

# STANDARD SERVICE

BRUNCH

SATURDAY & SUNDAY  
10:00 am - 3:00 pm

## APPETIZERS

### French Toast Sticks • \$14 <sup>N</sup>

breaded with oats and pecans served with butterscotch sauce

### Parmesan Kale Dip • \$14

just like your favorite spinach dip (only better), served with tortilla chips

### Chips & Queso • \$11

white queso topped, sour cream, pico, pickled red onions & cilantro

### Crispy Thai Brussel Sprouts • \$12 <sup>N</sup>

fresh mint, thai basil, cilantro, crushed peanuts & shredded carrot tossed in soy-lime vinaigrette

### Meatball Sliders • \$14

braised in red sauce, melted mozzarella and provolone cheeses, fresh basil

## Toasts

### Burrata • \$13

burrata cheese, heirloom tomato, avocado, pickled onion, EVOO, balsamic glaze

### Pimento Cheese • \$10

house pimento cheese & chives on sourdough

## BRUNCH

### Nashville Hot Chicken & Biscuits • \$19

crispy chicken breast, nashville hot sauce, butter biscuits, sausage gravy & two sunny side eggs

### Huevos Rancheros • \$14

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado & sour cream

### Steak & Eggs • \$28

8oz black angus sirloin, two sunny side eggs, herb roasted potatoes & multi - grain toast

### Breakfast Skillet • \$16

choice of chicken or steak +\$2  
two eggs any style, sautéed onions & peppers, provolone cheese, roasted redskin potatoes, poblano cream sauce, pico de gallo & valentina crema

### Classic Waffles • \$12 <sup>N</sup>

two buttermilk - pecan waffles, salted butter & vermont maple syrup

### Banana - Butter Pecan Waffles • \$14 <sup>N</sup>

two buttermilk - pecan waffles, brûléed bananas, candied pecans, salted butter & bananas foster sauce

### Berries & Cream Waffles • \$14 <sup>N</sup>

two buttermilk - pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

### Chicken & Waffles • \$23 <sup>N</sup>

crispy half chicken with maple butter & thyme glaze, pecan waffles, sunny side egg, salted butter & vermont maple syrup

## Classic Breakfast

served with choice of herb roasted potatoes, white cheddar - stone ground grits or fresh fruit + 2

### Veggie Omelet • \$14

roasted mushrooms, tomatoes, spinach, goat cheese & multi - grain toast

### Bacon Omelet • \$14

crispy bacon, caramelized onion, american cheese & multi - grain toast

### Breakfast Tacos • \$14

bacon, egg, american cheese, crispy potatoes, sour cream, cilantro & pico on la norteña flour tortillas

### The Standard Breakfast • \$13

two eggs any style & multi- grain toast with choice of bacon or maple - blueberry sausage

20% gratuity will be added for parties of 8 or more

<sup>N</sup> CONTAINS NUTS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## SALADS & SOUPS

### HG Caesar • \$12

kale, sourdough bread crumbs, fresh grated parmesan cheese & caesar dressing

### Summer Kale • \$16 <sup>N</sup>

kale and spring mix, strawberries, citrus beets, blistered green grapes, watermelon radish, goat cheese, savory granola and lemon basil vinaigrette

### Ranch Wedge • \$16 <sup>N</sup>

tomatoes, bacon, grilled corn, banana peppers, pickled red onion, candied pecans, green onion, blue cheese crumbles & ranch dressing

grilled or crispy chicken +\$6

sautéed or crispy shrimp +\$9

grilled salmon +\$12

8oz black angus sirloin + \$15

## Entrée Salads

### Chicken Cobb • \$18

grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

### Crispy Sesame Shrimp • \$19

tossed in sesame – sweet & sour, shaved cabbages, greens, mandarin oranges, avocado, carrot, sweet peppers, edamame & crispy wontons in ginger – carrot vinaigrette

### Mediterranean • \$16

mixed greens, tomato, banana peppers, castelvetrano olives, roasted peppers, cucumber, shaved red onion, feta cheese & red wine oregano vinaigrette

## Soups

### Cream of Tomato Soup

Cup \$4 | Bowl \$6

our version of the classic

### Soup of the Day

Cup \$5 | Bowl \$7

ask your server for today's special

### Ahi Tuna Sushi Bowl • \$20

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas, tobiko & sesame

### Chicken Ranch • \$18

crispy chicken, tomatoes, carrots, bacon, grilled corn, pickled banana peppers, egg, cheddar, avocado, green onions & ranch

## SANDWICHES

### The Remedy Burger • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

### Patty Melt • \$15

wagyu beef patty, swiss cheese, caramelized onion, "awesome sauce" on marble rye

### Red Rooster Sliders • \$16

crispy buttermilk chicken tossed in sriracha honey with lettuce, tomato & pickled jalapeno

### The Rueben • \$16

shaved brisket pastrami, swiss cheese, sauerkraut, "awesome sauce" on marble rye

served with choice of french fries, house salad, caesar salad, cream of tomato soup +1, sweet potato fries +3, fresh fruit + 2

### Grilled Chicken

Half \$12 | Whole \$16

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

### Loaded Grilled Cheese

Half \$12 | Whole \$16

white cheddar, american, bacon, griddled tomato & avocado on sourdough

### Old School BLT • \$14

crispy bacon, iceberg lettuce, tomato & garlic aioli on soft brioche

## SIDES

### Multi – Grain Toast • \$4

2 slices served with salted butter & strawberry preserves

### Herb Roasted Redskins • \$4

chimichurri – butter & fresh herbs

### Fresh Fruit • \$6

watermelon, pineapple, grapes, berries

### Cheddar – Stone Ground Grits • \$5

sharp white cheddar & chives

### Bacon • \$4

two slices, cooked crispy

### TX Blueberry – Maple Sausage • \$4

two links from Miller's Smokehouse, Llano TX

### TX Eggs • \$5

two eggs any style

## DESSERTS

## ICE CREAM

### The Ricky • \$11 <sup>N</sup>

dark chocolate brownie, vanilla ice cream, peanut butter & chocolate sauces, chopped peanuts & whipped cream

## PIES

### Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

### Banana Pudding Pie • \$8

the southern classic in pie form topped with whipped cream & nilla wafers in graham cracker crust