

# LUNCH MENU

## SMALL PLATES

### Deviled Egg Flight: \$7

Bacon jalapeño jam, prickly pear syrup | Smoked pimento cheese | BBQ pork belly | Tarragon chicken salad

### Fried Okra: \$8

Fresh okra, house ground cornmeal, roasted poblano crema, chipotle aioli

### Beef Tartare: \$15

Seasoned Texas beef, horseradish mustard crème, quail egg

### Chicharrones: \$7

House fried pork skins, P3 pepper powder, roasted poblano crema, chipotle aioli, agave chili sauce

### Burrata: \$13

Fresh Burrata, balsamic tomato salad, local olive oil, crostini

### Cast Iron Goat Cheese: \$12

Creamy goat cheese, Texas pressed olive oil, thyme, rosemary, local berry compote, whiskey flour focaccia

### Boiled Peanuts: \$10

Lil' Red's boiled peanuts: fiesta or traditional sea salt

### Charcuterie Board: \$18

Selection of cured meats, bacon jam, honeycomb, fresh berries, smoked cheddar, candied bacon, spicy house mustard and more

## SOUPS

### Street Corn Chowder: \$6/9

Grilled sweet corn, Mexican crema, queso fresco, cilantro oil, chili lime spice, crispy corn tortilla strips

### Beer Cheese. House Bread: \$6/9

## SALADS

### House Salad: \$9

Green Bexar Farms seasonal greens, grilled corn, smoked cheddar cheese, heirloom grape tomatoes, candied bacon, creamy herb dressing

### Pig in the Garden: \$13

Achiote braised pork belly, mixed greens, sliced green apple, candied pecans, blue cheese, sherry vinaigrette

### Pinks and Greens Salad: \$9

Roasted beets, radish, mixed greens, shaved carrot, fresh herbs, goat cheese, green goddess dressing

### Maverick Caesar: \$8

Maverick gardens romaine, Grana Padano cheese, whiskey corn bread croutons, classic house made Caesar dressing

**Add: Airline Chicken, Shrimp or Salmon \$8**

### Duck Season: \$22

Green Bexar Farms mixed greens, seared duck breast, fresh seasonal berries, radish, feta, mint, mint verbena vinaigrette

## LITE ENTRÉES

### Mushroom Ceviche: \$17

Marinated Texas mushrooms, squash noodles, P3 dusted chickpeas, chickpea puree

### Cilantro Lime Shrimp Tabbouleh: \$15

Cilantro lime shrimp, smoked cheddar grits, heirloom adobo ranchero sauce, poached egg

### Veggie Pasta: \$15

Zucchini pappardelle, roasted seasonal vegetables, Loroco flower cashew cream

**Add: Airline Chicken, Shrimp or Salmon \$8**

### Maverick Airline Chicken: \$17

Purple sweet potato mash, roasted vegetables

## SANDWICHES - SERVED WITH HOUSE MADE

CHIPS

### Unbranded Burger: \$13

Brisket/Short Rib/Chuck blend, mixed greens, heirloom tomato, red onion, house bacon, dijonnaise, brioche bun

### Chicken Salad Sandwich: \$11

Tarragon chicken salad: mixed greens, Sour cream, pecans, red grapes, celery, sourdough

### Grilled Pimento Cheese: \$11

Smoked pimento cheese, house bacon, grilled tomato, sourdough

### Thai Fighter Sandwich: \$13

Pork belly, spicy cashew spread, pickled vegetables, cucumber, mint, cilantro, Thai basil, toasted roll

## MAIN ENTREES

### Whiskey Citrus Brined Pork Chop: \$15

Grilled bone-in pork chop, sautéed seasonal greens, roasted sweet potato, balsamic cream

### Redfish on the Half Shell: \$23

Lemon pepper grilled gulf coast red fish, citrus roasted vegetables, sweet potato duo

### Carolina Crispy Pork Belly: \$22

Purple smashed potatoes, roasted tri-color carrots, house Carolina style BBQ sauce, pickled red onion

### Hen in the Potato Patch: \$15

Molasses marinated baked potato stuffed with Bama white BBQ chicken, topped with roasted shaved brussels sprouts, crispy Tabasco onions

### Unbranded Steak: \$24

6 oz. grilled beef medallion, mesquite smoked krauter butter, charred brussel sprouts with warm bacon vinaigrette, creamy polenta

### Chicken Fried Quail: \$23

Buttermilk brined quail, whiskey corn flour, roasted vegetables, purple sweet potato mash, local honey

### Sea Scallops: \$24

Seared sea scallops, grilled sweet corn, heirloom grape tomato and okra succotash, smoked tomato butter broth, whiskey flour cornbread

### Salmon Chicharron: \$21

Cilantro lime blackened Salmon, salmon skin chicharron, crispy chickpeas, Maverick ratatouille

## DESSERT

### Whiskey Pecan Pie: \$8

### Drunk Berry Crème Brûlée with Chocolate Covered Bacon: \$10

### Strawberry Rhubarb Pie with Goat Cheese Ice Cream: \$10

### Seasonal Ice Cream: \$5