

MIDDAY

STARTERS

Chef Michael's Trio of Fries 12
kennebec—smoked salt, cracked pepper
sweet potato—little man maple, ancho chile
purple—rosemary-garlic
house spiked ketchup,
burleson honey mustard,
house ranch (gf, veg)

Pecan Crusted

Reeves Farm Okra 10
zesty green olive remoulade, freso rings

Tortilla Soup Tribute #4 9
grilled chicken, elote corn, queso fresco (gf)

Roadhouse Caesar 10
baby romaine, roasted corn, chile crouton
cotija cheese, pico de gallo
creamy cilantro caesar dressing

**Beefsteak Tomato
& Dallas Burrata 14**
king trumpet mushroom "carpaccio",
living texas Mesclun, balsamic reduction,
basil-garlic pressed evoo (gf)

Little Iceberg Wedges 11
applewood smoked bacon lardon,
diced tomato, candied pecan,
blue crumble, chive
buttermilk blue cheese dressing (gf)

PLATES

Chicken Fried Steak 28
beef tenderloin, buttermilk golden potato, bacon braised green beans, charred poblano gravy

Angus Flat Iron Steak 23
sautéed wild mushrooms, kennebec fries, mm steak sauce

Clementine Barbecue River Salmon 27
sweet onion latke, caramel apple slaw and crème fraiche

Tillman's CFSS 17
tomato, arugula, fried egg, shiner aioli

The B.A.D. Burger 16
"44 farms ground beef", garnished, aged cheddar, jalapeno mustard, kennebec fries

SWEETS

**Key Lime &
Cactus Pear Cheesecake 8**
graham crust, grand marnier curd,
salty pretzel tuile

Tableside S'mores 9/16
marshmallow duo,
cinnamon grahams,
dark chocolate squares

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may be dangerous to your health especially if you have certain medical conditions. Our kitchen & bar use dairy, eggs and gluten .

(gf) gluten free

(veg) can be prepared vegan