

T W E N T Y F I R S T

LUNCH MENU

→ STARTERS ←

GIRL DINNER TOWER
Caesar Salad, Truffle Frites
32

TRUFFLE FRIES
Truffle Parmesan Blend,
Fresh Grated Parmesan
11

SKILLET CORNBREAD (VG)
Jalapeno, Honey Drizzle,
Maldon Salt
12

SOY GLAZED BRUSSELS (DF)
House-made Soy Glaze, Toasted
Sesame, Red Pepper Flakes
12

SHORT RIB EMPANADAS
Braised Short Rib, Creamy Salsa
Verde, Pico de Gallo, Queso Fresco
14

KRAB RANGOONS
Krab, Cream Cheese, Mozzarella,
Sweet Thai Chili, Spicy Mayo
14

*We fry in beef tallow for rich,
timeless flavor, and craft all
dressings without seed oils.*

→ SANDWICHES ←

SMOKED TURKEY REUBAN
Smoked Turkey Breast, Parmesan,
Cabbage Slaw, Russian Dressing,
Blackened Fries
16

HILLSBORO SMASHBURGER
Brisket Blend, Sharp Cheddar,
Pickle, Diced Red Onion,
Sriracha Aioli
21

BIRRIA QUESADILLA
Braised Short Rib, Acho Chile,
Mozzarella, Pico De Gallo, Sour
Cream, Jalapeno Ranch
17

CHICKEN CAESAR WRAP
Blackened Chicken, Romaine, Tomato,
Crouton Crumble, Parmesan, Caesar
Dressing. Served with Fresh Fruit
19

SALMON BLT*
Verlasso Salmon, Bacon,
Arugula, Tomato, Sriracha
Aioli, Blackened Fries
23

CHEF'S HOT CHICKEN
Nashville Hot Fried Chicken, Dill
Pickle, Lettuce, Jalapeno Ranch,
Blackened Fries
17

ENTREES

STEAK FRITES (GF)
Coffee Crusted NY Strip, Horseradish
Butter, Blackened Fries
31

POKE BOWL* (GF)
Ahi Tuna, Edamame, Mandarin,
Seaweed, Ginger, Sesame, Pickled
Red Onion, Avocado, Spicy Mayo
18

SHRIMP AND GRITS (GF)
U10 Shrimp, Garlic Cheese
Grits, Creole Cream Sauce
23

CHICKEN TENDERS
Tobasco Buttermilk Tenders,
Blackened Fries, House-made
Jalapeno Ranch
17

CREAMY WAGYU BOLOGNESE
Wagyu, Lamb, Calabrian Chili, Cream,
Black Pepper, Parmesan, Herbed Focaccia
26

→ SOUP & SALADS ←

SIGNATURE SOUP
Ask about Chef's Daily Selection
10

APPLE & ARUGULA (VG) (GF)
Arugula, Granny Smith Apples,
Candied Walnuts, Roasted Red
Peppers, Feta, Sweet Chili Vinaigrette
17

BLACKENED SALMON CAESAR
Blackened Salmon, Crisp Romaine,
House made Croutons, Parmesan,
Lemon Zest, Caesar Dressing
23

SZECHAUN SEARED AHI TUNA
Szechuan Seared Ahi Tuna, Unagi
Glaze, Toasted Sesame, Mixed Greens,
Tomatoes, Avocado, Mandarins,
Citrus Vinaigrette
21

ADDITIONAL PROTEIN:
Grilled Chicken 7 | Buttermilk Chicken
Tenders 8 | Salmon 12 | Shrimp 10 |
Steak Tips 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.