BRUNCH MENU

BRUNCH

Country Ham Benedict ........................................ 10.95
Grilled Applewood Country Ham on Toasted
English Muffins, with Poached Eggs and Pickled
Mustard Hollandaise

Short Ribs Benedict............................................ 14.95
Braised Short Rib on House-made Biscuits, with
Poached Eggs and Green Chili Hollandaise

Softshell Crab Benedict..................................... 16.95
Softshell Crab on a Roasted Heirloom Tomato, with
Poached Eggs and Hollandaise

Peggy’s Standard............................................... 12.95
Two Eggs, your way, Sausage or Thick-cut Tender
Belly Bacon, Hash Browns and a House-made Biscuit

Crab Omelet..................................................... 16.95
Lump Crab Omelet with Scrambled Eggs
and Fresh Herbs

Sweet Roll French Toast................................... 9.95
Egg nog-Battered Sweet Rolls with Maple Syrup
and Fresh Berries

Sweet Potato Pancakes...................................... 9.95
Two Sweet Potato Pancakes with Cinnamon Butter

Monte Cristo Sandwich..................................... 12.95
French-Grilled Bourbon-Battered Ham and Cheese
Sandwich with Huckleberry Jam

Brunch Burger............................................... 14.95
8 oz. Mesquite-Grilled Burger with Jalapeño Pimento
Cheese, Fried Egg and Local Lettuce and Tomato

Buttermilk Fried Chicken................................. 24.95
Fried Wing-on Chicken Breast with Mac and Cheese
Waffles, with “Sweet Heat”

Cast-Iron Shrimp & Grits................................. 18.95
Stone-Ground Pimento Cheese Grits, Baked
Andouille Sausage and Gulf Shrimp topped

SIDES

Baked Pimento Cheese Grits................................. 8.95

Pork Link Sausages........................................... 6.95

Rashers of Tender Belly Bacon.......................... 6.95

Biscuits & Honey Butter.................................... 5.95

Biscuits & Sausage Gravy.................................. 6.95

Hash Browns.................................................. 5.95

KIDS
Served with Fresh Fruit

Short Stack Buttermilk Pancakes....................... 6.95

Scrambled Egg & Cheese English Muffin............. 6.95

Scrambled Egg & Hash Browns........................ 6.95

French Toast.................................................. 6.95

COCKTAILS

Rosa 75.......................................................... 12.95
Codigo Rosa, Lemon, Sugar, Rosé Sparkling Wine

Easy Come, Easy Go........................................ 10.95
Codigo Blanco, Lime, Grapefruit, Sugar

Mimosa.......................................................... 8.95
Your Choice of Grapefruit or Orange Juice

Bloody Mary or Maria...................................... 9.95
Your Choice of Tequila or Vodka

Milk Punch.................................................... 11.95
LUNCH MENU

SALADS & SOUPS

Peggy’s Citrus Fruit Salad........................................ 9.95
Ruby Red Grapefruit, Candied Pecans, Avocado and Local Greens with Poppy Seed Dressing

Southern Caesar Salad ........................................ 9.95
Hearts of Romaine with Buttermilk Biscuit Croutons and Brazos Smoked Gouda

Chicken Salad ..................................................... 11.95
Grilled Chicken, Fresh Tarragon, Red Onion and Granny Smith Apples, served on Fresh Greens with Sliced Avocado and Heirloom Tomato

Chopped Salad .................................................. 9.95
Iceberg and Romaine Lettuce, Heirloom Cherry Tomatoes, Blue Cheese, Fried Shallots and Bacon

Farmer’s Cobb .................................................. 16.95
Mixed Local Greens with Grilled Chicken, Hardboiled Egg, Cheddar, Cucumber, Bacon, Biscuit Croutons and Green Goddess Dressing

South Texas Shrimp Cocktail .......................... 14.95
Avocado, Tomatoes, Cilantro, Radishes, Saltine Crackers

French Onion Soup ............................................. 8.95
Soup of the Day ................................................ 7.95

