

TSC

CRAFT GRILL

Texas Scratch Cookin'

HAPPY HOUR SPECIALS

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

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

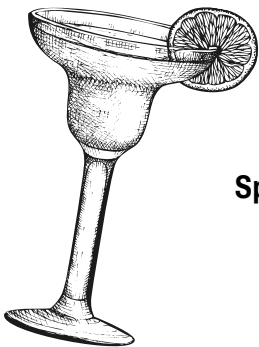
HOUSE FROZEN MARGARITAS - 5
HOUSE WINE - 4.5/GLASS, 12/CARAFE
DRAFT BEER - \$1 OFF REGULAR POUR
WELL LIQUOR COCKTAILS - 2.5/SINGLE, 3.5/DOUBLE

BLUE RIBBON DEVILED 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

HAPPY HOUR

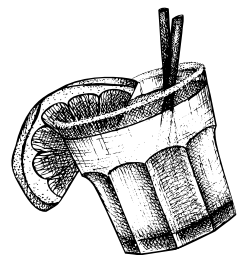
CRAFT GRILL COCKTAILS



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
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 - 9.5 - 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 - 8 - Disaronno Amaretto almond-flavored liqueur, Lime Juice, Club Soda, lime
Aperol Spritz - 8.5 - Aperol citrusy Italian aperitif, sparkling Prosecco, Club Soda, orange slice
Summer Crush - 9.5 - 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 - 8.5 - 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

