BRUNCH

APPETIZERS

GUACAMOLE & CHIPS

MADE FRESH DAILY FROM RIPE AVOCADOS, GARLIC, ONION, CILANTRO AND LIME JUICE 12

CHILE CON QUESO & CHIPS

OUR SECRET RECIPE MADE WITH ROTEL TOMATOES 13

BLACK-EYED PEA SALSA, AVOCADO-TOMATILLO SALSA OR PICO DE GALLO 8/13/8

FRENCH TOAST STICKS

6 STICKS WITH MAPLE SYRUP 12

BUTTERMILK BISCUIT BASKET (3) WITH MAPLE SYRUP OR PRESERVES 9

RATTLESNAKE BITES

BACON-WRAPPED, SHRIMP-STUFFED JALAPEÑOS WITH A SIDE OF RANCH (5) 14.00 MEXICAN CORN ON A STICK

GRILLED CORN SLATHERED IN CAYENNE, MAYO AND QUESO BLANO 8

FRIED OKRA

CORNMEAL-BATTERED AND FRIED, SERVED WITH CHIPOTLE MAYO 12

NACHOS

BLACK & WHITE 14/ CHICKEN 17/ PULLED PORK 17/ GRILLED SHRIMP 18/ SLICED STEAK 18/ CHOPPED VEGGIES 17 WITH BLACK BEANS, JACK CHEESE, SOUR CREAM, PICO DE GALLO AND JALAPEÑOS FRITO PIE

A SACK OF FRITOS® WITH YOUR CHOICE OF VEGGIE OR BEEF CHILI, CHEDDAR, SOUR CREAM, ONION AND JALAPEÑOS 12/15

CORN DOGS ONE OR 2 DOGS SERVED WITH MUSTARD AND CATSUP 6/12

CATFISH FINGERS

CATFISH STRIPS FRIED IN CRACKER MEAL WITH JALAPEÑO TARTAR SAUCE 13

SALADS

CILANTRO VINAIGRETTE, BALSAMIC VINAIGRETTE, COWGIRL RANCH, LEMON POPPY SEED VINAIGRETTE OR BLEU CHEESE FIELD GREENS TOPPED WITH CARROTS, TOMATOES, CUCUMBER, PEPPERS, RADISH AND JICAMA 8

ALL CHOPPED UP SALAD

CHOPPED ROMAINE MARINATED CHICKEN, BACON, AVOCADOS, SCALLIONS, TOMATOES, JACK CHEESE, SLICED GREEN APPLES AND CHOPPED PECANS TOSSED IN OUR LEMON POPPY SEED VINAIGRETTE 18 // WITHOUT MEAT 15 // WITH GRILLED SHRIMP ONLY 22 // WITH GRILLED SHRIMP, CHICKEN AND BACON 22

FRIED CATFISH SALAD

CRACKER MEAL-FRIED CATFISH STRIPS ON TOP OF A FIELD GREEN SALAD 17

HOT OFF THE GRIDDLE

PARIS, TEXAS FRENCH TOAST

THICKLY SLICED TEXAS TOAST DIPPED IN EGG BATTER AND BROWNED ON THE GRIDDLE, SERVED WITH REAL MAPLE SYRUP 16

BUTTERMILK PANCAKES

3 FLUFFY BUTTERMILK FLAPJACKS SERVED

WITH REAL MAPLE SYRUP 16

FRESH BLUEBERRY PANCAKES OR BANANA PECAN PANCAKES

3 FLAPJACKS SERVED WITH REAL MAPLE SYRUP AND FRUIT 18

THE RANCH HANDLER

2 EGGS ANY STYLE, 2 BUTTERMILK FLAPJACKS, CHOICE OF CHICKEN APPLE SAUSAGE OR BACON. SERVED WITH REAL MAPLE SYRUP 22 ÅDD BLUEBERRIES OR BANANAS +2

BRUNCH ENTREES

NO SUBSTITUTIONS// THE FOLLOWING EGG DISHES INCLUDE YOUR CHOICE OF TATER TOTS OR CHEESE GRITS AND A FLUFFY BUTTERMILK BISCUIT. 3- CHARGE FOR EGG WHITES ONLY.

TEXAS TWO STEP

2 EGGS ANY STYLE WITH YOUR CHOICE OF BACON, HAM OR CHICKEN APPLE SAUSAGE 17.50 //WITHOUT MEAT 15

COWGIRL CRAZY MIX-UP

SCRAMBLED EGGS WITH PEPPER JACK CHEESE, TOMATOES, BACON AND SWEET GRILLED ONIONS. SERVED WITH TOMATILLO-AVOCADO SALSA 18

HUEVOS RANCHEROS

SOFT CORN TORTILLAS WITH BLACK BEANS, ADOBE SALSA, 2 FRIED EGGS AND CHEDDAR CHEESE 18

THE NORTHERNER

3 EGG OMELET STUFFED WITH SPINACH, MUSHROOMS AND JACK CHEESE 16

THE SOUTHERNER

3 EGG OMELET STUFFED WITH SWEET GRILLED ONIONS, CHOPPED TOMATOES, BACON AND CHEDDAR CHEESE 16

DOC HOLLANDAISE

2 EGGS ON COUNTRY HAM AND AN ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE. SERVED WITH VEGGIE OF THE DAY 19

HOLLY GO LIGHTLY

2 EGGS ON A BED OF FRESH SPINACH AND AN ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE. SERVED WITH VEGGIE OF THE DAY 17 BAYOU BENEDICT

