


lunch menu, brannon's cafe

Our Chef creates unique and diverse dishes which translates to a contemporary and distinct dining experience. We support local farms and flavors from the area, and have created a menu that revolves around change. As the season changes so does our menu. These locally inspired items are indicated with 

sharable starters

chips and queso

fire roasted tomato salsa, guacamole
8.50

queso oaxaca chicken quesadilla

sour cream, pico de gallo, guacamole
8.50



roasted pork nachos

cilantro scented queso, candied jalapenos
south texas onions, uncertain farms tomatoes, cumin crema
9.50



chilled shrimp

compressed Uncertain Farms watermelon,
lime caramel, horseradish passion fruit coulis
12.00

soups and salads

tortilla soup

chicken, monterey jack, applewood bacon, cilantro, lime
cup 4.00 bowl 8.00

brannon's salad

bibb lettuce, field greens, roasted corn
scallions, petite tomatoes, manchego
basil buttermilk dressing
6.50



farmhouse salad

spinach, arugula
egg, tomato powder, dehydrated cornbread
bacon buttermilk dressing
7.50

caesar salad

romaine, caesar dressing, garlic croutons, pamesano regianno
6.50

with organic chicken 13.00

with wild salmon 13.00

*the department of public health advises that consuming raw or undercooked proteins can pose health risks, which can be avoided by thoroughly cooking

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delicious dishes

trio

1/2 smoked turkey blt, tortilla soup, individual caesar
12.50

smoked turkey blt

applewood bacon, smoked turkey, lettuce, tomato
aioli, toasted sourdough
11.50

pan seared red fish

sweet potato hash, candied jalapenos, applewood bacon, silver queen corn
saffron vinaigrette
15.00

rigatoni

arugula pesto, caramelized onions, chile flakes
oven roasted tomatoes
14.00

pulled pork sandwich

bbq aioli, aged cheddar
garlic scented focaccia
13.50



honey chili chicken sandwich

serrano & texas peach jam, butter lettuce
uncertain farms tomato, charred pineapple
focaccia
13.50



smoked venison sausage

grilled onions, horseradish mustard
charred peppers
butter roll
13.50

black angus burger*

choice of:
cheddar, swiss, or american
applewood bacon
12.50



antelope burger*

candied jalapeno pimento cheese, bacon
creamy slaw, grilled onions, chipotle ketchup
14.50

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