CABERNET SAUVIGNON

AVALON - 2017 CALIFORNIA - 9/glass, 32/bottle

CONDOR MILLAMAN - 2017 COLCHAGUA VALLEY, CHILE - 10/glass, 38/bottle

WINES OF SUBSTANCE CABERNET - 2018 COLUMBIA VALLEY, WASHINGTON - 10/glass, 38/bottle

LA MOTTE - 2017 LANGUEDOC, FRANCE - 12/glass, 42/bottle

CAB BY CELLIER DES CHARTREUX - 2018 CÔTES DU RHÔNE VALLEY, FRANCE - 12/glass, 42/bottle

SILVER OAK - 2016 ALEXANDER VALLEY, CALIFORNIA - 23/glass, 90/bottle

GRGICH HILLS - 2016 NAPA VALLEY, CALIFORNIA - 70/bottle only

WEESE - 2013 ROCKPILE, CALIFORNIA - 85/bottle only

HOUSE CABERNET - 7/glass, 15/carafe

CHARDONNAY

CARMEL ROAD - 2019 MONTEREY, CALIFORNIA - 9/glass, 32/bottle

WINES OF SUBSTANCE CHARDONNAY - 2018 WASHINGTON STATE - 10/glass, 38/bottle

RAEBURN - 2019 RUSSIAN RIVER VALLEY, CALIFORNIA - 11/glass, 40/bottle

JORDAN - 2019 RUSSIAN RIVER VALLEY, CALIFORNIA - 15/glass, 60/bottle

HOUSE CHARDONNAY - 7/glass, 15/carafe

MALBEC

OMBU - 2018 MENDOZA VALLEY, ARGENTINA - 10/glass, 38/bottle

MERLOT

HOUSE MERLOT - 7/glass, 15/carafe

MOSCATO

LANGETWINS MOSCATO - 2018 CALIFORNIA - 9/glass, 32/bottle

CHARLES SMITH VINO - 2017 WASHINGTON STATE - 9/glass, 36/bottle

PINOT GRIGIO

FERRANTE - 2019 DELLE VENEZIE, ITALY - 9/glass, 32/bottle

SANTA MARGHERITA - 2019 ALTO ADIGE, ITALY - 12/glass, 42/bottle

HOUSE PINOT GRIGIO - 7/glass, 15/carafe

PINOT NOIR

THE CRUSHER - 2018 CLARKSBURG, CALIFORNIA - 9/glass, 36/bottle

GOLDEN WEST - 2018 WASHINGTON STATE - 12/glass, 42/bottle

LAKE SONOMA - 2016 SONOMA COAST, CALIFORNIA - 13/glass, 45/bottle

BELLE GLOS - 2018 MONTEREY COUNTY, CALIFORNIA - 60/bottle only

RED BLEND

THE PRISONER - 2019 NAPA VALLEY, CALIFORNIA - 18/glass, 72/bottle

RIESLING

DR LOOSEN - 2019 MOSEL VALLEY, GERMANY - 9/glass, 32/bottle

SUN GARDEN - 2018 NAHE, GERMANY - 9/glass, 32/bottle

MAXHOFF - 2013 MOSEL VALLEY, GERMANY - 42/bottle only

ROSÉ

MALENE - 2019 SANTA BARBARA, CALIFORNIA - 9/glass, 36/bottle

SAUVIGNON BLANC

HUNKY DORY - 2019 MARLBOROUGH, NEW ZEALAND - 9/glass, 32/bottle

GROTH - 2019 NAPA VALLEY, CALIFORNIA - 10/glass, 38/bottle

BLUE BY CELLIER DES CHARTREUX - 2019 CÔTES DU RHÔNE VALLEY, FRANCE - 12/glass, 42/bottle

SPARKLING

PRIMA PERLA PROSECCO - TREVISO, ITALY - 7/glass, 22/bottle

POEMA CAVA - PENEDES, SPAIN - 7/glass, 24/bottle

POP UP - COLUMBIA VALLEY, WASHINGTON STATE - 10/glass, 42/bottle

STORRA BRUT - RUSSIAN RIVER VALLEY, CALIFORNIA - 36/bottle only

KIM CRAWFORD SMALL PARCELS FIZZ - MARLBOROUGH, NEW ZEALAND - 42/bottle only

ZINFANDEL

LAKE SONOMA - 2017 DRY CREEK VALLEY, CALIFORNIA - 12/glass, 42/bottle

WHITE BLEND

CHATEAU L'ORANGERIE - 2017 BORDEAUX, FRANCE - 11/glass, 40/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 - Jaime's Bread & Butter or Kyle's 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

MEAT

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

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 - 22.5

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

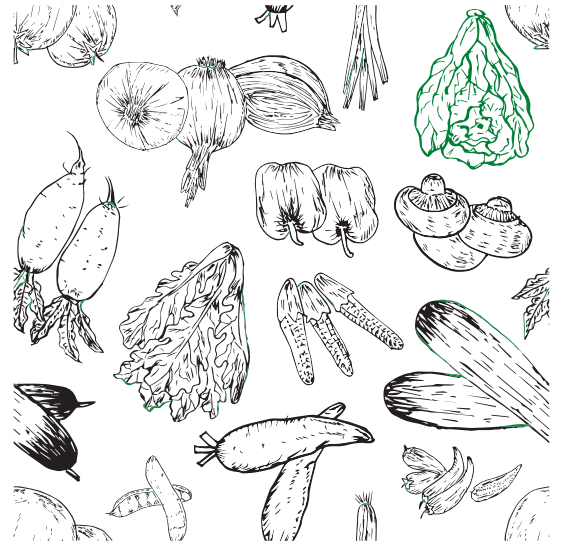
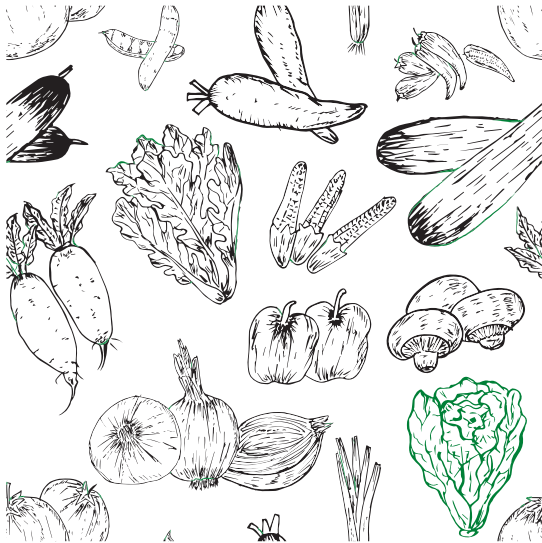
JALAPEÑO HUSHPUPPIES

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

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

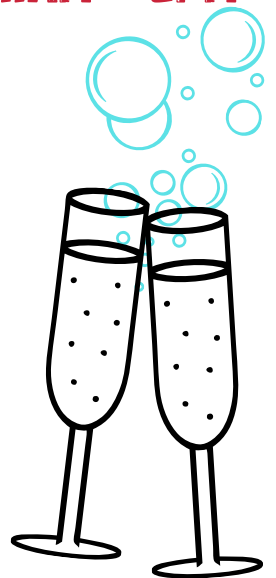
BRUNCH MENU – SERVED FRIDAY, SATURDAY & SUNDAY FROM 11AM – 2PM

- 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** - 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 (Cheese +.49)
CHILDREN'S FRIED CHICKEN TENDERS - 2 Chicken Tenders, +1 side - 8