2 EGGS ON CRAB CAKES AND FRESH SPINACH TOPPED WITH HOLLANDAISE. SERVED WITH VEGGIE OF THE DAY 20

SOUTHERN FRIED BRUNCH

CHICKEN FRIED CHICKEN // CHICKEN FRIED STEAK

SERVED WITH CREAM GRAVY. CHOOSE MASHED POTATOES, TATER TOTS OR CHEESE GRITS. WITH VEGGIE OF THE DAY 21/23 TOP WITH 2 FRIED EGGS +5

CHUCKWAGON BEEF BRISKET OR VEGGIE CHILI

TOPPED WITH CHEDDAR, SOUR CREAM, ONIONS AND JALAPEÑOS. SERVED WITH CORNBREAD OR CORN TORTILLAS 18/16 MAC AND CHEESE

WITH A FIELD GREENS SALAD, YOUR CHOICE OF DRESSING 14.50

COWTOWN QUESADILLAS

COWTOWN QUESADILLAS BLACK BEAN 14 // PULLED CHICKEN 16 // PULLED PORK 17// GRILLED SHRIMP 18//SLICED STRIP STEAK 18// CHOPPED VEGGIES 17 WITH GUACAMOLE, SOUR CREAM AND PICO DE GALLO

BETWEEN THE BREAD

Served with tater tots. All include lettuce, tomato, onion and pickle. Toppings: American, cheddar, swiss, bleu, bacon, grilled onions, mushrooms, fried egg 2.50 avocado or guacamole 3.50.

PAPA JOEL'S PULLED PORK SANDWICH

MARINATED IN OUR TANGY VINEGAR SAUCE 16.00 CATFISH PO' BOY CRACKER MEAL FRIED, GRILLED OR BLACKENED, WITH JALAPEÑO TARTAR SAUCE 16.00 BBQ CHICKEN SANDWICH A MARINATED BREAST BRUSHED WITH OUR BBQ SAUCE 15.00

BRUNCH SIDES

CUP OF VEGGIE OR BEEF CHILI WITH ALL THE FIXIN'S 8/10 CHICKEN APPLE SAUSAGE, BACON OR PORK SAUSAGE 7.00 **PULLED PORK 9.00** MAC AND CHEESE 7.00 **CHEESE GRITS 5.00** SIDE OF FRESH FRUIT 6.00 **COWGIRL FRIES OR TATER TOTS 6.00** MASHED POTATOES WITH CREAM GRAVY 7.00 **BLACK BEANS 5.00 VEGGIE OF THE DAY 6.00 COLESLAW 6.00** SLICED AVOCADO OR SIDE GUACAMOLE 3.50 CHEDDAR, JACK, BLEU, SWISS, AMERICAN 2.50 SOUR CREAM OR PICO DE GALLO 3.00 JALAPEÑO TARTAR SAUCE, JALAPEÑOS 2.00 FLOUR OR CORN TORTILLAS (4) 3.00 **REAL NY STATE MAPLE SYRUP 3.00**

DESSERTS

ALL PIES SERVED WITH FRESHLY WHIPPED CREAM

PECAN PIE 8 CALLEBAUT CHOCOLATE BROWNIE 6 STEVE'S AUTHENTIC KEY LIME PIE MADE IN RED HOOK, BROOKLYN 8 MEG FORMBY'S APPLE CRUMB PIE 8 FROTHY ROOT BEER FLOAT 12 JEFF'S CHOCOLATE BROWNIE SUNDAE 12 COWGIRL'S ORIGINAL ICE CREAM BAKED POTATO 12.00

VANILLA ICE CREAM SHAPED LIKE A BIG OL' SPUD, DUSTED IN COCOA POWDER AND TOPPED WITH LOADS OF HOT FUDGE, CHOPPED PECANS, WHIPPED CREAM AND A LITTLE PAT OF BUTTER CREAM FROSTING

DRINKS

LEMONADE OR STRAWBERRY LEMONADE 6/4 HOUSE-BREWED ICED TEA 5/3 ARNOLD PALMER (ICED TEA + LEMONADE) 6/3 FOUNTAIN SODAS COKE, DIET COKE, GINGER ALE, DR. PEPPER, SPRITE, ROOT BEER AND SELTZER 6/4 BOTTLED SODAS BIRCH BEER, CREAM SODA, GINGER BEER AND ORANGE SODA 4.00 FRESHLY GROUND ORGANIC FAIR TRADE DARK ROAST COFFEE OR DECAF COFFEE 4 ORGANIC FAIR TRADE DARK ROAST ICED COFFEE 6/4 TEA OR HERBAL TEA 3 JUICES ORANGE, GRAPEFRUIT, CRANBERRY, TOMATO, NY STATE APPLE CIDER OR PINEAPPLE 1602 / 6.00

Please alert your server to any allergies. Gluten Free options available, ask your server for guidelines. Parties of 6 or more are subject to an 20% service charge