

The Chalkboard

1324 S Main St Located under the Historic Ambassador Hotel 74119-3218 · +19185821964 · Updated:
Jan 14, 2026

[View online menu](#)



CLASSICS 7

The American	\$19.00
two eggs your way, sausage or bacon, breakfast potatoes, toast, seasonal jam	
Eggs Benedict	\$18.00
english muffin, poached eggs, canadian bacon, breakfast potatoes	
The Chalkboard Omelet	\$18.00
sautéed onion, bell pepper, spinach, confit tomato, Swiss cheese, seasonal fruit	
Egg White Omelet	\$19.00
sautéed onion, bell pepper, spinach, confit tomato, Swiss cheese, seasonal fruit	
Avocado Toast	\$21.00
mashed avocado, poached eggs, whipped goat cheese, avocado vinaigrette	
Buttermilk Pancakes	\$10.00
grade a canadian maple syrup, whipped butter	
Parfait Bowl	\$12.00
cinnamon granola, fruit, yogurt, local honey	

SIGNATURES 4

Breakfast Tacos	\$19.00
chorizo, queso fresco, scrambled eggs, cilantro lime cream	
Hash Stack	\$25.00
hash brown cakes, spicy tomato salsa, avocado, two eggs your way	
Crab Cake Benedict	\$26.00
house made crab cake, chili pepper hollandaise, poached eggs	
Bread Pudding French Toast	\$15.00
blueberry compote, lemon icing	

BEVERAGES 9

Freshly Brewed Coffee	\$3.50
Orange Juice	\$4.00
Assortment of Fruit Juices	\$4.00

Soda	\$3.00
Iced Tea	\$2.50
Hot Tea	\$4.00
Sanpellegrino	\$6.00
Espresso	\$4.00
Cappuccino	\$6.00

SHAREABLES ⁵

Jumbo Shrimp Cocktail	\$20.00
signature cocktail sauce	
Chalkboard Cheeses	\$26.00
daily choice of three cheeses, capers, crispy croutons, accompaniments	
Hummus Board	\$21.00
fresno + poblano hummus, fresh vegetables, naan	
Fried Green Tomatoes	\$10.00
heirloom green tomato, house made pesto sriracha sauce	
Spinach + Artichoke Dip	\$12.00
with toasted naan	

SOUPS + SALADS ⁵

Soup of the Day

Chalkboard	\$14.00
mixed greens, boiled egg, bacon, chipotle croutons, caramelized onion vinaigrette	
Wedge	\$14.00
confit heirloom tomatoes, bacon lardon, crispy shallots, buttermilk bleu cheese dressing	
Caesar	\$14.00
romaine, crispy capers, confit garlic, shaved parmigiano reggiano	
Pecan	\$14.00
arcadia greens, goat cheese, pecans, apple, dried cranberries, melba vinaigrette	

SANDWICHES ⁶

Crab Cake	\$23.00
house made crab cake, arugula, parmesan, house salsa, lemon aioli	
Spicy Fried Chicken	\$15.00
house slaw, chili aioli, frank's sauce, pickles	

Turkey Reuben	\$16.00
jalapeño kraut, swiss cheese, thousand island dressing	
Fried Green Tomato BLT	\$15.00
heirloom green tomato, local bacon, mixed greens, spicy mayo	
French Dip	\$20.00
shaved beef ribeye, swiss cheese, horseradish sauce, au jus	
Chalkboard Club	\$18.00
turkey, ham, bacon, sliced tomato, arcadia greens, chili aioli, house chips	

PICK TWO ⁶

Soup of the Day

Caesar Salad

Wedge Salad

Pecan Salad

Fried Green Tomato BLT

Chalkboard Club

MAIN ⁴

Fish + Chips	\$19.00
beer-battered cod, Tartar Sauce	
Hummus Pita Wrap	\$16.00
poblano hummus, kalamata olives, pepperoncini peppers, tomatoes, mixed greens, parmigiano reggiano, caramelized onion vinaigrette, house chips	
Chalkboard Burger	\$20.00
bacon + onion marmalade, aged sharp cheddar, arugula, brioche bun, house fries	
Quinoa + Avocado Bowl	\$16.00
confit tomatoes, avocado, house pickled onions, mixed greens, capers, poached eggs, avocado vinaigrette	

CHALKBOARDS ²

Cheese Board	\$26.00
Chef's choice of cheeses, cured meats, accompaniments	
Hummus Board	\$21.00
fresno + poblano hummus, seasonal veggies, naan, accompaniments	

