



starters

roasted tomato soup, grilled cheese croutons, basil oil 5 cup | 8 bowl
tortilla soup, chicken, avocado, veldhuizen cheddar 6 cup | 9 bowl
house ricotta bruschetta, port grapes, walnuts, basil 9
roasted poblano hummus, jalapeño jam, feta, grilled flatbread 9

salads

roasted beet, goat cheese, pecans, clementine, radish, dijon dressing 11
chicken salad, spring peas, tangerine, cashews 15
seared salmon, bibb, green bean, potato, olive, dill dressing 17
smoked chicken, berries, tomato, orange, pecans, balsamic dressing 16
ahi tuna, crisp wontons, avocado, sriracha 18
lump crab, avocado, bacon, roasted corn, baby greens 18

sandwiches

with market fruit or fries

grilled chicken, pesto mayo, avocado, bacon, tomato, ciabatta 13
*wood grilled burger, thick cut bacon, sharp cheddar 13
grilled turkey burger, tzatziki, bibb, tomato, pickled red onion 13
corned beef, swiss cheese, russian dressing, sauerkraut, marble rye 13
pressed cuban, pulled pork, ham, salami, swiss, pickle, mustard 14
blt, candied bacon, bibb, tomato, green chile mayo, rustic wheat 13
mrs bush’s favorite sandwich, tomato, avocado, mozzarella, mayo 13

entrées

chicken schnitzel, german potato salad, lemon, parsley, brown butter 16
shrimp enchiladas, refried black beans, corn relish, lime sour cream 17
gulf redfish, seafood stuffing, asiago grits, tabasco butter 19
farmhouse omelet, tossed greens & market fruit 13

desserts

mrs bush’s award winning cowboy cookies, vanilla ice cream 7
house made ice cream or sorbet 7
lemon ice box pie graham cracker, whipped cream, blackberry sauce 7
dc caramel brownie bar, vanilla and caramel ice cream 7
president and mrs bush’s favorite banana pecan ice cream 7



GO TEXAN.

Please enjoy some of the great ingredients grown, raised and caught by our friends and partners who share our commitment to fresh local food: Hudspeth Farm, A Bar N Ranch, Veldhuizen Cheese, Comeback Creek Farm, Windy Meadows Family Farm, Brazos Valley Cheese, Vital Farms, Young’s Greenhouse, Patty’s Herbs, Round House, Gene’s Greens, Generation Farms, Wood Duck Farms, Bella Verdi Farms.

*There is a risk associated with consuming raw oysters or any raw or undercooked protein. If you have a chronic illness of the liver, stomach, or blood, or you have an immune disorder, you are at a greater risk of illness from raw or undercooked protein, and should eat these items fully cooked.