BURGERS

All Burgers 100% Akaushi Beef,
Served with House Made French Fries

Peggy’s Plain Jane ................................................. 10.95
Lettuce and Tomato on a Brioche Bun Grilled with Mustard

Cibolo Trail Burger ............................................. 12.95
Grilled Onions, Thousand Island Dressing, Lettuce, Tomato and Fresh Cucumber

Pimento Cheese Burger ...................................... 14.95
Fire Roasted Jalapeno Pimento Cheese served with Lettuce and Tomato on a Brioche Bun

SIDES FOR THE TABLE

Smashed Parsley Yukon Potatoes .................. 6.95
Green Beans .................................................... 5.95
Onion Rings ..................................................... 7.95

SANDWICHES

Served with Green Goddess Potato Salad

Grilled Cheese ................................................. 9.95
Gruyere, Monterey Jack and Aged White Cheddar served on a Rustic White Bread with Bacon Bourbon Jam

Southern Cuban .............................................. 12.95
Pulled Pork, Pit Ham and Swiss Cheese with Whole Grain Mustard and Bread & Butter Pickles on a Grilled Hoagie Roll

Prime Rib ....................................................... 16.95
Thinly sliced and Slow Roasted Prime Rib with Texas White BBQ Sauce on a Brioche Bun

Peggy’s BLT ..................................................... 12.95
Tender Belly Bacon with Heirloom Tomato Jam, Local Lettuce and Green Goddess Dressing on a Rustic White Bread

Traditional Maine Lobster Roll .................. 16.95
Coldwater Lobster Salad on Artisan Bun

Fried Oyster Po’Boy ........................................ 12.95
Fresh Oysters Fried in Seasoned Cornmeal served on a Grilled Hoagie Roll with Shredded Greens, Tartar and Cocktail Sauce

ENTREES

Chicken Pot Pie .............................................. 13.95
Organic Chicken with Peas, Carrots and Potatoes, topped with a Buttermilk Biscuit Crust

Jumbo Crab Cake ............................................ 16.95
Served on top of a Fried Green Tomato with Whole Grain Remoulade sauce with a side of Local Greens

Salisbury Steak .............................................. 17.95
Chopped Akaushi Beef sautéed with a rich Veal Red Wine Reduction topped with Mushrooms and Onions. Served with Smashed Parsley Yukon Potatoes, Green Beans and a Buttermilk Biscuit

Chicken Fried Steak ...................................... 17.95
Buttermilk Battered Chicken Fried Steak with Black Pepper Gravy served with Smashed Parsley Yukon Potatoes, Green Beans and a Buttermilk Biscuit

8 oz. Filet ..................................................... 39.95
Served with French Fries

12 oz. Ribeye ............................................... 42.95
Served with French Fries

KIDS’ MENU
APPETIZERS

French Grilled Oysters ................................................................. 14.95
Cocktail Sauce

Pimento Cheese ............................................................................. 12.95
Roasted Jalapeno, Bacon, Celery, Bread & Butter Pickles, Crackers

Chicken Fried Quail .......................................................................... 13.95
Cornmeal Johnny-Cakes, Maple Cayenne Syrup

South Texas Shrimp Cocktail ......................................................... 14.95
Jumbo Shrimp, Avocado, Tomatoes, Cilantro, Radishes

Fried Chicken Skins ........................................................................... 6.95
Sweet & Spicy Hill Country Honey

Peggy’s Deviled Blue Crab Dip ......................................................... 13.95
Toasted Crostinis

SOUPS & SALADS

Soup of the Day ............................................................................... 7.95

Peggy’s French Onion Soup ............................................................. 9.95
Three Aged Cheeses, House Crouton, Slow Simmered Veal Stock

Local Tomato Salad .......................................................................... 11.95
Seasonal Tomatoes, Local Cheese, Organic Greens

Crisp Iceberg Salad .......................................................................... 8.95
Buttermilk Blue Cheese Dressing, Bacon, Crumbled Blue Cheese, Biscuit Croutons, Fried Shallots

