



HILLSIDE TEXAS BISTRO

LUNCH MENU

APPETIZERS

HILLSIDE HUMMUS

Dukkah and Evoo Served with Marinated Olives and Pita Chips

9.95

DEVEILED EGGS

5 Deviled Eggs topped with our In-house Smoked Brisket, Quick Pickled Red Onions and served with House BBQ Sauce

9.95

FRIED BRUSSELS SPROUTS

Flash Fried Brussels Sprouts tossed in Balsamic Vinaigrette topped with Candied Pecans and Granny Smith Apple

9.95

PORK BELLY BITES

Crispy Sous Vide Pork Belly tossed in our Signature Fire Sauce and Scallions over a bed of Pork Cracklins

11.95

TRUFFLE FRIES

Served with Parmigiano Reggiano and Garlic Herb Aioli

11.95

HILLSIDE FLAT BREADS

PEPPERONI & CHEESE

Classic Flat bread topped in House-made Marinara Sauce, Sliced Pepperoni, and Shredded Mozzarella Cheese

10.95

TOMATO, MOZZARELLA & BASIL

Flat bread topped with a Garlic Bechamel, Sun Dried Tomato, Fresh Basil, and Mozzarella Cheese with Olive Oil and Balsamic Drizzle.

10.95

BRISKET & BBQ

Flat bread topped with House BBQ Sauce, In-house Smoked Brisket and Red Onions. Served with Dill Pickle Slices

12.95

VEGGIE

Flat Bread topped in Sun Dried Tomato Pesto, Marinated Artichokes, Kalamata Olives, Green Olives, Yellow Bell Pepper, Red Onion, Heirloom Cherry Tomato and Feta Cheese

12.95

HOUSE SPECIALTIES

SHRIMP & GRITS

Housemade Blackened Seasoning, White Cheddar Grits, Braised Swiss Chard and Sweet Pepper-Chile Arbol Sauce

17.95

CILANTRO CHICKEN

linguini Pasta tossed in a White Wine Butter Sauce topped with Chargrilled Chicken Breast, Red Onions, Sautéed Mushrooms, Heirloom Cherry Tomato, Cilantro Pesto, and Parmigiano Reggiano

17.95

BRISKET POT ROAST

9 oz. In-House Smoked Brisket served with Slow Roasted Root Vegetable Medley, Au Jus, and Horseradish Cream

17.95

SOUPS & SALADS

Chicken or shrimp add-on options - 6

COBB SALAD

Mixed Greens topped with Cheddar Cheese, Applewood Smoked Bacon, Cherry Tomatoes, Hard-boiled Egg, Charred Corn Pico, & Avocado Slices. Served with Fire Roasted Poblano Dressing

10.95

CLASSIC CAESAR SALAD

Romaine Hearts tossed with Lemon Zest, Shaved Parmesan, and House-made Croutons. Served with Caesar Dressing

10.95

HOUSE SALAD

Arugula, Seasonal Field Greens, Grape Tomatoes, Chevre Goat Cheese, Crispy Prosciutto, Served with Lemon Vinaigrette
Half Portion | 6.95

10.95

BLT SALAD

Chopped Romaine Hearts tossed with Applewood Smoked Bacon, Heirloom Cherry Tomato, and topped with House Croutons. Served with a side of House Avocado Parmesan Dressing

11.95

KALE SALAD

Baby Kale with Red & Green Cabbage, Shaved Brussel Sprouts, Golden Raisins & Pecans

11.95

SOUP OF THE DAY - Cup 5.50 | Bowl 8.50

HAND-HELDS

CAROLINA STYLE PULLED PORK

House Smoke Pork Shoulder with Tangy BBQ Sauce, Jalapeno Slaw, and House Made Pickles on a toasted Brioche Bun. Served with Fries

10.95

AVOCADO BLT SANDWICH

Sliced Avocado, Apple-wood Smoked Bacon, Romaine Hearts, Fresh Tomato, and Lemon Aioli on Toasted Wheat. Served with Fries

10.95

HILLSIDE CLUB

Grilled Chicken Breast topped with Bacon, Avocado, Lettuce, Tomato, Swiss Cheese, Pickled Red Onion & Honey Mustard on Toasted Wheat. Served with a Side of Fries

10.95

BISTRO BURGER

Half Pound All Beef Patty Topped With Cheddar Cheese On A Brioche Bun With Lettuce, Tomato, Onion And Pickle On The Side And Served With Seasoned Fries

11.95

MUSHROOM SWISS BURGER

1/2 Pound All Beef Patty topped with Melted Swiss Cheese, Sautéed Mushrooms & Onions on a Brioche Bun and Served with Fries

11.95

SMOKED BRISKET GRILLED CHEESE

House Smoked Brisket with Cheddar Cheese, a drizzle of House BBQ Sauce on Sourdough and Served with a Side of Pickled Red Onions, House made Pickles and Fries

11.95

COME AND TAKE IT BURGER

1/2 Pound All Beef Patty topped with Melted Cheddar Cheese, 3 Onion Rings, House BBQ Sauce on a Brioche Bun. Served with Fries

12.95

PORTABELLA MUSHROOM SANDWICH

Marinated Portabella Mushroom, Roasted Beet Whipped Chevre Goat Cheese, with Arugula, Zucchini, Fire Roasted Red Peppers, and Sweet Potato Fries

13.95