



COMFORT. CUISINE.

## Blue Plate Special

Today's Batch of Goodness ..... You ask, we'll tell.

### Starters

- Wood Roasted Cheesy Bread** .....8.  
*Rosemary Olive Oil, Paula's Ricotta*
- Garlic Hummus, Wood Roasted Flatbread** ♥ .....10.  
*Feta Cheese, Calamata Olives, Diced Tomatoes*
- Texas Gulf Blue Crab Gratin** ..... 11.  
*Roast Garlic Cream Cheese, Grilled Empire Sourdough*
- Smoked Rock Shrimp "Biscuits and Gravy"** .....11.  
*Tasso Ham-Roasted Corn Biscuits*
- Polenta Crusted Fried Green Tomatoes** ..... 12.  
*Latte Da Lavender Chevré, Round Rock Ancho Honey*
- Blue Plate Smoked Brisket Nachos** .....11.  
*Charred Tomato Salsa, Burnt End Black Beans*
- Today's Soup** .....7.

### Salads

- Tassone Farm Field Green Salad** ♥ .....5/8.  
*Roasted Lemon-Sherry Vinaigrette*
- Young's Farm "Butter Wedge"** .....9.  
*Paula's Cottage Cheese, Green Goddess Dressing*
- South of the Border Caesar** .....8.  
*Pueblo Corn, Toasted Pepitas, Cotija Cheese*
- Curly Spinach-Bacon Salad, "Oyster Croutons"** .....10.  
*Creamy Sherry Vinaigrette*
- Roasted Root Vegetable Salad** ♥ .....10.  
*Baby Mache, Lollo Rosso, Lone Star Goat Cheese*
- Add Grilled Chicken Breast or Grilled Salmon**...6.

### Blue Plate Fixins

- Brazos Valley Cheddar Mac 'n' Cheese** .....9.
- Grilled Asparagus, Truffle Herb Butter** .....8.
- Smoky Cheddar Cheese Grits** .....7.
- "Burnt End" Black Beans** .....6.
- Applewood Bacon Braised Brussels Sprouts** .....6.
- Smashed Potato Casserole** .....6.
- Creole Black Eyed Peas, Andouille Sausage** .....7.
- Steamed Broccoli** .....6.
- Baked Sweet Potato, Maple Butter** .....5.
- Buttered Harvester Green Beans** .....5.

### Entrees

- The Blue Plate "Meatblock"** .....16.  
*USDA Prime Meatloaf, Roasted Onion Pan Gravy*
- Burgundy Braised Beef Rib Pot Roast** .....19.  
*Roasted Root Vegetables, Pan Sauce*
- Gramma Minnie's Fried Chicken** .....16.  
*Black Pepper-Maple Gravy*
- "DP" Mopped Rotisserie Chicken** .....16.  
*Dr Pepper Barbeque Sauce*
- Hickory Grilled 10 oz Ribeye** .....28.  
*Roasted Garlic Bourbon Au Jus*
- Ancho Barbequed Pulled Pork** .....16.  
*Cabrales Blue Cheese-Roasted Corn Grits*
- Wood Grilled Hanger Steak** .....26.  
*Smashed Potato Casserole*
- Mustard Crusted Texas Catfish** .....16.  
*Red Pepper Creole Tartar Sauce*
- Texas Gulf Shrimp "Corny Dogs"** .....18.  
*Lime-Cabbage Slaw, Tomato-Malt Jam*
- Texas Pecan Crusted Trout** .....16.  
*Sweet Potato Puree, Jim Beam Butter Sauce*
- Grilled Chicken Breast, Portobello Mushroom** ♥ . .14.  
*Paula's Cottage Cheese, Basil Yogurt*
- Wood Grilled Scottish Salmon** ♥ .....22.  
*Grilled Asparagus Salad, Olive Oil Whipped Potatoes*
- Shrimp, Crab and Lobster "Coleslaw"** ♥ .....17.  
*Cilantro-Lime Dressing*
- If You're One of "Them", Give Us Your Wish** ♥ . .14.  
*We'll Think About It*

**Warning:** Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne related illness. Please discuss any food allergies with your server prior to ordering.

♥ = Heart Healthy  
 20% gratuity added for parties of 8 or more.

**Kent Rathbun, Executive Chef & Partner**  
**Aaron Staudenmaier, Corporate Chef**  
**Dennis Egert, General Manager**