



# LUNCH MENU

## APPETIZERS

- Pimento Cheese** ..... 12.95  
Jalapeno, Bacon, Celery, Bread & Butter Pickles. Crackers
- South Texas Shrimp Cocktail** ..... 14.95  
Jumbo Shrimp, Avocado, Tomatoes, Cilantro, Radishes
- Hush Puppies** ..... 9.95  
Pimento Cheese, Spicy Ranch
- Crispy Cornmeal Dusted Onion Rings** ..... 7.95
- Loaded Fries** ..... 9.95  
Heirloom Cherry Tomatoes, Bacon, Green Onions, Cheddar Cheese with Spicy Ranch

## 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  
Mixture of Grilled Chicken, Fresh Tarragon, Red Onion and Granny Smith Apples, served on Fresh Greens with Sliced Avocado and Heirloom Tomato
- Chopped Salad with Grilled Chicken** ..... 14.95  
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
- French Onion Soup** ..... 8.95
- Soup of the Day** ..... 7.95
- Chicken Pot Pie** ..... 13.95  
Organic Chicken, Peas, Carrots, Potatoes topped with a Buttermilk Biscuit

## BURGERS

*All Burgers 100% Akaushi Beef.  
Served on a Brioche Bun with House Made French Fries*

- Pimento Cheese Burger** ..... 14.95  
Fire Roasted Jalapeno Pimento Cheese, Lettuce, Tomato, Onion, Comeback Sauce
- Nueske's Bacon Cheeseburger** ..... 14.95  
Sharp Cheddar, Lettuce, Tomato, Onion, Comeback Sauce
- Mushroom & Swiss Burger** ..... 12.95  
Sautéed Mushrooms & Onions, Swiss Cheese, Lettuce Tomato, Mayonnaise
- Peggy's Plain Jane** ..... 10.95  
Lettuce, Tomato, Onion



## SANDWICHES

- Served with Choice of Green Goddess Potato Salad or French Fries*
- Grilled Cheese** ..... 11.95  
Gruyere, Monterey Jack, Aged White Cheddar, Bourbon Bacon Jam served on a Rustic White Bread
- Southern Cuban** ..... 12.95  
Pulled Pork, Pit Ham, Swiss Cheese, Whole Grain Mustard, Bread & Butter Pickles on a Grilled Hoagie Roll
- Peggy's Cheesesteak** ..... 16.95  
Sliced Prime Rib, 3 Cheese Sauce, Bell Pepper, Onions, on a Pretzel Hoagie
- Smoked Fried Chicken** ..... 14.95  
Pickled Cabbage Slaw, Spicy Comeback Sauce
- Peggy's BLT** ..... 12.95  
Tender Belly Bacon, Heirloom Tomato Jam, Local Lettuce, Green Goddess Dressing served open faced on a Rustic White Bread
- Traditional Maine Lobster Roll** ..... 16.95  
Coldwater Lobster Salad on Artisan Bun
- Fried Oyster or Shrimp Po'Boy** ..... 12.95  
Fresh Oysters or Shrimp Fried in Seasoned Cornmeal served on a Grilled Hoagie Roll with Shredded Cabbage, Tartar and Cocktail Sauce
- ## ENTREES
- 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 in a Veal Red Wine Reduction, Mushrooms and Onions. Served with Smashed Parsley Yukon Potatoes, Green Beans, Buttermilk Biscuit
- Chicken Fried Steak** ..... 19.95  
Buttermilk Battered Chicken Fried Steak, Black Pepper Gravy, Smashed Parsley Yukon Potatoes, Green Beans, Buttermilk Biscuit
- Market Fish Tacos** ..... 16.95  
Avocado, Heirloom Pico, Mixed Lettuce, Poppy Seed Dressing
- Akaushi Brisket Skillet** ..... 21.95  
Mashed Potatoes, Green Beans, Bourbon BBQ Sauce, Buttermilk Biscuit
- Fried Catfish** ..... 16.95  
Green Beans, Hush Puppies, Crystal Aioli, Buttermilk Biscuit
- A-5 Hangar Steak** ..... 26.95  
Mashed Potatoes, Green Beans, Buttermilk Biscuit
- 8 oz. Filet** ..... 39.95  
Served with French Fries, Buttermilk Biscuit
- 12 oz. Ribeye** ..... 42.95  
Served with French Fries, Buttermilk Biscuit

**GF** *Gluten Free available upon request (limited items)  
The Department of Health requires that we inform you that consuming raw or undercooked eggs, seafood or meat may increase your risk of food-borne illness.*



# DINNER MENU





## APPETIZERS

<b>French Grilled Oysters</b> .....	<b>14.95</b>
Cocktail Sauce	
<b>Pimento Cheese</b> .....	<b>12.95</b>
Roasted Jalapeno, Bacon, Celery, Bread & Butter Pickles, Crackers	
<b>Chicken Fried Quail</b> .....	<b>13.95</b>
Cornmeal Johnny-Cakes, Maple Cayenne Syrup	
<b>South Texas Shrimp Cocktail</b> .....	<b>14.95</b>
Jumbo Shrimp, Avocado, Tomatoes, Cilantro, Radishes	
<b>Fried Chicken Skins</b> .....	<b>6.95</b>
Sweet & Spicy Hill Country Honey	
<b>Peggy's Deviled Blue Crab Dip</b> .....	<b>13.95</b>
Toasted Crostinis	

## SOUPS & SALADS

<b>Soup of the Day</b> .....	<b>7.95</b>
<b>Peggy's French Onion Soup</b> .....	<b>9.95</b>
Three Aged Cheeses, House Crouton, Slow Simmered Veal Stock	
<b>GF</b> <b>Local Tomato Salad</b> .....	<b>11.95</b>
Seasonal Tomatoes, Local Cheese, Organic Greens	
<b>Crisp Iceberg Salad</b> .....	<b>8.95</b>
Buttermilk Blue Cheese Dressing, Bacon, Crumbled Blue Cheese, Biscuit Croutons, Fried Shallots	
<b>GF</b> <b>Peggy's House Salad</b> .....	<b>9.95</b>
Local Lettuce, Tomatoes, Carrots, Texas Caviar, Lemon Shallot Vinaigrette	
<b>GF</b> <b>Marie's Country Olive Salad</b> .....	<b>11.95</b>
Meyer Lemon & Rosemary Roasted Olives, Sweet Peruvian Peppers, Heart of Romaine, Ranch Dressing	
<b>Farmer's Market Salad</b> .....	<b>10.95</b>
Boston Bibb, Local Lettuce, Tomatoes, Cucumber, Boiled Egg, Bacon, Biscuit Croutons, Green Goddess Dressing	
<b>Southern Caesar Salad</b> .....	<b>9.95</b>
Chopped Romaine, Heirloom Cherry Tomatoes, Shaved Parmesan, Biscuit Croutons	



## ENTREES

<b>Jumbo Lump Crab Cakes</b> .....	<b>29.95</b>
Fried Green Tomatoes, Whole Grain Mustard Remoulade	
<b>Corn Flour Dusted Soft Shell Crabs</b> .....	<b>28.95</b>
Fried Green Tomatoes, Crystal Aioli	
<b>GF Andouille Shrimp &amp; Grits</b> .....	<b>22.95</b>
Cast-iron Corn Relish	
<b>GF Cast Iron Double Pork Chop</b> .....	<b>27.95</b>
Piloncillo Bourbon Glaze, Roasted New Potatoes, Apple Frisee Salad	
<b>GF Herb Roasted Grilled Chicken</b> .....	<b>24.95</b>
Organic Half Chicken, Roasted Local Vegetables	
<b>GF Seared Wild Caught Salmon</b> .....	<b>32.95</b>
Grilled Asparagus, Poblano Cream	
<b>Market Fish</b> .....	<b>Mrkt</b>

## FROM THE GRILL

**ALLEN BROTHERS**  
THE GREAT STEAKHOUSE STEAKS®

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

<b>8 oz. Filet</b> .....	<b>39.95</b>
<b>13 oz. Ribeye</b> .....	<b>42.95</b>
<b>12 oz. New York Strip</b> .....	<b>47.95</b>
<b>24 oz. Bone In Ribeye</b> .....	<b>79.95</b>

