

STANDARD SERVICE

BRUNCH

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

APPETIZERS

French Toast Sticks • \$14 ^N

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 ^N

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 ^N

creamy burrata topped with avocado, mandarin oranges pickled beets and pistachio on toasted sourdough

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 • \$26

8oz angus ny steak, 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 ^N

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

Banana - Butter Pecan Waffles • \$14 ^N

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

Berries & Cream Waffles • \$14 ^N

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

Chicken & Waffles • \$23 ^N

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, tots, 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

^N 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 ^N

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

Ranch Wedge • \$16 ^N

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

grilled or crispy chicken +\$7

sautéed or crispy shrimp +\$9

grilled salmon +\$12

8oz angus new york strip + \$15

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

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

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

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

sub the impossible burger + 2 | sub gluten free bun + 3

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

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 ^N

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