WELLINGTONS ²

The Chalkboard Wellington	\$55.00
prime filet, dijon, rosemary + mushroom duxelles, house gremolata, demi-glance	
Mushroom Wellington	\$28.00
portobello mushroom cap, spiced vegetable chili filling, pesto cream sauce	

MAINS 10

10 Hour Braised Boneless Short Rib	\$34.00
garlic + herb mashed potatoes, heirloom carrots, house demi-glance	
8oz Filet	\$60.00
garlic + herb mashed potatoes, seasonal vegetables, béarnaise sauce	
12oz Ribeye	\$65.00
garlic + herb mashed potatoes, seasonal vegetables, béarnaise sauce	
Pan Seared Scallops	\$50.00
(4), creamy polenta, fried shallot, chorizo, infused chive oil	
Sticky Ginger + Lime Chicken	\$32.00
herb crusted potatoes, edamame succotash, sweet chili ginger sauce	
Pork Tenderloin	\$36.00
sautéed bok choy, chili ginger vinaigrette	
Salmon Piccata	\$40.00
fresh pasta, heirloom tomatoes, fried artichokes, capers	
Pan Seared Market Fish	
lemon caper parsley brown butter sauce, seasonal vegetables, herbed risotto, microgreens	
Roasted Acorn Squash	\$28.00
stuffed with a quinoa + tomato curry, goat cheese	
Pan Seared Duck Breast	\$38.00
vanilla sweet potato puree, broccolini, wild mushrooms, blackberry cassis sauce	

VEGETABLES + SIDES 4

Garlic + Herb Mashed Potatoes	\$8.00
House-Cut French Fries	\$6.00
Rosemary Infused Tallow Fries	\$10.00
Seasonal Vegetables	\$10.00

BREAKFAST CLASSICS 9

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Breakfast Tacos	\$19.00
chorizo, queso fresco, scrambled eggs, cilantro lime cream	
Hash Stack	\$25.00
hash brown cakes, spicy tomato salsa, avocado, two eggs your way	
Crab Cake Benedict	\$26.00
house made crab cake, chili pepper hollandaise, poached eggs	

LUNCH FAVORITES 8

Crab Cake Sandwich	\$23.00
house made crab cake, arugula, parmesan, salsa verdi, lemon aioli	
Spicy Fried Chicken Sandwich	\$15.00
house slaw, red pepper, pickles	
Quinoa + Avocado Bowl	\$16.00
confit tomatoes, avocado, house pickled onions, capers, poached eggs, avocado vinaigrette	
Turkey Reuben	\$16.00
jalapeño kraut, swiss cheese, thousand island dressing	
Fried Green Tomato BLT	\$15.00
heirloom green tomato, local bacon, mixed greens, spicy mayo	
French Dip	\$20.00
shaved beef ribeye, swiss cheese, horseradish sauce, au jus	
Chalkboard Burger	\$20.00
bacon + onion marmalade, aged sharp cheddar, arugula, brioche bun	
Fish + Chips	\$19.00
beer battered cod, tartar sauce, house fries	

DESSERT MENU 5

Chalkboard Bread Pudding	\$10.00
white chocolate ganache, fresh berries	
Chocolate Caramel Cake	\$10.00
walnut crumb, vanilla ice cream	
Ice Cream of the Day	\$10.00
ask about our daily selection	
Bourbon Apple Crisp	\$10.00
bourbon caramel, vanilla ice cream	
Chef's Creme Brulee	\$10.00
ask about our daily selection	

AFTER DINNER DRINKS 9

Graham's 'Six Grapes'	\$12.00
Porto, Ruby, 3oz	
Dow's Late Bottle Vintage 2016	\$12.00
Porto, Ruby, 3oz	
Warre's Otima 20 Year	\$32.00
Porto, Tawny, 3oz	
Far Niente 'Dolce'	\$100.00
Late Harvest Wine, 375ml bottle - Great for sharing!	
Hogue	\$12.00
Late Harvest Riesling, 6oz	
Banana Bread Old Fashioned	\$15.00
Blackland Pecan Bourbon, rye, demerara	
Salted Caramel Carajillo	\$13.00
Liquor 43, espresso, caramel, salt	
Freshly Brewed Coffee	\$3.50
Cappuccino	\$6.00

CLASSIC COCKTAILS 5

Pandan Old Fashioned	\$17.00
Bourbon, Pandan Syrup, Angostura	
Olive Oil Martini	\$17.00
Grey Goose, Filthy Olive Brine, Filthy Olives	