Peggy’s House Salad ......................................................................... 9.95
Local Lettuce, Tomatoes, Carrots, Texas Caviar, Lemon Shallot Vinaigrette

Marie’s Country Olive Salad ............................................................ 11.95
Meyer Lemon & Rosemary Roasted Olives, Sweet Peruvian Peppers, Heart of Romaine, Ranch Dressing

Farmer’s Market Salad ..................................................................... 10.95
Boston Bibb, Local Lettuce, Tomatoes, Cucumber, Boiled Egg, Bacon, Biscuit Croutons, Green Goddess Dressing

Southern Caesar Salad ..................................................................... 9.95
Chopped Romaine, Heirloom Cherry Tomatoes, Shaved Parmesan, Biscuit Croutons

Gluten-free
ENTREES

Jumbo Lump Crab Cakes ................................................................. 29.95
Fried Green Tomatoes, Whole Grain Mustard Remoulade

Corn Flour Dusted Soft Shell Crabs ........................................... 28.95
Fried Green Tomatoes, Crystal Aioli

Andouille Shrimp & Grits ............................................................. 22.95
Cast-iron Corn Relish

Cast Iron Double Pork Chop ....................................................... 27.95
Piloncillo Bourbon Glaze, Roasted New Potatoes, Apple Frisee Salad

Herb Roasted Grilled Chicken ..................................................... 24.95
Organic Half Chicken, Roasted Local Vegetables

Seared Wild Caught Salmon ....................................................... 32.95
Grilled Asparagus, Poblano Cream

Market Fish .................................................................................... Mrkt

FROM THE GRILL

USDA Prime Aged Center Cuts of Midwestern Corn Fed Beef Grilled over Mesquite

8 oz. Filet ..................................................................................... 39.95

13 oz. Ribeye ............................................................................... 42.95

12 oz. New York Strip ................................................................. 47.95

24 oz. Bone In Ribeye ................................................................. 79.95

Gluten-free

The Department of Health requires that we inform you that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness.
SIDES FOR THE TABLE

Fried Green Tomatoes ................................................................. 8.95
Crispy Cornmeal Dusted Onion Rings .......................................... 7.95
Sautéed Red Wine Cremini Mushrooms ....................................... 12.95
Macaroni & Cheese .................................................................. 7.95
Cheesy Mashed Potatoes ............................................................. 6.95
Bourbon Brussel Sprouts ............................................................. 8.95
Peggy’s Baked Squash .................................................................. 8.95
Green Beans with Bacon Jam ...................................................... 7.95
Baked Potato ............................................................................. 7.95
Your Choice of Toppings
Grilled Asparagus ..................................................................... 8.95
Lobster Macaroni & Cheese ......................................................... 19.95
Buttermilk Biscuits .................................................................. 3.95
Whipped Plugra Texas Honey Butter, Texas Honey

KIDS’ MENU
Served with French Fries & Fresh Fruit

4 oz. Grilled Burger .................................................................... 9.95
Gluten-free option available
Fried Chicken Tenders ............................................................... 9.95
Grilled Cheese Sandwich ........................................................... 7.95
4 oz. Filet ................................................................................... 24.95
Gluten-free option available
Gluten-Free Chicken Tenders ..................................................... 9.95
Gluten-free
DESSERT MENU

SWEET TREATS

Peggy’s Chess Pie
Salted Caramel Sauce, Whipped Cream

Apple Cinnamon Crumble
Vanilla Bean Ice Cream, Oat Streusel

Lemon Mousse
Meringue, Shortbread Crumble

Grandma’s Chocolate Cream Pie
Raspberry Coulis, Berries

Sweet Potato Crème Brulee
Pecan Shortbread, Orange Segments

KIDS’ DESSERTS

Chocolate Chip Ice Cream Sandwiches

Fudgy Brownie with Vanilla Bean Ice Cream

Rice Crispy Treats

MARIE’S SPECIAL SWEETS

Gluten and Dairy Free

Warm Banana Bread
Decadent Whipped Cream

Alexis’s Cookin’ Good
Chocolate Chip Cookies

Mini Strawberry Cupcakes
As “Shortcake”
SPIRITS MENU

COCKTAILS

Gillespie 75
Citadelle Gin, Lemon, Peach, Sugar, Sparkling Wine

Cibolo Smash
Old Overholt Rye, Ginger, Lemon, Mint

Kendall Cocktail
Kruto Vodka or Citadelle Gin, Lime, Orange, Pimm’s No. 1, Strawberry, Cucumber

Reed House Old Fashioned
Old Forester Bourbon, Sugar, Pecan & Angostura Bitters, Orange Peel

Fresh Fruit Collins
Choice of Spirit, Choice of Seasonal Fruit, Lemon, Sugar, Soda

Peggy’s Margarita
Herradura Reposado Tequila, Lime, Triple Sec, Agave Nectar, Citrus Sea Salt

Hill Country Mule
Kruto Vodka, Lime, Mint, Cucumber, Ginger Beer

Free Thinker’s Iced Tea
Vodka or Bourbon, Lemon, Sugar, Black Tea

Old No. 9
Flor de Caña 7 Aged Rum, Lime, Grapefruit, Honey, Peychaud’s Bitters

NON-ALCOHOLIC BEER

Beck’s
St. Arnold Root Beer

TEXAS BEER

Alamo Golden Ale
San Antonio, TX | on tap

Freetail Soul Doubt IPA
San Antonio, TX | on tap

Karbach Sympathy
Houston, TX | on tap

512 Pecan Porter
Austin, TX | on tap

Independence Stash IPA
Austin, TX

Real Ale Fireman’s #4 Blonde
Blanco, TX

Shiner Bock
Shiner, TX

Southern Star Bombshell Blonde
Conroe, TX

Willy’s ESB
Boerne, TX

DOMESTIC & IMPORTED

Bud Light
Coors Light
Michelob Ultra
Not Your Father’s Root Beer
Dos Equis
Tecate

I AM A FIRM BELIEVER IN THE PEOPLE. IF GIVEN THE TRUTH, THEY CAN BE DEPENDED UPON TO MEET ANY NATIONAL CRISIS. THE GREAT POINT IS TO BRING THEM THE REAL FACTS, AND BEER.

- Abe Lincoln
VODKA
Aylesbury Duck
Belvedere
Chopin
Cinco
Deep Eddy
Dripping Springs
Enchanted Rock
Grey Goose
Ketel One
Kruto
Starlite
Tito's

GIN
Aviation
Beefeater
Bombay
Bombay Sapphire
Botanist Dry
Citadelle
Fords
Hendrick's
Seersucker
Tanqueray
Waterloo

TEQUILA BLANCO
Cabeza
Don Julio
Dulce Vida
El Jimador
Herradura
Milagro Select Barrel

TEQUILA REPOSADO
Clase Azul
Código
Don Julio
Dulce Vida
El Jimador
Herradura
Milagro Select Barrel

TEQUILA AÑEJO
Clase Azul
Código
Don Julio 1942
Don Julio
Dulce Vida
Herradura
Milagro Select Barrel

TEQUILA EXTRA AÑEJO
Código
Cuervo Reserva de la Familia
Patrón Burdeos

MEZCAL
Vida
Montelobos Joven
Real Minero Barril
Real Minero Pechuga
### BOURBON & WHISKEY
- Angel's Envy
- Baker's
- Balcones Single Malt
- Basil Hayden
- Blanton's
- Booker's
- Bulleit
- Crown Royal
- Crown Royal Special Reserve
- E.H. Taylor, Jr. Single Barrel
- Elijah Craig Small Batch
- Garrison Brothers
- Gentleman Jack
- Jack Daniel's
- Jack Daniel's Single Barrel
- Knob Creek
- Maker's Mark
- Old Forester
- Ranger Creek .36
- Ranger Creek Rimfire
- Rebecca Creek
- Red Handed
- Russell's Reserve 10
- TX Whiskey
- Wild Turkey 101
- Wild Turkey Rare Breed
- Woodford Reserve

