

# LUNCH

## FIRE STARTERS

- Claire's Hummus** 6  
Olives, Dried Tomatoes, Feta Cheese
- Aztec Tortilla Soup** 6 / 8  
Smoked Chicken, Avocado, Crispy Tortillas
- Blue Cheese Potato Chips** 8
- Comanche Buffalo Meatballs** 12  
Fire Roasted Poblano Ranchero, Cotija Cheese
- Crispy Five Spice Calamari** 15  
Sweet Chili Vinaigrette
- Wood Fired Oysters** 17  
Garlic Herb Butter, Panko, Parmesan
- Texas Gulf Crab Cakes** 18  
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

## THE WOOD OVEN

- Smoked Pork Empanadas** 10  
Chimichurri Sauce, Cotija Cheese
- House Made Italian Sausage Pizza** 12  
House Tomato Sauce, Roasted Bell Peppers

## FROM THE FIELD

- Summer Plum Salad\*** 8 / 11  
Balsamic Vinaigrette, Prosciutto, Burrata Cheese
- Jasper's Seasonal Greens** 8 / 11  
Roasted Pear, Walnuts, Goat Cheese Crouton
- Caesar** 8 / 11  
Parmesan Reggiano, Crouton
- Our Wedge** 8  
Nueske's Bacon, Blue Cheese, Onion Rings
- Hearth Smoked Salmon Cobb** 20  
Nueske's Bacon, Avocado, Texas Goat Cheese

**Add: Grilled Chicken Breast 6**  
**Salmon or Shrimp 10**

*Please let your server know of any allergies or dietary restrictions.*

**\* New Menu Items**

## CAST IRON SIDES

- French Fries, House Leek Salt 5
- Hand Battered Buttermilk Onion Rings 5
- Jalapeño Charred Corn 6
- Roasted Poblano Cheesy Grits 8
- Creamy Baked Potato Salad 8
- Crispy Brussels Sprouts 8
- Power Greens, Garlic, Lemon 8
- Roasted Garlic Whippers 8
- Roasted Root Vegetables 8
- Mac 'N Cheese, Aged Gouda Cured Ham 8

## HANDHELDS

- Backyard Brisket Cheeseburger** 13  
Jasper's Secret Sauce, Fries
- Hickory Grilled Chicken Sandwich** 13  
Swiss, Roasted Garlic Aioli
- Rotisserie Turkey BLT** 13  
Avocado, Chipotle Mayo, Hippy Bread
- Rotisserie Corned Beef Reuben** 16  
Artisan Apple Sauerkraut, Russian Dressing
- Prime Rib Sandwich Dip** 19  
Aged Gouda, Shiner Bock Onions,  
Mushrooms, Jalapeño Streak

## SPECIALTY DUOS

- The Duo** 11  
Your Combo: Pick of half a Sandwich,  
Soup or Salad
- Sandwich Choice:**  
Half Turkey BLT, Hickory Grilled Chicken  
OR Reuben
- Soup:**  
Cup of Aztec Tortilla Soup
- Salad Choice:**  
Small Caesar OR Seasonal Greens

## BACKYARD FARE

- Wood Grilled Pork Tenderloin** 17  
Jalapeño Charred Corn, Texas Peach BBQ Sauce
- Shiner Bock Honey BBQ Chicken** 18  
Roasted Poblano Cheesy Grits
- Hearth Smoked Salmon** 18  
Roasted Garlic Whippers, Roasted Veggies,  
Lemon Butter
- Parmesan Reggiano Crusted Trout** 20  
Lemon Gremolata Hollandaise, Power Greens
- Certified Angus Tenderloin Filet** 24  
Roasted Garlic Whippers, Red Wine Butter
- Slow Smoked Baby Back Ribs** 24 / 32  
Creamy Baked Potato Salad, Ancho BBQ

## DESSERT

- Chocolate Buttermilk Pie\*** 5  
Mascarpone Cream
- Butterfinger Crème Brûlée** 5  
Homemade Butterfinger
- Apple Bread Pudding** 5  
Salted Caramel, Vanilla Bean Ice Cream
- Trio of Above Desserts** 12

*Warning: Consuming Raw or Undercooked Meat, Poultry,  
Seafood, Shellfish and Eggs May Increase the Risk of Food  
Borne Related Illness.*