

MENU

Savor the Heart of Hill Country

Appetizers

Deviled Eggs 11

5 Deviled Eggs with our in-house Smoked Brisket, Pickled Red Onions, and served with Hillside BBQ Sauce

Fried Brussels Sprouts 11

Flash-Fried Brussels Sprouts tossed with Balsamic Vinaigrette, topped with Candied Pecans and Granny Smith Apples.

Pork Belly Bites 13

Crispy Sous Vide Pork Belly tossed in our Signature Fire Sauce, Frisée, and topped with Pork Cracklins.

Truffle Fries 13

Served with Parmigiano-Reggiano and Garlic Herb Aioli.

Salads

House Salad 12

Arugula, Seasonal Field Greens, Grape Tomatoes, Chèvre Goat Cheese, Prosciutto, served with Lemon Vinaigrette.
Half portion | 8

Cobb Salad 12

Mixed Green Salad topped with White Cheddar Cheese, Applewood-Smoked Bacon, Heirloom Cherry Tomato, Hard-Boiled Egg, Charred Corn Pico, and Avocado served with Fire-Roasted Poblano Dressing.

Add a protein to your salad:

Grilled or Fried Chicken **\$6**

Shrimp **\$6**

Salmon **\$8**

Steak **\$8**

Please note current dining hours are as follows:

Wednesday - 11:00 AM - 9:00 PM

Thursday - 11:00 AM - 9:00 PM

Friday - 11:00 AM - 9:00 PM

Saturday - 7:00 AM - 9:00 PM

Sunday - 7:00 AM - 3:00 PM

Monday/Tuesday - Closed

Handhelds

Shrimp Street Tacos 12

Two Mazarina Tortillas filled with Grilled Shrimp, Jalapeño Slaw, Pico de Gallo, Avocado, Cilantro, Cotija Cheese, and Lemon Dill Aioli with a side of Street Corn.

Brisket Taco 16

Two Mazarina Tortillas filled with Smoked Brisket, Jalapeño Slaw, Pico de Gallo, Avocado, Cilantro, Cotija Cheese, and Lemon Dill Aioli with a side of Street Corn.

Brisket Grilled Cheese 13

Sliced Smoked Brisket with melted Cheddar Cheese drizzled with Hillside BBQ Sauce on toasted Sourdough. Served with French Fries, Pickled Red Onion, and House-made Pickle Slices.

Bistro Burger 13

1/2 Pound Beef Patty cooked to medium, topped with melted Cheddar Cheese on a toasted Brioche Bun. Served with Fries, Lettuce, Tomato, Red Onion, and House-made Pickle Slice.

Jalapeño-Bacon Jam Burger 13

1/2 Pound Beef Patty cooked to medium, topped with melted Swiss Cheese and Jalapeño-Bacon Jam on a toasted Brioche Bun. Served with BBQ Sauce and Fries.

Grilled Chicken Sandwich 14

Toasted Sourdough Bread topped with Swiss Cheese, served with Fries, Lettuce, Red Onion, House Pickles, and Lemon Dill Aioli.

House Specialties

Cilantro Chicken 20

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.

Brisket Pot Roast 32

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

Chicken Fried Steak 22

Buttermilk Fried Cube Steak topped with House-made Country Gravy, served with Yukon Mashed Potatoes and Green Beans.

Entrees

Shrimp Grits 19

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

Pan Seared Salmon 25

Pan-Seared Atlantic Salmon over Basmati Rice Pilaf, served with Steamed Broccolini and topped with Garlic Herb Butter.

Texas Ribeye 45

Hand-Cut 12 oz. Ribeye cooked to desired temperature, topped with Hillside Cowboy Butter, and served with Yukon Mashed Potatoes and Grilled Asparagus.

Kids

choice of fries/fruit

Cheeseburger 8

Chicken Tenders 8

Mac & Cheese 8

Grilled Cheese 8

Desserts

Crème Brûlée 8

Light and Creamy Baked Vanilla Custard topped with Torched Sugar and Fresh Berries.

Bourbon Pecan Pie 8

Traditional Pecan Pie served hot or cold with House-made Salted Caramel and Whipped Cream.

Chocolate Cake 8

Layers of Rich Creamy Chocolate, served with a drizzle of Raspberry Sauce and a side of Whipped Cream.

Baked Cookie Skillet 11

Served with Ice Cream and Chocolate Drizzle.