



SIGNATURE BREAKFASTS 6

Big Ol' Breakfast **\$16.00**

Two eggs any style, two slices of bacon, two chicken or pork sausage links or patties, hash browns; served with your choice of two biscuits & gravy, two pancakes, or two slices of french toast

Pancake Pot Pie **\$15.00**

Layers of pancakes, sweet maple cream sausage gravy, texas hickory bacon, crumbled sausage, hash browns, scrambled eggs, cheddar cheese; served with 4 oz. of Maple Craft® pure Vermont maple syrup

Steak & Eggs

Served with two eggs any style, hash browns, toast. Upgrade to Grilled Angus Ribeye. Market price when available

Mushroom Garlic Scramble **\$17.00**

Sautéed mushrooms, fresh garlic, Texas hickory bacon, two eggs any style, Texas goat cheese, avocado, fresh scallions; served over a split buttermilk biscuit

Chili & Eggs **\$15.00**

Homemade sweet & spicy Angus beef chili, two eggs any style, cheddar cheese

Shrimp & Grits

Cheese grits, spicy Cajun shrimp, Texas hickory bacon, spinach, fresh garlic, tomatoes. Market price when available

TRADITIONAL BREAKFASTS 4

2-Egg Breakfast **\$10.00**

Two eggs any style, hash browns, toast

3-Egg Omelette **\$12.00**

Three eggs, cheddar cheese, hash browns, toast

3 Buttermilk Pancakes **\$11.00**

Made from scratch buttermilk pancakes served with Maple Craft® pure Vermont maple syrup

4 Slices of French Toast **\$12.00**

Served with Maple Craft® pure Vermont maple syrup

MEXICAN BREAKFASTS 7

Egg Tacos **\$11.00**

Scrambled eggs, avocado, cheddar cheese, homemade salsa, flour tortillas

Pork Tinga Tacos **\$14.00**

Spicy pulled pork, potatoes, scrambled eggs, avocado, cheddar cheese, homemade salsa, sour cream

Breakfast Enchiladas **\$14.00**

Eggs, sausage, ham, chorizo, texas hickory bacon, salsa ranchera, corn tortillas, refried beans

Huevos Rancheros **\$14.00**

Crispy fried tortillas, refried beans, two fried eggs, salsa ranchera, cheddar cheese

Huevos Asados **\$13.00**

Chicken or beef fajitas, onions, bell peppers, jalapeños, scrambled eggs, cheddar cheese, homemade salsa, sour cream

Chilaquiles **AVAILABLE OPTIONS**

Scrambled eggs, crispy tortillas, chorizo, onions, jalapeños, salsa ranchera, queso fresco, cabbage, Mexican crema

\$14.00

Add Shredded Pork: \$3.00

Add Shredded Chicken:

\$3.00

Huevos Benedict **\$16.00**

Homemade rajas tamal, pulled pork tinga, soft poached eggs, roasted poblano hollandaise, spicy fresh fruit gazpacho

BENEDICTS 8

Chicken-Fried Benedict **\$16.00**

Biscuits, your choice of chicken-fried chicken or steak, soft poached eggs, sausage cream gravy, mixed greens salad

Fried Tomato Benedict **\$16.00**

Biscuits, fried red beefsteak tomato, balsamic glaze, soft poached eggs, homemade hollandaise, mixed greens salad with olive tapenade

Huevos Benedict **\$16.00**

Homemade rajas tamal, pulled pork tinga, soft poached eggs, roasted poblano hollandaise, spicy fresh fruit gazpacho

Cajun Shrimp Benedict

English muffins, sautéed spicy cajun shrimp, soft poached eggs, homemade hollandaise, mixed greens salad. Market price when available

Eggs Benedict (Traditional) **\$16.00**

English muffins, your choice of ham, bacon, or chicken or pork sausage patties, soft poached eggs, homemade hollandaise, mixed greens salad

Eggs Benedict (Meatless Version) **\$16.00**

English muffins, avocado, tomatoes, soft poached eggs, homemade hollandaise, mixed greens salad

Grits Benedict **\$16.00**

Cheese grits, texas hickory bacon, fresh spinach, garlic, tomatoes, two soft poached eggs, homemade hollandaise

Crab Cake Benedict

Traditional eggs benedict with fresh crab cakes instead of ham. Market price when available

A LA CARTE ITEMS 16

Hearty Oatmeal

Mixed Berries

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

Greek Yogurt

Granola, Mixed Berries

\$7.00**Grapefruit Half****AVAILABLE OPTIONS**

\$4.00

Brulee: \$1.00

Biscuits & Gravy**\$7.00****Grits****AVAILABLE OPTIONS**

\$4.00

Loaded: \$2.00

Hash Browns**AVAILABLE OPTIONS**

\$4.00

Loaded: \$2.00

Sausage, Egg & Cheese Biscuit**\$7.00****Side of Bacon****\$6.00****Side of Chicken Sausage****\$6.00****Side of Pork Sausage****\$6.00****Side of Chicken-Fried Steak****\$10.00****Side of Chicken Fried Chicken****\$10.00****Side of Fried Chicken****\$10.00****Side of Angus Ribeye Steak**

Market price when available

Side of Pork Chop**\$10.00****Side of Texas Catfish**

Market price when available

STARTERS AND SALADS 8**Joe's Mac' N Cheese****\$12.00**

Large, shareable serving of our famous Mac & Cheese

Buffalo Fries**\$9.00**

French fries, buffalo sauce, Texas hickory bacon crumbles, bleu cheese, scallions

