

STARTERS

PRETZELS & PIMENTO 8
hot pretzel sticks, whipped pimento

CRISPY CALAMARI 12
cornmeal crusted, mustard cocktail

**THE ORIGINAL MOONSHINE
"CORNDOG" SHRIMP® 12**
honey mustard, blueberry swirl

WARM KALE & BACON DIP 12
caramelized onions, gruyere,
bacon jam, toasted sourdough

ROASTED GARLIC BULBS 10
toast points, goat cheese,
marinated red peppers

SOUP OF THE DAY
cup 4 bowl 6

SALADS

BERKELEY HOUSE 9
seasonal greens, tomato, cucumber,
pickled vegetables, avocado,
sunflower sprouts, simple lemon vinaigrette

CLASSIC CAESAR 9
heart of romaine, parmesan, croutons

CORNFLAKE FRIED CHICKEN 15
mixed greens, cheddar, avocado,
tomato, applewood-smoked bacon,
honey dijon dressing

FAJITA STEAK 15
mixed greens, pico de gallo, poblano, avocado,
cheddar, tortilla strips, chipotle lime ranch

ADD GRILLED CHICKEN 6 GRILLED SHRIMP 8
GRILLED SALMON 10

SANDWICHES

BACKYARD CHICKEN 13
pepper jack, avocado, poblano,
onion, bbq sauce, house mayo, challah bun

TURKEY PRESS 14
house-smoked turkey breast, boursin,
spinach, cranberry-pecan spread, swiss,
house mayo, sourdough

TENDER BELLY 14
pork 3 ways, grain mustard, pickle,
beer cheese, pretzel bun

PIMENTO CHEESEBURGER* 14
44 farms beef, pimento cheese, red onion,
red leaf lettuce, tomato, house mayo,
challah bun

BLACK EYED PEA BURGER 12
mustard kale slaw, pepper jack cheese,
house mayo, seeded wheat roll

ADD BACON, FRIED FARM EGG, OR AVOCADO 2

SANDWICHES SERVED WITH
CHOICE OF ONE SIDE
BAKED POTATO +2

PLATTERS

CHICKEN & WAFFLES corn meal waffle, maple syrup, whipped butter,
chipotle cream gravy 16

GREEN CHILE MACARONI grilled chicken, corn bisque,
bacon gratin 17

FRESH SPINACH NOODLES roasted vegetables, cherry tomatoes,
basil, goat cheese, parmesan, olive oil 16

HEAD-ON SHRIMP & GRITS tasso, corn, tomato 25

BELOW SERVED WITH CHOICE OF ONE SIDE

SEARED RAINBOW TROUT bacon cornbread stuffing, chile sage butter 23

BLACKENED CATFISH crawfish tails, hot sauce, pecan meunière 21

CEDAR PLANK SALMON* chow chow 24

PAN-FRIED CHICKEN ALMONDINE artichokes, lemon cream 17

TEXAS AKAUSHI BEEF MEATLOAF brown gravy 18

BEELEER'S CENTER CUT CHOP stone fruit chutney 22

CHICKEN FRIED STEAK chipotle cream gravy 17

JALAPEÑO HANGER STEAK* salsa verde 24

HILL COUNTRY BBQ BABY BACK RIBS apple bbq, tobacco onions 24

SIDES

GARLIC YUKON MASHERS 5

RED BEANS & RICE 5
jalapeño sausage

BAKED MACARONI 5
pimento cheese, bacon gratin

ROSEMARY FRIES 4

SWEET POTATO FRIES 5
roasted tomatillo dipping sauce

BAKED POTATO 6
almost everything butter

GREEN CHILE CHEDDAR GRITS 5

FAMILY STYLE DAILY VEGETABLES 6

SWEETS

PERFECT FOR SHARING

PEANUT BUTTER MOUSSE PIE 9
oreo cookie crust

**WHITE CHOCOLATE
BREAD PUDDING 10**
raisins, pecans, bourbon cream sauce,
vanilla bean ice cream

**HOFHEINTZ GERMAN
CHOCOLATE CAKE 10**
pecan & coconut icing

SIGNATURE SKILLET APPLE PIE 12
salted caramel ice cream



LOCAL LOVE.

GO TEXAN.

Dining with us, you are supporting local farmers & ranchers serving fresh, natural ingredients and helping us make the world a better place with our composting & recycling. Thanks, y'all

To Go Charge 1 | Cake Plating Charge 1/person

REST EASY - YOUR SOUTHERN FRIED FAVORITES ARE PREPARED IN 100% RICE BRAN OIL

PLEASE NOTIFY US OF ANY KNOWN FOOD INTOLERANCE OR FOOD ALLERGY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS