

# ROOM SERVICE MENU

## BREAKFAST

### American Breakfast \$13

Two Slices of Applewood Smoked Bacon, Two Eggs, Biscuit, Home Fries

### The Lumberjack Breakfast \$15

Bacon, Sausage, Two Eggs, Two Pancakes, Biscuit, Home Fries

### Axe 'Em Jacks \$12

Buttermilk Pancakes, Maple Syrup

### Buttermilk Waffle \$12

Maple Syrup, Seasonal Berries

### Breakfast Tacos \$13

Eggs + Three: Chorizo, Bacon, Potato, Bell Peppers, Monterey Jack Cheese, Flour Tortillas, Serrano and Greune Salsa

### "Gruene" Eggs and Chorizo \$14

Chorizo, Two Eggs, "Gruene" Tomatillo Salsa, Monterey Jack Cheese, Corn Tortillas, Home Fries

### Chicken and Waffles \$15

Airline Chicken Breast, Crispy Bacon, Candied Jalapeño Dip, Pickled Radishes, Crispy Green Onions

Add Ons: Sweet Heat Sauce \$1 Candied Bacon \$2

### Build an Omelet \$14

Cheese + Three: Mushroom, Tomato, Spinach, Bell Pepper, Jalapeño Ham, Bacon, Home Fries

### Homestead Oatmeal \$7

Served with Butter, Brown Sugar, Seasonal Berries-Milk or Cream Upon Request

### Fresh Fruit Smoothie \$5

Banana and Your Choice of Peach, Blueberry, or Strawberry

### Seasonal Fruit Plate \$9

Chopped Watermelon, Pineapple, Kiwi, Seasonal Berries, Mexican Caramel Yogurt, Fredonia Granola

### Granola and Milk \$4

Milk Options: Whole, Soy, Oat



## LUNCH AND DINNER

### Apps

#### Texas Charcuterie Board \$19

Pimento Cheese, Bacon Jam, Candied Jalapeño Dip, House-Made Pickles, Prosciutto, Jalapeño Cheddar Sausage, Creole Mustard  
Served with Grilled Bread and Sesame Crackers

#### Candied Jalapeno Dip \$8

Whipped Cream Cheese, House-Made Candied Jalapeños, Served with Sesame Crackers

### Sandwiches and Salads

#### The Republic Burger \$14

100% Akaushi Beef, American Cheese, Mustard, Lettuce, Mayo, Dill Pickles, Tomato  
Served on a Brioche Bun

Add-Ons \$1: Pimento Cheese, Applewood Smoked Bacon, Candied Bacon, Candied Jalapeño Dip, Fried Egg, Grilled Onions, Mushrooms, and Avocado

#### The Simple Sandwich \$12

Your Choice of: Chicken Fried Chicken Salad or Pimento Cheese,  
Served with Lettuce, Tomato, and House-Made Pickle on a Croissant

#### Cowboy Cobb \$14

Grilled Chicken, Chopped Romaine, Roasted Corn, Tomato, Monterey Jack Cheese, Hard Boiled Egg, Bacon, Avocado, Ranch Dressing

### Entrées

#### "Gruene" Chicken Enchiladas \$14

Tomatillo Sauce, Monterey Jack and Cheddar Cheese, Corn Tortillas, Avocado, Sour Cream, Pico de Gallo, Served with Nacho Mama's Rice and Black Beans

#### Steak Frites \$20

44 Farms 8 oz. Flat Iron Steak, Old Bay Fries, Fredonia Steak Sauce,  
Accompanied with a Mixed Green Salad

#### Chipotle Salmon \$16

Grilled Atlantic Salmon, Chipotle Vinaigrette, Nacho Mama's Rice and Daily Vegetable

### Desserts

#### S'mores Tres Leches \$8

#### Texas Sheet Cake \$6

#### White Chocolate Bread Pudding \$8

