

TSC

# CRAFT GRILL

Texas Scratch Cookin'

## HAPPY HOUR SPECIALS

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

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

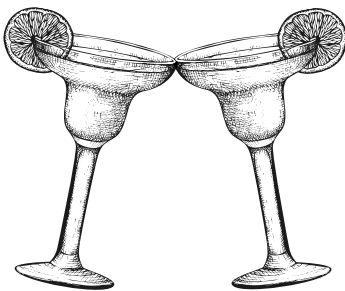
HOUSE FROZEN MARGARITAS - 5  
HOUSE WINE - 6/glass, 20/bottle  
DRAFT BEER - \$1 OFF REGULAR POUR  
WELL LIQUOR COCKTAILS - 3.5/SINGLE, 4.5/DOUBLE

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

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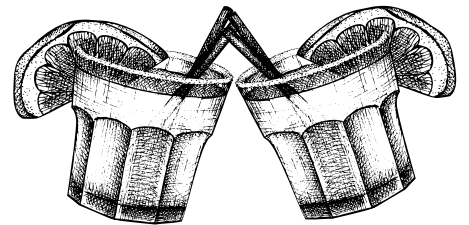
## CRAFT GRILL COCKTAILS



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! 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

## 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  
Aperol Spritz - 8.5 - Aperol citrusy Italian aperitif, sparkling Prosecco, Club Soda, orange slice  
Craft Grill Special Bloody Mary - 10 - created with Horseradish Root Infused Tito's Vodka



## CRAFT GRILL SEASONAL SIPS

Birthday Cake Martini - 12 - Whipped Cream Vodka, White Chocolate Liqueur, Cream, Sprinkles  
Pomegranate Mojito - 12 - White Rum, Soda Water, Lime Wedges, Mint Leaves, Pomegranate Seeds  
Pumpkin Spice White Russian - 12 - Salted Caramel Vodka, Coffee Liqueur, Pumpkin Spice Cream  
Apple Cider 'Rita - 10 - Gold Tequila, Grand Marnier, Apple Cider  
Fireball Apple Cider - 10 - Apple Cider, Fireball, Cherry Juice  
Spicy Pickle Beer Michelada - 9 - Pickle Beer, Lime Juice, Clamato, Worcestershire, Hot Sauce  
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



## HOUSE WINES

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

## CABERNET SAUVIGNON

AVALON - CALIFORNIA - 10/glass, 38/bottle

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

WINES OF SUBSTANCE CABERNET - COLUMBIA VALLEY, WASHINGTON - 12/glass, 44/bottle

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

CAB BY CELLIER DES CHARTREUX - CÔTES DU RHÔNE VALLEY, FRANCE - 14/glass, 52/bottle

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

## CHARDONNAY

CARMEL ROAD - MONTEREY, CALIFORNIA - 10/glass, 38/bottle

WINES OF SUBSTANCE CHARDONNAY - WASHINGTON STATE - 12/glass, 44/bottle

RAEBURN - RUSSIAN RIVER VALLEY, CALIFORNIA - 12/glass, 44/bottle

JORDAN - RUSSIAN RIVER VALLEY, CALIFORNIA - 18/glass, 66/bottle

## MALBEC

OMBU - MENDOZA VALLEY, ARGENTINA - 12/glass, 44/bottle

## MOSCATO

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

CHARLES SMITH VINO - WASHINGTON STATE - 10/glass, 38/bottle

## PINOT GRIGIO

SANTA MARGHERITA - ALTO ADIGE, ITALY - 14/glass, 52/bottle

ARDENGI - DELLE VENEZIE, ITALY - 12/glass, 44/bottle

## PINOT NOIR

THE CRUSHER - CLARKSBURG, CALIFORNIA - 10/glass, 38/bottle

GOLDEN WEST - WASHINGTON STATE - 14/glass, 52/bottle

BAYLISS ROAD - WILLIAMETTE VALLEY, OREGON - 16/glass, 62/bottle

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

## RED BLEND

THE PRISONER - NAPA VALLEY, CALIFORNIA - 22/glass, 80/bottle

## RIESLING

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

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

## ROSÉ

MALENE - SANTA BARBARA, CALIFORNIA - 10/glass, 38/bottle

## SAUVIGNON BLANC

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

GROTH - NAPA VALLEY, CALIFORNIA - 12/glass, 44/bottle

BLUE BY CELLIER DES CHARTREUX - CÔTES DU RHÔNE VALLEY, FRANCE - 12/glass, 44/bottle

## SPARKLING

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

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

POP UP - COLUMBIA VALLEY, WASHINGTON STATE - 10/glass, 38/bottle

## SPARKLING ROSE

MUMM - NAPA VALLEY, CALIFORNIA - 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** - 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

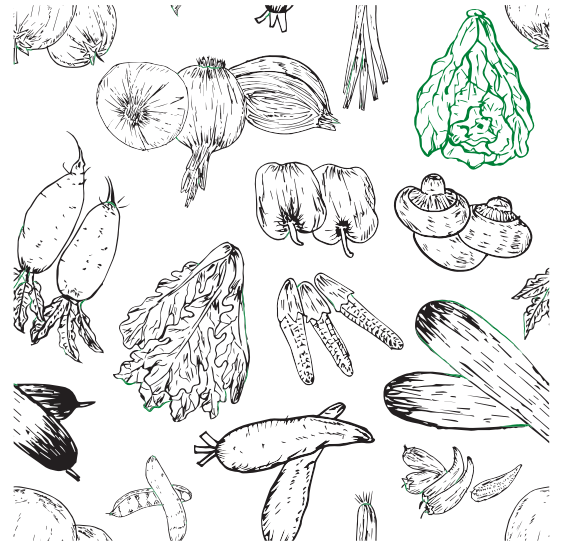
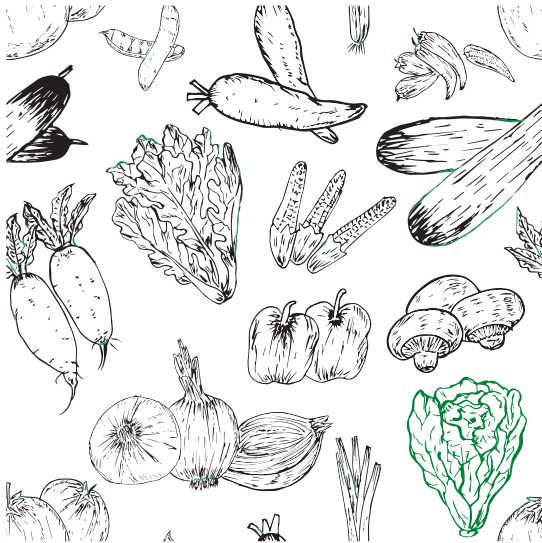
JALAPEÑO HUSHPUPPIES

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

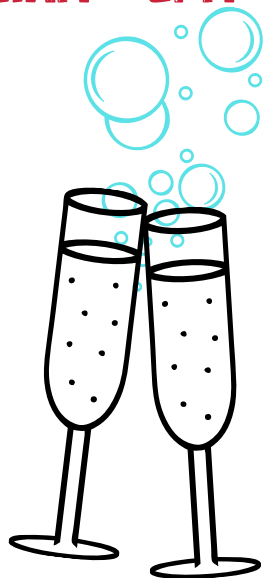
## BRUNCH MENU – SERVED FRIDAY, SATURDAY & SUNDAY FROM 11AM – 2PM

- 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** - 4  
**BLUSHING MIMOSA** - 4  
**SCREWDRIVER** - 4  
**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