### RYE WHISKEY
- Bulleit
- Highwest Double Rye
- Old Overholt
- Ranger Creek .44
- Sazerac 6
- Templeton
- Whistlepig

### SCOTCH WHISKEY
- Balvenie 12 Doublewood
- Balvenie 15
- Balvenie 21
- Buchanan's 12
- Chivas 12
- Dewar's
- Glenfiddich 12
- Glenfiddich 18
- Glenfiddich 21
- Glenlivet 12
- Glenlivet Nadura
- Glenlivet 18
- Glenmorangie 10 Original
- Glenmorangie 18
- Highland Park 12
- Johnnie Walker Black
- Johnnie Walker Blue
- Johnnie Walker Red
- Lagavulin 16
- Laphroaig 10
- Macallan 12
- Macallan 18
- Macallan 25
- Oban 14
- Oban 18
- Talisker 10

### JAPANESE WHISKEY
- Hibiki 12
- Yamazaki 12
IRISH WHISKEY
Bushmills
Bushmills 16
Red Breast 12
Red Breast 15
Jameson
Jameson Black Barrel
Tullamore Dew 15

COGNAC
Courvoisier VS
Courvoisier VSOP
Courvoisier XO
Ferrand Amber 10
Hennessey VSOP
Hennessey XO
Martell Cordon Blue
Rémy Martin VSOP
Rémy Martin XO

GRAPPA
Lorenzo Inga Barolo
Lorenzo Inga Moscato

ABSINTHE
Herbsaint
Pernod Absinthe

CORDIALS
1921 Crema de Tequila
Amaro Montenegro
Aperol
Averna
Campari
Fernet Branca
Amaretto Disaronno
Baileys Irish Cream
Bénédictine
Drambuie
Frangelico
Grand Marnier
Kahlúa
Meletti Limoncello
Liquor 43
Pimm’s #1
Sambuca
Southern Comfort
Tia Maria
Tuaca

THE WATER WAS NOT FIT TO DRINK. TO MAKE IT PALATABLE, WE HAD TO ADD WHISKY. BY DILIGENT EFFORT, I LEARNED TO LIKE IT.

- Winston Churchill
SPARKLING

Mia Dolcea, Moscato, Italy, NV
Jean-Charles Boisset, JCB Rosé, Burgundy, France, NV
Belstar, Prosecco, Italy, NV
Contadi Castaldi, Franciacorta, Italy, NV
Veuve Clicquot, Champagne, Brut, France, NV
Dom Perignon, Champagne, France, 2006

PINOT GRIGIO/GRIS

Scarpetta, Friuli, Italy
Seghesio, Russian River Valley, Sonoma
Mt. Beautiful, New Zealand

SAUVIGNON BLANC

Patient Cottat, Sancerre, Loire, France
Bell, Lake County, California
St. Supéry, Napa
Drylands, Marlborough, New Zealand

INTERESTING WHITE WINE

Domaine de la Peu Moriette, Vouvray, Loire, France
Markus Molitor, Haus Klosterberg, Riesling, Mosel, Germany
Kuhlman, “Calcaria”, Stonewall, Texas
Trimbach, Riesling, Alsace, France
**CHARDONNAY**

Louis Jadot, Macon Villages, France  
Sbragia, Home Ranch, Dry Creek Valley, Sonoma  
Domaine Laroche, St. Martin, Chablis, France  
Arrowood, Russian River Valley, Sonoma  
Pierre Matrot, Meursault, France  
Stag's Leap Wine Cellars, “Karia”, Napa  
Cakebread, Napa  
Jordan, Russian River Valley, Sonoma  
Nickel & Nickel, Truchard Vineyard, Carneros  
Paul Hobbs, Russian River Valley, Sonoma  
Rombauer, Carneros  
EnRoute by Far Niente, “Brumaire”, Russian River Valley, Sonoma

