

Hinner

Add a Side Salad or TX Brisket Soup

SHRIMP & GRITS 22

Blackened Shrimp, Andouille GF Sausage, Poblano and Pepperjack Grits in a Creole Sauce

S&R SHRIMP TACOS 18

2 Corn Torillas with Tempura Fried Shrimp, Firecracker Slaw, Cilantro, Pickled Onions, Red Peppercorns. Comes with Side of Fries

SOUTHERN CATFISH 25

Cornmeal Crusted Catfish, GF Maque Choux and Pepperjack Poblano Grits

CRAB CAKE 20

Large Crabcake with Pineapple Pico, Rainbow Carrots and Crawfish Mac & Cheese

CRABCAKE SANDWICH 18

Crabcake, Firecracker Cole Slaw, Mayo, on a Brioche Bun Served with Fries JAMBALAYA RISOTTO 28

Risotto, Braised Shredded Chicken GF Breast, Pulled Pork, Andouille Sausage, Fried Garlic and Shallots in a Cajun Red Sauce

RED SNAPPER ON THE GF HALF SHELL Market Price Wood Fired Charred Red Snapper, Topped with Lemon Butter and Marinated Pink Peppercorns Served with Grilled Asparagus

FILET MIGNON 42

Char Grilled Filet Mignon, Topped with Demi Glace Served with Mac N Cheese (choice of Brisket Mac or Crawfish Mac)

RIBEYE 45

Wood Fire Charred Ribeye, Served with Chimichurri, Pickled Red Onions Served with Fries

CATCH OF THE DAY MRKT PRICE

CAJUN SEAFOOD PASTA 34

Pappardelle Noodles, Sauteed Spinach, Crawfish Tails, Gulf Shrimp, Lump Crab in a Cajun Alfredo Sauce

AIRLINE CHICKEN BREAST 28

Buerre Blanc Sauce and Fingerling Potatoes

Vegan & Vegetarian

VEGAN GRILLED PORTABELLO 28 Soy Glazed Portabello, Served with White Rice and Sauteed GF

Spinach

VEGETARIAN SWEET POTATO GNOCCHI 26 Spinach, Cherry Tomatoes,

Mushrooms and Marinara

Priced For Single and Shareable 9/18

Poblano Pepperjack Grits Cauliflower Mash Truffled Romano Fries Honey Glazed Rainbow Carrots Woodfire Charred Asparagus

Fingerling Potatoes

Mac & Cheese (choice of Crawfish or Brisket)

Sauteed Spinach



Sugar Starters

CREVETTES 16

Char-Grilled Gulf Shrimp in a Tangy Sauce Served with Sopping Bread

TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned, Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch

FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet and Spicy Buttered Cornbread with Jalapeno Cilantro Ranch

NASHVILLE HOT CHICKEN WINGS 16

Southern Fried Chicken Wings Drenched in Nashville Hot Spices Served Over Toast

SEAFOOD & MANGO 18 GF CEVICHE

Octopus, Red Snapper, Gulf Shrimp, Mango, Pico de Gallo, Grilled Poblanos

SNAPPER COLLARS 18

Fried Snapper Collars, Served with Crushed Cucumber Vinaigrette, Jalapeno Cilantro Ranch and Firecracker Sauce Joup & Jalad

Gorgonzola Blue Cheese, Ranch, Jalapeno Cilantro Ranch, White Balsamic, Italian

HOUSE SALAD 6/12

Spring Mix, Cucumbers, Cherry Tomatoes, Pepitas, Cotija, House Made Croutons

VEGAN CAESAR 14

Chickpea Dressing, Romaine, Capers and Croutons

THE WEDGE 12

Blue Cheese, Bacon, Pears, Pickled Red Onions, Cherry Tomatoes, Croutons, Served on a Wedge of Iceberg Lettuce

S&R COBB 13

Avocados, Blue Cheese, Boiled Eggs, Bacon, Red Onions, Cherry Tomatoes, Chopped Iceberg Lettuce, House Made Croutons

TEXAS BRISKET & ONION SOUP Cup 5/Bowl 10

> 4 Gulf Shrimp 12 Grilled Chicken 7 Grilled Salmon 10

Nood Fired Hat Bread

Little Jugars

Served with Fries and a Scoop of Ice Cream

Chicken Fingers 7

Cheese Burger 9

Butter Noodles 9 or Noodles with Red Sauce

9

Bread Pudding
Changes Weekly

Carrot Cake

Made by Cakes By Jula

Chocolate Fudge Cake
Made by Cakes By Jula

Crostata

Seasonal, Ask You Server

'Hey Mikey's'
Ice Cream
S&R Signature
Rye Brown Bread 6

WANT TO SAY THANKS TO OUR KITCHEN? BUY THEM A ROUND!

15

MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced Grape Tomatoes, Fresh Sliced Mozzarella, Pesto, Extra Virgin Olive Oil FIRST DATE 19

Mozzarella, Romano, Gorgonzola,Provolone, Sliced Dates, Prosciutto, Red Onion, Balsamic and Spicy Honey Drizzle BBQ BRISKET 20

Koops Smoked Brisket, Red Onions, Cheddar, Mozzarella BBO Pizza Sauce. PEPPERONI 12 Mozzarella, Pepperoni