. Pepper BBQ Sauce, Honey Mustard, Bread & Butter Pickles +1 side - 14.50
- TEXIAN BURGER** - Connie's Queso, Avocado Slices, Pico de Gallo, Jalapeño Slices +1 side - 13
- BURGER SLIDERS TRIO** - All-American, Signature & Texian on a smaller scale +1 side - 14.50
- SIGNATURE BURGER** - Smoked Gouda Pimento Cheese & Bourbon Bacon Jam, both house-made, +1 side. Lettuce, tomato, pickle, onion also available upon request - 13
- ALL-AMERICAN BURGER** - Lettuce, Tomato, Onion, Pickle & Spicy Brown Mustard (Mayo available upon request). Your choice: American, Cheddar, Swiss, Provolone, or Pepper-Jack +1 side - 13
- 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 8.50 (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

PASTA

- BRIANNA'S PASTA ALFREDO** - Penne Pasta, Extra-Creamy Parmesan Alfredo Sauce, Bacon, Basil. Plain - 18, with Chicken - 22, with Shrimp - 26, with Salmon - 26, with Flat Iron Steak - 28



SALADS



FLORIDA SUNSHINE SALAD (GF) - Mixed Greens, Cabbage, Kale, Carrots, Roasted Pumpkin Seeds, Dried Cranberries, Shaved Parmesan, Beet Spirals. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, + Flat Iron Steak - 21

FARMHOUSE SALAD (GF) - Mixed Greens, Cucumbers, Tomatoes, Cheddar Cheese, Onions, Carrots. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, + Flat Iron Steak - 21

CAESAR SALAD - Romaine, Parmesan, Croutons. Plain - 11, + Chicken - 15, +Shrimp or Salmon - 17, + Flat Iron Steak - 21

NUTS & BERRIES SALAD (GF) - Mixed Greens, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Carrot Spirals. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, + Flat Iron Steak - 21

MASON JAR SALAD (GF) - Mixed Greens, Bacon, Avocado, Tomatoes, Eggs, Zucchini Spirals. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, + Flat Iron Steak - 21

WACO WEDGE SALAD (GF) - Chilled Iceberg Lettuce, Crumbled Bacon, Blue Cheese, Halved Grape Tomatoes, Diced Red Onion, Capers, Balsamic-Vinaigrette, Deviled Egg - 14

SOUTHERN SALAD (GF) - Mixed Greens, Avocado, Tomatoes, Cucumbers, Black Beans, Bell Peppers, Sweet Corn, Cheddar. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, + Flat Iron Steak - 21

DRESSINGS: Balsamic Vinaigrette, Blue Cheese, Citrus Vinaigrette, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Ranch, Strawberry-Lemon Vinaigrette, Caesar



SOUTH OF THE BORDER SALMON (GF) - Blackened, Roasted & Crushed Pumpkin Seeds, Corn, Avocado, Cotija, Salsa - 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 -12

FRIED MISSISSIPPI CATFISH - Jalapeño Hushpuppies, +1 side and your choice of sauce - 14.50

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

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

CAJUN FRIED SHRIMP PO-BOY - Wild-Caught Gulf Shrimp, Pickle, Mayo, Tomato, Slaw, Remoulade, Soft Roll +1 side - 15.50

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 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 SHRIMP & CATFISH - Jalapeno Hushpuppies, +1 side and your choice of sauce - 17.50

AUSTRALIAN SEA BASS (GF) - Also known as Barramundi, loaded with Omega-3's, Lemon Butter, +2 sides - 22

NEW ENGLAND FISH & CHIPS - Beer-Battered & Deep-Fried, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - 16.50

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



CHICKEN



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

SPRING CHICKEN SANDWICH - Grilled, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast +1 side - 13.50

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, Rosemary-Infused Syrup - 14.50

DIXIE CHICK - Spicy Fried Chicken, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickle +1 side - 14

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



MEAT



VIRGINIA BONE-IN PORK CHOP (GF) - Smoked In-House, Dr. Pepper BBQ Sauce, Mashed Potatoes +1 side - 24