Pimento Cheese**\$9.00**

Fresh, homemade pimiento cheese, pickled okra, toasted pita chips

Crunchy 'Maters	\$11.00
Southern-fried red beefsteak tomatoes, mixed field greens, Texas goat cheese, olive tapenade, balsamic reduction drizzle	
Ellen's Greens	\$10.00
Baby spinach, Texas hickory bacon, strawberries, boiled egg, mushrooms, bleu cheese	
Mixed Field Greens	\$9.00
Fresh mixed field greens, grapefruit, homemade granola, raspberries, Texas goat cheese	
Grilled Chicken Salad	\$12.00
Grilled organic chicken breast, mixed field greens, corn, avocado, red onion, radish, cucumber, garlic honey vinaigrette	
House Salad	\$7.00
Mixed lettuce, radish, cucumber, onion, tomato, strawberries, cheddar cheese, house croutons	

HOMEMADE SOUP ⁴

Chicken & Dumplings	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00
Creamy Baked Potato	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00
Sweet & Spicy Beef Chili	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00
Tomato Cream	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00

JOE'S BALLS ⁵

Joe's Gritty Balls	\$12.00
Deep-fried cheese grits with bacon, jalapeños, and dipping sauces	
Joe's Blue Balls	\$12.00
Deep-fried, sweetened blue corn grits, fresh blueberries, maple craft® blueberry maple syrup dipping sauce	
Joe's Crabby Balls	
Deep-fried mini crab croquettes, homemade remoulade. Market price when available	
Joe's Cheesy Balls	\$12.00
Deep-fried basil pesto-marinated fried mozzarella, spicy marinara	
Rack Joe's Balls	
Can't decide? You can rack Joe's Balls and sample them all! Market price when available	

ANGUS BEEF BURGERS ⁴

Cheeseburger	\$14.00
Lettuce, tomato, cheese, red onion, pickles, roasted garlic aioli	
Mushroom Swiss Burger	\$14.00
Sautéed mushrooms, fresh garlic, sautéed diced onions, Swiss cheese, garlic aioli	
Bleu Cheese Burger	\$14.00
Texas hickory bacon, diced onions, bleu cheese, garlic aioli	
Bacon Jam Burger	\$14.00
Homemade sweet bourbon bacon jam, lettuce, tomato, red onions, dill pickles	

SANDWICHES 7

The Yard Bird	\$13.00
Grilled or fried chicken breast, shredded lettuce, bread & butter pickles, honey mustard, brioche bun	
Madie's Melt	\$13.00
Grilled cheese, herb aioli, Texas hickory bacon, tomato cream soup, multigrain bread	
Portobella Sandwich	\$15.00
Grilled portobello mushrooms, yellow squash, zucchini, lettuce, tomato, Texas goat cheese, brioche bun	
Chicken Salad Sandwich	\$12.00
Fresh organic chicken salad, pecans, fresh dill, celery, apples, toasted croissant	
BLTEA Sandwich	\$12.00
Thick-Cut Texas Hickory Bacon, Lettuce, Tomato, Fried Egg, Avocado, Multigrain Bread	
Sliced Brisket Sandwich	\$14.00
Smoked brisket, homemade Knob Creek barbeque sauce, red onions, dill pickle, mustard, cheddar cheese, brioche bun	
Open-Face Meatloaf Sandwich	\$17.00
Prime Angus beef meatloaf, mashed potatoes, bell pepper, fried egg, fried onions, pan gravy, multigrain toast	

ENTREES 11

Chicken-Fried Steak	\$16.00
Fresh cube steak, sausage cream gravy, two sides	
Chicken Fried Chicken	\$16.00
Fresh chicken, sausage cream gravy, two sides	
Ellen's Prime Meatloaf	\$18.00
Prime Angus beef meatloaf, pan gravy, crispy onions, two sides	
Texas Catfish	
Fried or blackened Texas catfish filet, homemade tartar sauce, lemon, two sides. Market price when available	

Buttermilk Fried Chicken

Fresh organic chicken, two sides

AVAILABLE OPTIONS

\$18.00

All Dark: \$2.00

All White: \$2.00

Specific Pieces: \$2.00

Fried Shrimp

Panko-crusteD, fresh butterflied jumbo shrimp, two sides. Market price when available

Barbeque Chicken

\$18.00

Skin-on, bone-in grilled airline chicken breast, homemade Knob Creek barbeque sauce, two sides

Cajun Pasta

Fresh shrimp, crawfish, smoked sausage, peppers, onions, cream sauce. Market price when available

Blackened Salmon

Fresh salmon, pan-seared and blackened, lemon, two sides. Market price when available

Grilled Pork Chop

\$18.00

Bone-in pork chop, roasted fig demi-glace, two sides

Shrimp & Grits

Cheese grits, spicy Cajun shrimp, Texas hickory bacon, spinach, garlic, tomatoes. Market price when available

FRESH SIDES 16

Asparagus

\$4.00

Baked Beans

\$4.00

Black-Eyed Peas

\$4.00

Broccoli

\$4.00

French Fries

\$4.00

Fried Okra

\$4.00

Green Beans*

\$4.00

Green Salad

\$4.00

Mashed Potatoes

\$4.00

Mac & Cheese

\$4.00

Mushrooms & Chilis

\$4.00

Soup

\$4.00

Southern Slaw

\$4.00

Spinach*

\$4.00

Sweet Potatoes

\$4.00

Swiss Chard*

\$4.00