

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



| BOURBON GLAZED CHICKEN WINGS \$10 bourbon barbecue glazed with pico de gallo and cilantro ranch | | | | | | | |
|---|---|--|--|--|--|--|--|
| | BRISKET FLAUTASs10 | | | | | | |
| | <pre>crispy rolled tacos topped with crema, avocado, radishes and cilantro; served with assorted salsas</pre> | | | | | | |
| | QUESADILLAS\$12 | | | | | | |
| | choice of beef, chicken, or roasted corn | | | | | | |

& poblano peppers; served with guacamole, pico de gallo & sour cream

ADOBO CRUSTED PIG WINGS \$12

tender smoked pork shanks with agave habenero glaze over masa cheese grits

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

| BACON BURGER |
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| angus burger topped with chicken fried bacon, cheddar cheese, mustard griddled jalape os and pickles on brioche bun |
| TEXAS CLUB |
| roasted turkey, country ham, smoked bacon, avocado, swiss, cheddar, bibb lettuce & tomato with chipotle mayonnaise on toasted wheat |
| SHORT RIB GRILLED CHEESE $\dots \dots \dots$ |
| barbecue bourbon braised beef short rib and cheddar cheese on Texas Toast TEXAS TORTA |
| chicken fried chicken, refried beans, avocado, panela cheese, salsa and crema on bolillo bread |
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ENTRÉES

| MACAQ | inean | | | • • • • • | | | • • • • • • • | \$2 | ? 0 |
|---------|----------|-------|----------|-----------|--------|--------|---------------|----------|-----|
| creamy | southern | style | macaroni | and | cheese | topped | with | chipotle | |
| grilled | d shrimp | | | | | | | | |

| SOUTHERN FRIED STUFFED CHICKEN\$22 |
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| fried chicken stuffed with creamy macaroni and cheese served over |
| masa grits, roasted brussels sprouts and dr. pepper bacon jam |
| CAST IRON CHICKEN |
| with mushroom pan gravy and collard green cornbread pudding |

| BLACKENED SNAPPER | \$34 |
|---------------------|---|
| blue crab etouffee, | spanish rice & mexi-south style green beans |
| TEXAS RIBEYE | \$36 |

14-ounce angus beef ribeye grilled to perfection served with cheddar mashed potatoes and roasted brussel sprouts

| FAJITAS | \$24 |
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| choice of beef or chicken with Mexican style street corn, S | Spanish |
| rice, refried beans, sour cream, pico de gallo, guacamole a | ınd |

| rice, refr | ied beans, | sour | cream, | pico | de | gallo, | guacamole | and |
|--|------------|------|--------|------|----|--------|-----------|-----|
| homemade t | or+i1/1 ag | | | | | | | |
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roasted poblano rajas, grilled onions, roasted corn, avocado and panela cheese, with Spanish rice, refried beans & assorted salsas

| GUACAMOLE | \$8 |
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| fresh avocados with jalapeños, onions, | |
| tomatoes, cilantro and lime served with | assorted |
| salsas with housemade tortilla chips | |
| | |

CHILI CON QUESO \$12 creamy blend of cheese, onions, fresh jalapeños, savory green chilies and sweet pimentos served with house made tortilla chips

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 deviled eggs \$6

SOUTHERN COBB

crispy chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives & 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

> BANANA PUDDING with vanilla wafers \$5

From Chef Silvia

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