



GLUTEN-FREE

MENU

Starters

Deviled Eggs 14

House Smoked Brisket, Masala BBQ Sauce, Sharp Cheddar

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 5 pm*

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

Brunch

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

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.



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

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 vegetarian offerings.*

FM Salad 9.5

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

Veggies & Such

KTX Greens

Sautéed Spinach, Cabbage, Red Onion, Sweet Potato, Russet Potato, Parsnips, and Peppadew Peppers (without Bacon)

Sautéed Garlic Spinach

Sautéed Matchstick Vegetables

Zucchini, Squash and Carrots

Sautéed Wild Mushrooms

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

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

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