The Legend of Georgia McBride
March 7, 2020 - March 28, 2020

Matinee Menu $14.50

Jicama Citrus Salad
orange, grapefruit, jicama, red onion, mango, mint, sunflower seeds, pomegranate honey vinaigrette gf, df, nf, vegan

Farmersville Pea Salad
cheddar, celery, red onion, pickle relish, mayonnaise dressing gf, df, nf, vegetarian

Cowboy Caviar
corn, black beans, red peppers, cilantro, cotija, Anaheim vinaigrette gf, nf, vegetarian

Green Chile & Cheddar Grits gf, nf, vegetarian

Hoppin’ Johns with a Mess of Greens
collards, mustard, kale, spinach, carrots, black eyed peas, onions, bacon on the side gf, df, nf, vegan without bacon

Mole Chicken Tacos
shredded mole chicken, tortillas, house made salsas, queso fresco, cabbage & radish slaw can be prepared gf, df

Dr. Pepper Pork Biscuit
Dr. Pepper marinated and glazed pork shoulder, buttermilk biscuit, bread & butter pickled mirliton, slaw

Assorted Desserts
Evening Menu $21.50

Jicama Citrus Salad
orange, grapefruit, jicama, red onion, mango, mint, sunflower seeds, pomegranate honey vinaigrette \textit{gf, df, nf, vegan}

Farmersville Pea Salad
cheddar, celery, red onion, pickle relish, mayonnaise dressing \textit{gf, df, nf, vegetarian}

Cowboy Caviar
corn, black beans, red peppers, cilantro, cotija, Anaheim vinaigrette \textit{gf, nf, vegetarian}

Green Chile & Cheddar Grits \textit{gf, nf, vegetarian}

Hoppin’ Johns with a Mess of Greens
collards, mustard, kale, spinach, carrots, black eyed peas, onions, bacon on the side \textit{gf, df, nf, vegan without bacon}

Dr. Pepper Pork
Dr. Pepper glazed pork shoulder roast \textit{gf, df, nf}

Chicken Mole
braised chicken in mole poblano, crushed toasted peanuts, sesame seeds, scallions, cilantro, pickled red onion \textit{gf, df}

Assorted Desserts