



JANOS

AT THE TEMPLE

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



JANOS

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March 7, 2020 - March 28, 2020

Evening Menu \$21.50

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*

Dr. Pepper Pork

Dr. Pepper glazed pork shoulder roast *gf, df, nf*

Chicken Mole

braised chicken in mole poblano, crushed toasted peanuts, sesame seeds,
scallions, cilantro, pickled red onion *gf, df*

Assorted Desserts