

# MAIN KITCHEN

## lunch

### APPETIZERS

<b>Crispy Brussels Sprouts (V) (VE)</b>	17
Spicy Ponzu Sauce, Red Pepper Flakes	
<b>Chorizo &amp; Queso (GF)</b>	14
Three Cheese Blend, Tex-Mex Spicy Chorizo, Pico de Gallo, Tortilla Chips	
<b>806 Guacamole (V) (GF)</b>	14
Avocado, Tomato, Jalapeno, Onion, Cilantro, Lime, Cotija Cheese, Tortilla Chips	
<b>Minestrone Soup (V)</b>	16
Asparagus, Zucchini, Peas, Green Beans, White Beans, Ditalini Pasta, Tomato-Parmesan Broth	
<b>Buffalo Cauliflower (V)</b>	15
Crispy Cauliflower, Jalapeno Dressing, Carrots & Jicama Slaw	
<b>Main Kitchen Hummus (V) (VE)</b>	16
Chickpea, Tahini, Lemon, Garlic, Olive Oil, Za'atar Spiced Flatbread	

### SALADS

<b>Red Salad (V)</b>	18
Red Oak, Beet Hummus, Roasted Peppers, TX Grapefruit, Marinated Goat Cheese, Cane Sugar Vinaigrette	
<b>Chicken Caesar Salad</b>	26
Romaine, Roasted Chicken, Garlic Croutons, Parmesan, White Anchovies, House-Made Caesar Dressing	
<b>Texas Steak Salad (GF)</b>	27
Field Greens, Steak Bites, Carrot, Onion, Radish, Gorgonzola, Green Goddess Dressing	
<b>Teriyaki Soba*</b>	27
Cold Buckwheat Noodles, Asian Teriyaki Glazed Salmon, Sesame Peanut Butter Vinaigrette	
<b>Shoyu Dark Soy Ahi Poke Bowl*</b>	30
Sushi Rice, Yellowfin Tuna, Cucumber, Carrots, Spiced Cashews, Seaweed Salad, Edamame, Spicy Mayo	

### ENTREES

All Burgers & Sandwiches come with choice of French Fries or Salad. Substitute Bowl of Soup or Fresh Fruit for an additional \$3

<b>Fish Tacos (GF)</b>	26
Seared Gulf Fish, Mango Salsa, Cabbage, Chipotle Mayo, Lime, Corn Tortillas	
<b>Beef Tacos (GF)</b>	26
8 Hour Braised Pulled Beef, Salsa Verde, Cabbage, Pickled Red Onions, Cilantro, Radish, Corn Tortillas	
<b>MK Burger*</b>	26
44 Farms Beef, Nueskes Bacon, Sharp Cheddar, Iceberg Lettuce, Crispy Onions, Secret Sauce, Brioche Bun	
<b>Our Grilled Cheese (V)</b>	17
Tillamook Cheddar, Gruyere, Sweet Onion Jam, Pesto, Sourdough Bread, Tomato Basil Soup	
<b>Turkey Melt</b>	21
Smoked Turkey, Pimento Cheese, Tomato, B&B Pickles, Spinach, Ciabatta	
<b>Pub Fish &amp; Chips</b>	26
Beer & Vodka Battered Codfish, Traditional Tartar Sauce, Malt Vinegar Fries	
<b>Southern Shrimp</b>	35
Gulf Shrimp, Garlic, White Wine, Cajun Spice, LA Hot Sauce, Fettuccine Pasta	
<b>Steak Frites*</b>	46
10oz Seared Bavette Steak, Rosemary Salt Shoestring Fries, Wilted Spinach, Peppercorn-Bourbon Sauce	
<b>H-Town Chicken Sandwich</b>	22
Buttermilk Spiced Chicken, Chili Oil, Arugula, Comeback Sauce, Pickles, Brioche Bun	



Made with ingredients from the JW Garden

VEGAN ENTREES ARE NOTED AS (VE) VEGETARIAN AS (V), GLUTEN FREE AS (GF).

\*CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

If you have any concerns regarding food allergies, please alert your server prior to ordering