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 - 22.50

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



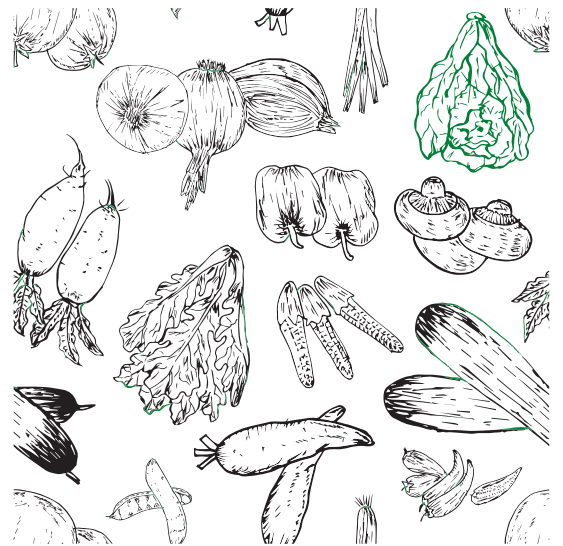
HAND-HELDS



- SOUTH CAROLINA PORK SLIDERS** - Dr. Pepper BBQ Sauce, Onion, Pickles, Cole Slaw on the side +1 side - 13
- BOCA BEER-BATTER FISH TACOS** - Deep-Fried, Cole Slaw, Pico de Gallo, Chipotle Sauce, Tortillas +1 side - 14.75
- SPRING CHICKEN SANDWICH** - Grilled, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast +1 side - 13.50
- CAJUN FRIED SHRIMP PO-BOY** - Wild-Caught Gulf Shrimp, Pickle, Mayo, Tomato, Slaw, Remoulade, Soft Roll +1 side - 15.50
- CHICKEN & BISCUITS** - Fried Chicken, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles +1 side - 13
- WHOLE FRIED SQUID ON A STICK** - Cajun Spicy & Deep-Fried, Mississippi Come-Back Sauce - 8
- SMOKED BRISKET QUESADILLA** - Pico de Gallo, Dr. Pepper BBQ & Come-Back Sauces, Monterey-Jack Cheese - 15.75
- DIXIE CHICK** - Spicy Fried Chicken, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickle +1 side - 14
- NEW ENGLAND FISH & CHIPS** - Beer-Battered & Deep-Fried, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - 16.50
- C.O.D. CHEESESTEAK** - Shaved Ribeye, Grilled Peppers, Onions & Jalapeños, Connie's Queso, Crusty French Roll, +1 side (Soft Roll available upon request, also) - 16.50

SIDES – 4.50/EACH

- COLE SLAW (GF)
- WHITE RICE (GF)
- CILANTRO-LIME RICE (GF)
- GRILLED SWEET CORN (GF)
- SMOKED GOUDA GRITS (GF)
- GRILLED ASPARAGUS (GF)
- FRESH FRUIT CUP (GF)
- RICED CAULIFLOWER (GF)
- SAUTÉED SPINACH (GF)
- CHEF'S VEGGIE MEDLEY (GF)
- SAUTÉED MUSHROOMS (GF)
- MASHED POTATOES (GF)
- SWEET POTATO FRIES
- BACON MAC & CHEESE
- REGULAR FRENCH FRIES
- JALAPEÑO HUSHPUPPIES
- TWO BUTTERMILK BISCUITS
- SIDE BELGIAN WAFFLE



- 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, Nuts - 11
- ICE CREAM WAFFLE SUNDAE** - Belgian Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Whipped Cream, Cherry on top - 10.50
- TEXAS SHEET CAKE BROWNIE** - Frosted, Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry - 8.50
- 'NANNER PUDDIN'** - Vanilla Wafers, Bananas, Whipped Cream - 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 - 10.50
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 - 11.50
SPRING CHICKEN SANDWICH - 1/2 portion, Grilled Chicken, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast, Fries, plus Side Soup or Salad - 9

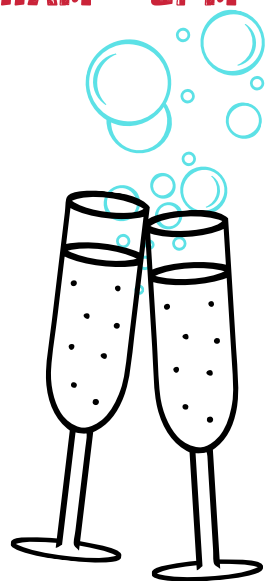
BRUNCH MENU – SERVED FRIDAY, SATURDAY & SUNDAY FROM 11AM – 2PM

- 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, Rosemary-Infused Syrup - 14.50
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 - 16.50
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 - 12
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 - 13.50 (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, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles plus one side - 13
BLUE RIBBON DEVILED EGGS (GF) - Smoked Gouda Pimento Cheese, Benton's Bacon - 8.50
FRENCH TOAST - Texas Toast, Strawberries, Whipped Cream, Powdered Sugar - 11



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

- MIMOSA** - 3
BLUSHING MIMOSA - 3
SCREWDRIVER - 3
HOUSE BLOODY MARY - 4
CRAFT GRILL SPECIAL BLOODY MARY WITH HORSERADISH ROOT-INFUSED TITO'S VODKA - 5.5
CARAFE OF REGULAR OR BLUSHING MIMOSAS - 14
CRAFT GRILL MIMOSA FLIGHT - 10
LAVENDER FRENCH 75 - 8
POEMA CAVA BRUT SPARKLING WINE - 4/GLASS, 16/BOTTLE
STEOIRA BRUT RUSSIAN RIVER SPARKLING WINE - 8/GLASS, 26/BOTTLE
CARAFE OF ORANGE JUICE TO ADD TO SPARKLING WINE - 4



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
CHILDREN'S FRIED CHICKEN TENDERS - 2 Chicken Tenders, +1 side - 8