**ROSE & BLUSH**

Becker Rosé, Provencal, Texas  
Buehler, White Zinfandel, California
PINOT NOIR

Frederic Magnien, Burgundy
King Estate, Willamette, Oregon
Nielson by Byron, Santa Maria Valley, California
Head High, Sonoma Coast
Bouchard Aine et Fils, Pommard, Burgundy
Failla, Sonoma Coast
Etude, Estate Grown, Grace Benoist Ranch, Carneros
Merry Edwards, Russian River Valley, Sonoma
Soter, Mineral Springs, Yamhill-Carlton, Oregon
Paul Hobbs, Russian River Valley, Sonoma
Adelsheim, Bryan Creek, Chehalem, Oregon

MERLOT

Clos Pegase, Carneros
Kuhlman, Hill Country, Texas
Whitehall Lane, Napa
Twomey, Napa
CABERNET SAUVIGNON & BLENDS

Pedroncelli, Three Vineyards, Dry Creek Valley, Sonoma

Fortnight by Regusci, Napa

Chateau Ste Michelle, Indian Wells, Columbia Valley

Arrowood, Sonoma

Freemark Abbey, Napa

Bell, Claret, Napa

Buehler, Estate Grown, Napa

Amici, Napa

Cedar Knoll by Palmaz, Napa

Heitz, Napa

Regusci, Stag’s Leap District, Napa

Jordan, Alexander Valley, Sonoma

Flora Springs, “Trilogy”, Napa

Faust, Napa

Ghost Block, Oakville, Napa

Becker, Canada Vineyard, Texas

Scribe, Atlas Peak, Napa

Chimney Rock, Stag’s Leap District, Napa

Inglenook Cask, Rutherford, Napa
CABERNET SAUVIGNON & BLENDS CONT.

Caymus, Napa
Silver Oak, Napa
Paul Hobbs, Napa
Darioush, Napa
Rudd, Samantha Estate, Oakville, Napa

ZINFANDEL

Seghesio Family, Sonoma
Duckhorn, Decoy, Sonoma
Ridge, Three Valleys, Sonoma
Hartford, Old Vine, Russian River Valley, Sonoma
Robert Biale, Black Chicken, Napa
Acre, Oakville, Napa

OTHER RED

Durigutti, H.D., Malbec, Argentina
Pascual Larrieta Vendemia Selec., Tempranillo, Rioja, Spain
Black Cabra, Malbec, Mendoza, Argentina
OTHER RED CONT.

Bodega Gomez de Segura, Finca Raton, Tempranillo, Spain
Robert Biale, Royal Punisher, Petite Sirah, Rutherford, Napa
Mollydooker, The Boxer, Shiraz, South Australia
Jonata, “Todos”, Red Blend, Santa Ynez Valley, California
Guidalberto, Tenuta San Guido, Bolgheri, Italy
Castello Banfi, Brunello di Montalcino, Italy

DESSERT WINE

Sandemans, 10 Year, Port
Sandemans, 20 Year, Port
Sandemans, 30 Year, Port
Sandemans, 40 Year, Port
Far Niente, Dolce, Napa Valley, 375ml
Chateau d’Armajan, Sauternes, France, 375ml
CAPTAINS LIST

2014 Kosta Browne, Pinot Noir, Sonoma Coast

2013 Vine Hill Ranch Cabernet Sauvignon, Napa
96 Pts, Robert Parker, The Wine Advocate

2012 Buccella, Cabernet Sauvignon, Napa
96 Pts, Robert Parker, The Wine Advocate

2010 Mascot by Harlan, Napa

2013 Quintessa, Red Blend, Napa
96 Pts, Robert Parker, The Wine Advocate

2013 Spottswoode, Cabernet Sauvignon, St. Helena, Napa
99 Pts, Robert Parker, The Wine Advocate

2012 Dalla Valle, Cabernet Sauvignon, Napa
94 Pts, Robert Parker, The Wine Advocate

2012 Dominus, Red Blend, Napa
98 Pts, Robert Parker, The Wine Advocate

2013 Cardinale, Cabernet Sauvignon, Napa
96 Pts, Robert Parker, The Wine Advocate

2013 Paul Hobbs, “Beckstoffer Dr. Crane”, Napa
100 Pts, Robert Parker, The Wine Advocate