

STARTERS

Poblano Gouda Soup - \$4 cup / \$6 bowl

Tomato Basil Soup - \$3.5 cup / \$5 bowl

Texas Style Chili - \$4.5 cup / \$7 bowl

Porky's Nuggets - House-smoked and fried pork, avocado verde, pickled veggies \$9

House Smoked Wings - Pickled farm veggies

- Fresh buffalo sauce, blue cheese \$10
- Honey BBQ sauce, ranch \$10

Cheese Fries* - Cheddar jack, green onions

- Green chile - \$7
- Bacon - \$8
- Texas chili - \$8.5

Green Chile Queso* - Hatch chile, corn pico, tortilla chips \$7.5

Chips + Dip - Sweet Texas onion dip, house chips \$6

BURGERS

The Local Burger** - Tomato bun, grilled 1/3 lb. local ground beef, house-made pickles, local tomatoes and baby greens, house sauce \$7

Fancy Pants** - Jalapeño cheddar bun, Akayushi beef, shitake-bacon-peach relish, blue cheese, creole dijonnaise \$11.5

The Big Bison** - Sweet bun, ½ lb. bison patty, sharp cheese, roasted red peppers, GH Steak sauce, tomato, pickle \$14

Grass Eater* - Tomato bun, black bean burger, avocado, tomatoes, lettuce, roasted corn pico, tortilla strips \$7.5

AND THEN...

Yardbird - Sweet bun, All natural grilled chicken breast

- Round Rock Honey/chipotle sauce, queso fresco, tomatoes, house-made pickles \$9
- Buffalo style, blue cheese, tomatoes, lettuce, house-made pickles \$9

Turkey Club - Sourdough, house-smoked turkey, bacon, sharp cheese, herbed mayo, avocado, tomato jam, lettuce \$8.5

Grilled Cheese* - Sourdough, cheddar, spicy pimento, side of tomato basil soup dip \$8

- Add turkey \$3.5
- Add bacon \$2

Gulf Coast Fish & Chips - Wild caught black drum, fries, slaw, choice of tartar or cocktail sauce. Small \$13.5 / Large \$17

Shrimp Boat* - Po-boy bread, lightly fried Gulf Shrimp, tomato, choice of tartar or cocktail sauce, iceberg lettuce \$11

The Greenhouse BLT** - Sourdough, bacon, greens, local tomatoes, fried farm egg, mayo, jalapeño maple jelly \$8.5

Aunt Lola's Pulled Pork - Jalapeño cheddar bun, smoked pork butt, BBQ sauce, house-made pickles, caramelized onions, slaw, chipotle aioli \$9

Texas Beef Dip** - Smoke roasted eye of round, pickled charred jalapenos, caramelized onions, sharp cheddar, chipotle aioli, sourdough hoagie, au jus \$10

Farmer's Salad* - Greens, tomato, cucumber, seasonal veggies, blue cheese, spiced pecans \$9 / with chicken \$13.5

Chef's Salad - Pico, smoked turkey, bacon, queso fresco, avocado, egg, tortilla strips \$12

Low Carb Plate - Grilled chicken, avocado, salsa verde, bacon cheddar zucchini \$13

THINGS TO ADD

Cheese - mild, sharp, blue \$1.25

Jalapeños, green chiles

Avocado \$1.5

Bacon, egg \$2

Grilled chicken \$5

Turkey \$3.5

Gluten-free bun \$1.25

ON THE SIDE

House chips \$2

Side salad, fruit \$3.5

Fries* \$2.75

Sweet Potato Fries*, daily veg \$4

Macaroni & Cheese* \$5

- Green chile & bacon mac \$7.25
- Pulled pork, queso fresco, jalapeno mac \$10
- Grilled chicken & avocado mac \$10.5

* Vegetarian

** Eating raw or undercooked food can increase your chance of food born illness

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