



DINNER *Spring & Summer 2019*

*We work to create exciting dishes using only the
BEST, FRESH, SEASONAL INGREDIENTS.
If mother nature ain't feelin' it, you aren't eatin' it.*

Starters

Deviled Eggs 10

Sriracha Smoked Pork, Sharp Cheddar, Grilled Onions

BBQ Brisket Pot Stickers 10

House Smoked C.A.B. Brisket, Pepper Jack Cheese and Renfro's Hot Sweet Jalapeño Relish stuffed Pot Stickers, Maple Bacon BBQ Soy Dipper

Keller Flats MKT

Weekly flatbread creations featuring fresh, seasonal and "twisted" offerings from Chefs Carlos & Bob

Golden Harvest Fried Goat Cheese 10

Focaccia Crust, Pomodoro Sauce, Fresh Basil and Wood Grilled Garlic Brioche Bread

Primadita 14

Shaved Prime Rib, Jim Beam® Onions, Roasted Peppers, Sharp Cheddar, Swiss, Wood Grilled Pita, Au Jus, Creamy Horseradish

Kobe Sliders 15

Three Mini Kobe Burgers, Brioche Bun, Tarragon Aioli, Gruyere, Classic Set Up, 510 French Fries

LODO 9

Chipotle Black Bean Purée, Jalapeño Queso, Mrs. Renfro's Hot Sweet Pepper Relish, Stone Ground Corn Tortillas

Wood Grilled Castroville Artichokes MKT

Fresh Heirloom Artichokes from Castroville, CA, EVO, Balsamic Reduction, Remoulade. *Limited Availability.*

Sandwiches, Salads & Such

**Burgers & Sandwiches served with a choice of
FM Side Salad, 510 Fries, or BBQ Root Chips**

FnG Burger 11.5

Wood Fired C.A.B. Top 2% Chuck & Steak, WI Sharp Cheddar, Classic Set Up, Brioche Bun

Bison Burger 17.5

Wood Grilled Colorado Bison, Truffle Aioli, Crisp Potato Strings, Jalapeño Bacon Goat Cheese, Miso Caramel Glaze, Brioche Bun

Rubenesque 13.5

Grilled Corned Beef Brisket, 1k Island Dressing, Hunter Kraut, Swiss, Lightly Seeded Grilled Rye Bread

The Wedge 9.5

¼ Iceberg Lettuce Wedge, Green Goddess Blue Cheese Dressing, Campari Tomatoes, Green Onions, Bacon

★ Add Wood Grilled Chicken 6

★ Add Scottish Salmon 9

Wood Grilled Caesar 9.5

Grilled Romaine, Shaved Parmesan, Creamy Caesar Dressing, Campari Tomatoes, Bacon, Garlic Butter Croutons

★ Add Wood Grilled Chicken 6

★ Add Scottish Salmon 9

Gibson Steak Salad 16

Wood Grilled C.A.B. Top 2% Sirloin Steak, Mixed Spring Greens, A.1.® Vinaigrette, Sharp Cheddar, Swiss, Tomatoes, Pickled Red Onions

The Mains

Chicken Tierra 18.5

Artichoke and Spinach Stuffed, Silvia's Garden Rice, Wild Mushrooms

25 HP Village Pasta 18.5

Wood Grilled Chicken, Angel Hair Pasta, Artichokes, Tomatoes, Cremini, Spinach, Sun Dried Tomatoes, Basil Lemon Butter

Smoked Brisket Cottage Pie 18.5

House Smoked C.A.B. Chopped Brisket, Garlic Smashed Potatoes, Jim Beam Grilled Onions, Beer Infused Sharp Cheddar

Boneless Pot Roast Short Rib 20.5

Garlic Smashed Potatoes, Umami Vegetables, Pan Jus

Flat Iron Steak 25

Garlic Smashed Potatoes, Wood Grilled Asparagus, Shiner Bock Four Pepper Demi

Baseball Sirloin Steak 26

Wood Grilled C.A.B. Sirloin, Garlic Thyme Root Vegetables, Spinach and Red Onion

Maine Lobster Mac & Cheese 21.5

Maine Lobster, Wild Mushrooms, Spinach, Cavatappi Pasta, Four Global Cheeses, Herb Focaccia Bread Crumbs, FM Salad

Fresh Water Trout MKT

Weekly offering features Idaho, Ruby Red or Steel Head Trout with a seasonal twist from Chefs Carlos & Bob

Scottish Wild Salmon 23.5

Wood Fired Wild Caught Salmon, KTX Greens, Saffron Lemon Butter

Follow us for all the latest updates:   

Desserts

Nutella Flourless Chocolate Cake

Crème Brûlée

Check with your server for today's savor

Chef Carlos "No Bake" Cheesecake

Brown Sugar Almond Crust, Miso Caramel

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

Bourbon Cherry Chocolate Bread Pudding

*We bake it to order like soufflé. Please order with your entrées to allow for the extra time.

For the Kiddos 12 & UNDER

Chef's Mac & Cheese 7.5

Aunt Jill's Marinara Pasta 7.5

Chef's Grilled Cheese 7.5

Mini Burgers 7.5

Chicken Tenders 7.5

Flatbread Cheese Pizza 7.5

#ASHTAGS

MON Fish and Chips

TUE Chef's Tacos

WED Arevachilladas

THU The Schnitz

FRI St. Louis BBQ Back Ribs

SAT Smoked Prime Rib