



• FIELD + OCEAN •

Entrees come with side noted. Add soup or side salad for \$3. Sides substituted for an additional \$2.50 charge.

• HEALTHY + DELICIOUS •

FRENCH ONION SOUP 5.5

beef broth, caramelized onions, melted gruyere on French bread

CHICKEN STEW 7.5

juicy chicken, aromatic onions, garlic and herbs nestled in a rich, cozy gravy-broth

CHILI 7.5

ground beef, kidney beans, tomatoes, chiles, and seasonings in a savory and spicy broth

SOUP AND SALAD 7.95

your choice of salad with a cup of French onion soup or chili

CRÊPE FACTORY SALAD 9.5

hearty greens, tomatoes, cucumbers, jack cheese, and our house Basil Mint Vinaigrette - add grilled or fried chicken 2.5

CAESAR SALAD 9.5

romaine lettuce, Kalamata olives, sun-dried tomatoes, croutons and pepperoncinis - add grilled or fried chicken 2.5

THE INMAN 9.5

hearty greens, goat cheese, pecans, blueberries, and strawberries with our house-made Apple Cider Balsamic Vinaigrette - add grilled or fried chicken 2.5

FISH & CHIPS 14

ale-battered cod, fries, house-made slaw tartar sauce and malt vinegar

SIRLOIN 18

rich and tender hand-carved 10 oz. Angus sirloin topped with our house-made chimichurri sauce with our Brussels sprout hash browns or whipped potatoes
add mushrooms 2.5

CALABASH CHICKEN 16

traditional southern-fried chicken tenders served with fries (comes with your choice of spicy aioli, ketchup, honey mustard or ranch)

PATTY MELT 14.75

certified Angus patty, sautéed mushrooms, caramelized onions, melted Swiss, and Thousand Island on marble rye served with fries

SHRIMP PO BOY 14

jumbo fried shrimp, lettuce, tomato, pickle, and mayonnaise and served with fries and our house-made slaw

CHICKEN CAPRESE SANDWICH 15

grilled chicken breast, fresh mozzarella, tomato, basil pesto and balsamic reduction on Texas toast with chips

MOM'S MEATLOAF 14.5

our special recipe meatloaf served with garlic whipped potatoes

ROONEY BURGER 13.5

Braveheart Black Angus Beef® hand-pattied burger, smoked bacon, cheddar cheese, spicy bread & butter pickles and housemade garlic aioli served on a brioche bun with fries

CLUB SANDWICH 13.5

smoked ham, turkey, bacon, lettuce, tomato, and mayo on toasted Texas toast with chips
half sandwich and cup of soup 11.45

LITTLE CHICK 8.95

shredded chicken, onions, celery, and mayonnaise with lettuce and tomato on sourdough with chips
half sandwich and cup of soup 8.25

• CONVERSATION STARTERS •

PRETZEL BITES 7.5

Bavarian soft pretzel bites with house-made beer cheese or honey mustard

TOTCHOS 8

tater tots topped with cheese, bacon, jalapeños and served with a side of ranch

PIMENTO CHEESE FRITTERS 7.5

served with spicy ranch

CAPRESE 8.5

fresh mozzarella, beefsteak tomatoes, fresh basil, balsamic glaze and extra virgin olive oil

HOUSE GUACAMOLE + CHIPS 8.5

freshly made in small batches with whole avocados, onion, cilantro, lime and salt

BRUSCHETTA 10

tomatoes, parmesan cheese, garlic, and fresh basil with toasted bread

• ON THE SIDE •

COLLARDS 4.5

down-home-style greens with onions, garlic, smoky and salty ham hock and a kick of hot sauce

SIDE DU JOUR 4.5

ask your server for today's selection

TATER TOTS 5

potato puffs fried to perfection

STONEGROUND GRITS 4.5

our famous grits

FRENCH FRIES 5

French fries with our special seasoning
Make them Truffle Fries \$3

WHIPPED POTATOES 5

smashed creamy garlic potatoes (signature side)

BRUSSELS SPROUT HASHBROWNS 5

brussel sprouts, red potatoes, blueberries and tomatoes tossed in white truffle oil (signature side)

• ENDLESS PASTABILITIES •

THE ORIGINAL 10

cavatappi tossed in a three-cheese sauce and topped with a panko and grilled or fried chicken 2.5

BRISKET MAC & CHEESE 15.95

cavatappi tossed with jack cheese, smoked brisket and house bbq sauce

PULLED PORK MAC & CHEESE 13.5

smoked pulled pork, cavatappi, bbq sauce topped with a panko crust

PENNE ALLA RUSTICA 16

shrimp, grilled chicken and smoked prosciutto baked in a creamy cheese sauce - served with a house or Caesar salad

PASTA BOLOGNESE 15.5

Bolognese beef sauce with a blend of Parmigiano & Reggiano cheeses on penne with a house or Caesar salad

• ALL FIRED UP! •

BRISKET SANDWICH 16.95

Central Texas-style chopped smoked brisket, pickles, and onions served on a brioche bun with fries

PULLED PORK SANDWICH 13.95

slow-smoked pulled pork with mustard barbecue sauce & onions on a brioche bun with fries

BRISKET PLATTER 21.95

Central Texas-style sliced smoked brisket, pickles, onions, house-made slaw, collard greens, and fries

• OH, CREPES! •

MAGNOLIA 9

bananas flambéed with a banana vanilla glaze and drizzled with our housemade sea salt caramel and dark chocolate

LADSON ST 8.5

our tangy housemade lemon curd with fresh blueberries and blueberry-thyme compote

PROSPECT ST 8.5

fresh strawberries with hazelnut cocoa spread
add blueberries 1.25
add bananas 1.25

MAIN ST 8.95

creamy ricotta, Greek wild berry yogurt, crunchy granola, blueberries and a drizzle of honey

HENRY ST 11.5

scrambled eggs, smoked applewood bacon, folded crepe on the side topped with powdered sugar, fresh fruit, our housemade wild berry jam, and maple syrup

MILL ST 12.5

scrambled eggs, smoked ham, spinach, mozzarella, fresh basil pesto (choice of side)

HOWARD ST 13.5

chicken cooked in a rich tarragon cream sauce with mushrooms and spinach (choice of side)
(cannot be gluten-free)

AMOS ST 12.95

scrambled eggs, applewood smoked bacon, and cheddar cheese topped with housemade jalapeño bacon jam (choice of side)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please speak with a manager.

Parties of six will be assessed a 20% gratuity.

Prices may change due to market increases and availability.