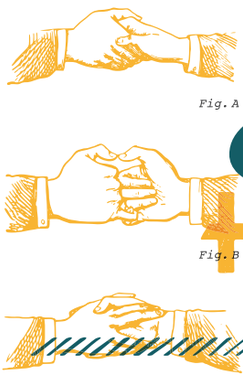

Edgar's HERMANO

BREAKFAST	MON—FRI	6AM—11AM
	SAT—SUN	7AM—11AM
LUNCH	DAILY	11AM—5PM
DINNER	DAILY	5PM—10PM
BAR	MON—FRI	11AM—12AM
	SAT—SUN	4PM—12AM

PRIMERO

BOURBON GLAZED CHICKEN WINGS $10
bourbon barbeque glaze, pico de gallo and cilantro ranch

BRISKET FLAUTAS $10
crispy rolled tacos topped with crema, avocado, radishes and cilantro served with assorted salsas

ADOBO CRUSTED PIG WINGS $12
tender smoked pork shanks with agave habanero glaze over masa cheese grits

QUESADILLAS $12
beef fajita, grilled chicken or roasted poblano rajas, onions & roasted corn served with guacamole, pico de gallo and sour cream

GUACAMOLE $8
fresh avocados with jalapenos, onions, tomatoes, cilantro and lime served with assorted salsas and house made tortilla chips

SANDWICHES

sandwiches served with choice of french fries, sweet potato fries, house made tortilla chips with salsa or fruit cup

BACON BURGER $14
angus burger topped with chicken fried bacon, cheddar cheese and mustard griddled jalapeños & pickles on brioche bun

TEXAS CLUB $14
roasted turkey, country ham, smoked bacon, avocado, swiss, cheddar, bibb lettuce & tomato with chipotle mayonnaise on toasted wheat

SHORT RIB GRILLED CHEESE $12
barbecue bourbon braised beef short rib and cheddar cheese on Texas Toast

TEXAS TORTA $12
chicken fried chicken, refried beans, avocado, panela cheese, salsa and crema on bolillo bread

ENTRÉES

SALSA VERDE CHICKEN ENCHILADAS $14
topped with melted jack cheese and avocado with cilantro rice and refried beans

CHICKEN FRIED STEAK $18
black pepper cream gravy, white cheddar mashed potatoes and mexi-south green beans

EDGAR'S FRIED CHICKEN $15
fried chicken thighs, ancho chili jam, salsa verde potato poblano flautas and spicy bread & butter pickles

BRAISED SHORT RIB TAMALE $16
fresh corn tamale with barbeque bourbon braised short ribs, roasted corn salsa, Spanish rice and refried beans

GULF COAST FRIED SHRIMP $18
french fries, corn masa fritters, cilantro tartar sauce and spicy bread & butter pickles

SEAFOOD STUFFED TILAPIA $18
chipotle beurre blanc, cilantro rice and brussel sprouts

From Chef Silvia

"Welcome to Edgar's Hermano, a delicious blend of my Mexican heritage and love for Southern comfort food. Buen provecho, y'all!"

SOUPS

VEGETABLE SOUP
hearty vegetable blend in a savory broth $7

CHICKEN TLALPEÑO SOUP
tomato & cascabel pepper broth with tortilla strips, sliced avocado, chihuahua cheese & grilled lime $8

OXTAIL SOUP
pasilla and cascabel pepper infused broth with braised oxtail, roasted corn, potatoes and carrots $14

SALADS

WEDGE SALAD
tomatoes, applewood smoked bacon, blue cheese crumbles and devlied eggs $6

SOUTHERN COBB
crispy chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives and stilton cheese $12

SOUTHWEST CAESAR
roasted corn & black bean relish, tortilla strips & spicy southwest Caesar dressing $8
add chicken +$4, add shrimp +$6, add salmon +$8

SALMON SALAD
with heirloom tomatoes, fried plantains, mango salsa and tamarind vinaigrette $16

DESSERT

CINNAMON SUGAR CHURROS
cajeta and chocolate sauce
--- $5 ---

TRES LECHE PARFAIT
whipped cream & berries
--- $6 ---

PEACH COBBLER
bluebell vanilla ice cream
--- $6 ---