Aviation	\$15.00
Botanical Gin, Maraschino Liqueur, Creme de Violette, Lemon	
Coconut Daiquiri	\$15.00
White Rum, Coconut Liqueur, Lime, Coconut Syrup	
Pineapple Margarita	\$14.00
Tequila Blanco, Xila Liqueur, Lime, Agave	

SEASONAL COCKTAILS 7

Las Palmas Frescos	\$15.00
Tequila, Lime, Orgeat, Licor 43, Soda	
Garden Party	\$15.00
Gin, Elderflower, Lemon, Lillet, Sauvignon Blanc	
Miso Dream	\$17.00
Probitas Rum, Smith + Cross Rum, Pineapple, Lime, Ginger, Honey, White Miso, Lemongrass	
Strawberry Yuzu Smash	\$16.00
Strawberry + Lemongrass Infused Vodka, Ginger, Lemon, Yuzu Liqueur	
Flight of the Peach	\$15.00
Bourbon, Grilled Peach, Amaro Nonino, Aperol, Lemon	
Port of Oaxaca	\$16.00
Mezcal, Orgeat, Lime, Angostura	
Grapefruit Rose Siesta	\$19.00
Lalo Blanco Tequila, Pamplemousse Rose Liqueur, Simple Syrup, Lemon, Rose Water	

BITES 4

Cheese Board	\$14.00
with Chef's selection of cheeses, cured meat, and accompaniments	
Fried Pickles	\$6.00
with Chef Daniel's tartar sauce	
Spinach + Artichoke Dip	\$8.00
cream sautéed spinach, onion béchamel	
Chalkboard Burger	\$16.00
bacon + onion marmalade, aged sharp cheddar, arugula, brioche bun	

DRINK SPECIALS 3

Domestic Beer	\$5.00
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Wine by the Glass	\$5.00
house red, white, and sparkling	
Well Cocktails	\$6.00

WINES BY THE GLASS 19

Maschio Brut	\$12.00
Prosecco Veneto, Italy	
Alta Vista Rose	\$17.00
Brut Mendoza, Argentina	
Beiler Pere et Fils 'Sabine'	\$14.00
Rosé Provence, France	
Terlato	\$21.00
Pinot Grigio Friuli Colli Orientali, Italy	
Crowded House	\$14.00
Sauvignon Blanc Marlborough, NZ	
Peju	\$20.00
Sauvignon Blanc Napa Valley, CA	
Diatom	\$21.00
Chardonnay Santa Barbara, CA	
Davis Bynum River West	\$22.00
Chardonnay Russian River Valley, CA	
Schloss Vollrads	\$24.00
Riesling Rheingau, Germany	
Poquito	\$12.00
Moscato Valencia, Spain 375ml	
Argyle 'Bloom House'	\$19.00
Pinot Noir Willamette Valley, OR	
Belle Glos 'Balade'	\$23.00
Pinot Noir Santa Rita Hills, CA	
Decoy	\$23.00
Merlot Sonoma County, CA	
Maverick Ranches	\$21.00
Cabernet Sauvignon Paso Robles, CA	
Ride '8' Seconds	\$26.00
Cabernet Sauvignon Napa Valley, CA	

Chateau Pey La Tour	\$16.00
Red Bordeaux Blend Bordeaux, France	
Clendenon Family 'PIP'	\$19.00
Red Blend Santa Maria, CA	
Piatelli Reserve	\$13.00
Malbec Mendoza, Argentina	
Donna Laura	\$12.00
Chianti Classico Chianti, Italy	

DRAFT BEER 3

Dos Equis Lager Especial	\$10.00
Lager Dos Equis, Mexico 4.2% ABV	
Voodoo Ranger IPA	\$10.00
IPA New Belgium Brewing, CO 7% ABV	
Rotating Local Brews	\$10.00
call to inquire what's on tap currently!	

BOTTLED + CANNED BEER 15

Coors Light	\$9.00
Miller Lite	\$9.00
Blue Moon	\$9.00
Heineken	\$9.00
Fat Tire	\$9.00
Sierra Nevada Pale Ale	\$9.00
Corona Extra	\$9.00
Warsteiner Dunkel	\$9.00
Guinness	\$9.00
Sam Adams Boston Lager	\$9.00
Yuengling	\$9.00
Voodoo Ranger Hazy IPA	\$10.00
Athletic Lite N/A	\$9.00
Athletic Free Wave N/A	\$9.00

