



VEGETARIAN MENU

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

Golden Harvest Fried Goat Cheese 10

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

LODO 9

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

Black Eyed Pea Hummus 9.5

Local Black Eyed Peas, Tahini, Garlic, EVO, Feta Cheese, Sweet Corn, Tomatoes, Kalamata Olives, Green Onion, Wood Grilled Pita Bread

Soups & Salads

Today's Soup Cup 5.5 / Bowl 8.5

Fresh and Seasonal. *Please ask your server for today's vegetarian offerings.*

FM Salad 9.5

Farm to Market Field Greens, Peach Vinaigrette, Wood Toasted Pecans, Granny Smith Sticks, Goat Cheese

Sandwiches & Such

Chicken Fried Portobello Sandwich 13

**Offered at Lunch Only*

Vegetarian Fried Portobello Mushroom, Heritage Greens, Spiced Tomato, Roasted Peppers, Grilled Onions, Herb Tartar Sauce, Wheat Berry Toast

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

Arroz Con Tres Leches

Kokuho Sticky Rice and Currants in a Three Milk Cinnamon Crème with Toasted Coconut (Limited)

Boone's Cobbler

Seasonal Farm Fruit Flavors inspired by Gladys Boone

**Most Cobblers are Vegetarian with few exceptions. Please check with your server for the current offering.*



GLUTEN-FREE MENU

Starters

Deviled Eggs 14

Maryland Crab, Roasted Red Pepper,
Wasabi Infused Caviar

LODO 9

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

Soups & Salads

Today's Soup Cup 5.5 / Bowl 8.5

Fresh and Seasonal. *Please ask your server
for today's gluten-free offerings.*

FM Salad 9.5

Farm to Market Field Greens, Peach Vinaigrette,
Wood Toasted Pecans, Granny Smith Sticks,
Goat Cheese

★ Add Wood Grilled Chicken 6

★ Add Scottish Salmon 9

The Wedge 9.5

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

★ 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

Macadamia Chicken Salad 14.5

**Offered at Lunch & Brunch*

Macadamia Nut Crusted Chicken, Mixed Heritage
Greens, Swiss, Sharp Cheddar, Bacon, Egg, Sweet
Potato Strings, Tomatoes, Honey Spiced Mustard

Dinner **Offered after 5pm*

Chicken Tierra 18.5

Artichoke and Spinach Stuffed, Chef Bob's Tejas Rice,
Chef Carlos' Wood Grilled Esquites Street Corn,
Wild Mushrooms

Scottish Wild Salmon 23.5

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

Baseball Sirloin Steak 26

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

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

Arroz Con Tres Leches

Kokuho Sticky Rice and Currants in a Three Milk C
innamon Crème with Toasted Coconut (Limited)

Brunch **Saturday & Sunday, 10:30am - 2pm*

Macadamia Chicken & Cornbread Waffles 9.5

Vermont Pure Maple Syrup, Fresh Seasonal Fruit

The Hangover Bowl 9.5

Red Potatoes, Spinach, Wild Mushrooms, Roasted
Onions, Pepadew Peppers, Pepper Jack, Two EZ Eggs,
Green Onion

★ Add Chef Carlos's Chorizo 3

★ Add Chopped Bacon 2

Other options on our menus can be made to accommodate gluten-free needs with slight alterations.

Please have the discussion with your server, manager or chef to explore the possibilities.