



CHICKEN AND FARRO SOUP | 8  
Brunoise Mirepoix and Winter Green Pistou

FARMERS MARKET HOMETGROWN TOMATO SALAD | 13  
Demases Farm Diced Cucumbers, Benton Country Smoked Ham, Creamy Dill Dressing, Vital Farm Egg

SHINES FARM MIXED LETTUCES AND GRANA PADANO | 8  
Sliced Shallots, Champagne Citrus Vinaigrette, Balsamic Reduction

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 13

TEXAS GULF SHRIMP AND BRAZOS VALLEY GRITS | 15  
Sautéed Shrimp and Andouille Sausage, Sauce Piquant, Stone Ground Grits, Green Onions

TROFIE PASTA AND B&G GARDEN GREEN BEANS | 18  
Texas Pecan Pistou, Sautéed Green Beans, New Potatoes, Grana Padano

B&G GARDEN BEEFSTEAK TOMATO TARTINE | 12  
Grilled Rustic Batard, Melted Cottonwood River White Cheddar, Lemon Basil Aioli, Farm Arugula  
\*add Applewood Smoked Bacon | 3

GRILLED AKAUSHI BEEF BURGER | 13  
Housemade Peppadew and Pickle Relish, Herbed Goat Cheese, Shines Farm Greens, Lemon Aioli, Herbed French Fries

GRILLED CHICKEN & MARKET VEGETABLE CHOPPED SALAD | 13  
Cucumbers, Radishes & Peppers, Walnut Puree, Shines Farm Mixed Greens, Housemade Herbed Greek Yogurt Dressing, Crispy Pita  
Croutons

FALL TOASTED BUCKWHEAT BOWL | 13  
Roasted B&G Garden Sweet Potato, Scott Farm Winter Squash and Turnips, Purple Onion, Baby Kale, Gorgonzola Vinaigrette,  
Cranberries, Pecans  
\*add Fried Vital Farm Egg | 3

B&G GARDEN PEAR FRENCH TOAST | 14  
Whole Grain Bread, Housemade Pear Butter, Applewood Smoked Bacon, Crumbled Marcona Almonds, Balsamic Reduction

CORNMEAL CRUSTED TROUT PO-BOY | 18  
Shines Farm Mixed Lettuces, House Pickled Red Onions, Blackened Aioli, Smoky Potato Chips

#### WINE DINNERS

CHEERS! CHAMPAGNE DINNER NOVEMBER 29<sup>TH</sup> 6:30PM