**GF** Gluten-free

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## SIDES FOR THE TABLE

Fried Green Tomatoes .....	8.95
Crispy Cornmeal Dusted Onion Rings .....	7.95
<b>GF</b> Sautéed Red Wine Cremini Mushrooms .....	12.95
Macaroni & Cheese .....	7.95
<b>GF</b> Cheesy Mashed Potatoes .....	6.95
<b>GF</b> Bourbon Brussel Sprouts .....	8.95
Peggy's Baked Squash .....	8.95
Green Beans with Bacon Jam .....	7.95
<b>GF</b> Baked Potato .....	7.95
Your Choice of Toppings	
<b>GF</b> 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*

<b>GF</b> 4 oz. Grilled Burger .....	9.95
Gluten-free option available	
Fried Chicken Tenders .....	9.95
Grilled Cheese Sandwich .....	7.95
<b>GF</b> 4 oz. Filet .....	24.95
Gluten-free option available	
<b>GF</b> Gluten-Free Chicken Tenders .....	9.95

**GF** *Gluten-free*



## BRUNCH MENU



### BRUNCH

- Country Ham Benedict** ..... 11.95  
Grilled Applewood Country Ham on Toasted English Muffins, with Poached Eggs and Whole Grain 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 Nueske's Bacon Hash Browns and a House-made Biscuit Served with Fresh Fruit.
- GF Crab Omelet** ..... 16.95  
Lump Crab Omelet with Scrambled Eggs and Fresh Herbs. Topped with Hollandaise.
- Peggy's French Toast** ..... 9.95  
Griddled Challah Bread with Maple Syrup and topped with Fresh Berries. Served with Fresh Fruit.
- Monte Cristo Sandwich**..... 12.95  
French-Grilled Bourbon-Battered Ham and Cheese Sandwich with Mixed Berry Jam. Served with French Fries.
- Brunch Burger** ..... 14.95  
8 oz. Mesquite-Grilled Burger with Jalapeño Pimento Cheese, Fried Egg and Local Lettuce and Tomato. Served with French Fries.
- Buttermilk Fried Chicken** ..... 22.95  
Fried Half Chicken with a Cornmeal Waffle topped with a Maple Cayenne drizzle.
- GF Cast-Iron Shrimp & Grits**..... 19.95  
Jumbo Gulf Shrimp served over Stone-Ground Pimento Cheese Grits, Andouille Sausage and Tomato Sauce

### SIDES

- GF Baked Pimento Cheese Grits**..... 8.95
- GF Pork Link Sausages** ..... 6.95
- GF Rashers of Tender Belly Bacon** ..... 6.95
- Biscuits & Honey Butter** ..... 4.95
- Biscuits & Sausage Gravy** ..... 7.95
- GF Hash Browns**..... 5.95

### KIDS

*Served with Fresh Fruit*

- Short Stack Buttermilk Pancakes** ..... 6.95
- Scrambled Egg & Cheese English Muffin** ..... 6.95
- GF Scrambled Egg & Hash Browns**..... 6.95
- French Toast** ..... 6.95

### COCKTAILS

- Rosa 75** ..... 13  
Codigo Rosa, Lemon, Sugar, Rosé Sparkling Wine  
*George Strait Private Reserve for Peggy's*
- Easy Come, Easy Go** ..... 12  
Codigo Rosa, Combier, Lime, Grapefruit, Honey  
*George Strait Private Reserve for Peggy's*
- Mimosa** ..... 7  
Your Choice of Grapefruit or Orange Juice
- Bloody Mary or Maria** ..... 10  
Your Choice of Vodka or Tequila
- Milk Punch** ..... 12  
Bourbon, Milk, Sugar, Vanilla

**GF** Gluten Free

Gluten Free English Muffins available upon request. Substitutions not recommended. We respectfully request no to-go orders. The Department of Health requires that we inform you that consuming raw or undercooked eggs may increase your risk of food-borne illness.