

# starters

lentil tortilla soup, avocado, queso fresco 6 cup | 8 bowl
corn soup, roasted poblano, lump crab 7 cup | 10 bowl
hummus, green olive tapenade, grilled veggies, toasted flatbread 8
fried avocado, black beans, smoked tomato, chipotle aioli 9
young lettuce, carrots, cherry tomatoes, balsamic dressing 4

### salads

apple, cranberries, spiced almonds, blue cheese, apple dressing 11
chicken salad, strawberries, pecans, rustic wheat 15
roasted beet, grapefruit, arugula, burrata, pistachio-citrus dressing 12
seared salmon, green bean, potato, olive, baby greens, dill dressing 16
smoked chicken, berries, tomato, orange, pecans, balsamic dressing 15
lump crab, avocado, bacon, roasted corn, baby greens 18

# sandwiches

with market fruit or fries | sweet potato fries +2

grilled chicken, pesto mayo, avocado, bacon, tomato, ciabatta 13 \*wood grilled burger, thick cut bacon, sharp cheddar 13 bbq pulled pork, cabbage slaw, grilled red onions 13 mrs bush's favorite sandwich, tomato, avocado, mozzarella, mayo 13 turkey panini, brie, cranberry jam, apple, arugula 13 corned beef, swiss cheese, russian dressing, sauerkraut, marble rye 13

#### entrées

chicken enchiladas, refried black beans, tomato pico, salsa verde 16 seared salmon, quinoa, asparagus, roasted tomato sauce 17 shrimp & crab, spaghetti squash, roasted tomato, olives 18 chicken schnitzel, german potato salad, lemon, parsley, brown butter 16 parmesan baked flounder, almond green beans, lemon gremolata 16 farmhouse omelet, heirloom tomato, homestyle roasted potatoes 13

#### desserts

mrs bush's award winning cowboy cookies, vanilla ice cream 7 house made ice cream or sorbet 6 president & mrs bush's favorite banana pecan ice cream 6 cookies and cream tart, crushed oreos, raspberries 7 pear and walnut cobbler, cinnamon whipped cream 7 dc caramel brownie bar, vanilla and caramel ice cream 7





Please enjoy some of the great ingredients grown, raised and caught by our friends and partners who share our commitment to fresh local food: Ashkolgra Pasture Poultry, Windy Meadows Family Farm, Brazos Valley Cheese, Young's Greenhouse, Primal Gardens, Village Farms, Gene's Greens, Generation Farms, Wood Duck Farms, Bella Verdi Farms, La Spiga Bakery and Vital 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.