BREAKFAST MENU

served until 11 am

BREAKFAST PLATES



RANCH HAND BREAKFAST......\$12.00

Two eggs your way served with country fried breakfast potatoes, buttered toast, and your choice of house made sausage, applewood smoked bacon or grilled ham steak.

THE FIX BISCUIT & GRAVY......\$12.00

Texas sized split buttermilk biscuit toasted then finished with our bacon and sausage cream gravy. Served with fried breakfast potatoes.

• Add two eggs your way - \$2.95

CHEF'S BRUNCH BITES

No Modifications or Substitutions



Toasted ancient grain bread topped with whipped lemon dill ricotta, Fix pastrami smoked salmon, capers, pickled red onions, & fresh dill.



BRUNCH CARBONARA

Fresh pappardelle pasta tossed in delicate egg and butter sauce with crispy pancetta & parmesan. Finished with a sunny side egg, parmesan, & micro herbs.

SOUTHERN FRIED BENEDICT......\$16.00 Toasted jumbo buttermilk biscuit topped with crispy fried chicken,

smoked cheddar, and smoked tomatillo gravy.

Finished with a sunny side egg.



Toasted English muffins topped Fix smoked salmons, poached eggs, and lemon dill hollandaise.

BUILD YOUR OWN OMELET

Served with country fried breakfast potatoes.



BUILD YOUR OWN...

ham

mushroom

Three fresh eggs folded with your choice of three ingredients.

- additional ingredients. bacon
 - cheddar

• chorizo

- spinach cherry tomato
- crumbled sausage mozzarella
- - pepperjack

 - red onion
- pico de gallo

roasted poblano

• bell pepper

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SWEET POTATO HASH\$12.00

Diced sweet potatoes grilled with chorizo and heirloom tomatoes then finished with queso fresco, avocado, cilantro and two eggs your way.



Jumbo Belgian pecan waffle topped with crispy fried chicken breast, praline butter, powder sugar & hot maple syrup.

STEAK & EGGS

Hand cut 6 oz prime steak grilled to temperature of choice then finished with blue cheese herb butter. Served with fried country potatoes and two eggs your way.

UVAL-MEX MIGAS.....

Four eggs scrambled with Fix made sausage, pecan smoked bacon, alamo chorizo, pico de gallo, & crispy tortilla strips. Finished with melted pepper jack cheese, smoked salsa Verde, and smoked ranchero.



FROM THE GRIDDLE

Your choice of • Buttermilk Pancakes, • Belgian Waffle, • Banana Nut Waffle*, • Lemon Berry Pancakes or • Chocolate Chip Pancakes.

SINGLE PANCAKE	\$5.00
SHORT STACK (2)	\$9.00
FULL STACK (3)	\$13.00
BELGIAN WAFFLE	
BANANA NUT WAFFLE	\$12.00

BREAKFAST SIDES

PECAN SMOKED BACON (2)	
FIX MADE BREAKFAST SAUSAGE (2)	\$4.00
EGGS YOUR WAY (2)	
BREAKFAST POTATOES	\$3.00
TOAST	\$2.00
MIXED BERRIES	\$5.00

LUNCH MENU

serving from 11am — 5 pm

BISTRO SOUPS & SALADS



ROASTED CHICKEN & GNOCCHI SOUP\$6.00 / \$10.00

Slow roasted chicken stewed with chicken stock, carrots, onions, celery, spinach, butter and cream. Finished with delicate ricotta stuffed gnocchi.



Crisp romaine & gem lettuce topped with fresh cucumbers, tomato confit, avocado, sweet onions, artichokes, black olives, ribbon cut carrots & asiago croutons. Finished with green goddess ranch.



CHICKEN CAESAR SALAD......\$15.00

Crisp romaine & gem lettuce topped with asiago croutons, grilled chicken, anchovies & shaved parmesan. Finished with Fix Made Caesar Dressing.

HANDHELDS

— all served with choice of hand cut fries, Tater Tots or Onion Rings.



SPINACH TURKEY MELT......\$14.00

Toasted brioche layered with Fix smoked turkey, melted cheddar,



CHICKEN PARMESAN SUB

Boneless chicken breast lightly breaded in Italian bread crumbs then

flash fried. Topped with Fix marinara, mozzarella and parmesan cheese. Served on a toasted baguette.



Two angus beef patties seasoned, grilled, and smashed. Topped with melted cheese, caramelized onions, and fix burger sauce.



SANDWICH COMBO

Your choice of ½ Turkey Melt, ½ Chicken Parmesan or Single Patty Rexall Smash Burger. Served with your choice of soup or salad.

LOCAL FIX

CHEF'S SEASONAL SELECTIONS



FIG & GOAT FLATBREAD\$14.00

Flaky flatbread topped with fig jam, crispy prosciutto, creamy goat cheese baked then finished with arugula & aged balsamic.



Flaky flatbread topped with olive oil, fresh mozzarella, garlic, tomato confit then baked and finished with fresh basil & aged balsamic.



PASTA POMODORO\$14.00

San Marzano tomatoes, garlic & basil sauteed then tossed with fresh fettuccine and olive oil. Finished with saved parmesan & basil. Served with a small house salad.



Baby portabella mushrooms, onions, and garlic sauteed then tossed with fresh fettuccine and creamy Fix made Alfredo sauce. Finished with grilled chicken and shaved parmesan. Served with a small house salad.



Sweet Italian sausage sauteed with bell peppers then tossed with fresh pappardelle and marinara sauce. Finished with whipped ricotta and shaved parmesan. Served with a small house salad.



Fluffy basmati rice topped with blacked salmon, diced avocado, sliced cucumbers, blistered tomatoes, and roasted corn salsa. Finished with lemon dill cream and micro herbs.



STEAK FRITES......\$18.00

6 oz. Hand cut sirloin grilled to your preferred temperature. Served on a bed of truffle parmesan fries then finished with roasted pepper salsa and garlic herb butter.

GRAB & GO MENU

LOCAL FIX

BEVERAGES

COFFEE 0 FCDDFCCO (-II ff	
COFFEE & ESPRESSO (all coffees served as 16oz cups)	#
	\$3.25
• AMERICANO	\$5.25
• ICED COFFEE	\$6.25
MILK SELECTIONS:	
Whole Milk, Almond Milk or Oat Milk are available	
FLAVORS:	
Hazelnut, Caramel, Mocha, White Mocha, Vanilla Almond	
or Seasonal Offerings	
• CAFE' LATTE	\$6.25
Double shot of espresso finished with steamed milk and foam. Cree	ate
your local favorite by adding Hazelnut, Caramel, Mocha, White	
Mocha or any of our seasonal offerings.	С Г ОГ
• CAPPUCCINO	\$5.25
Double shot of espresso finished with steamed cream and foam.	# =
• CARAMEL MACCHIATO	
Double shot of espresso finished with steamed milk, velvety caram	
	el,
and light foam.	
and light foam. • CHAI LATTE	
and light foam. • CHAI LATTE Hot chai tea finished with steamed milk, foam, and spices.	\$6.25
and light foam. • CHAI LATTE Hot chai tea finished with steamed milk, foam, and spices. • ESPRESSO SHOT single \$2.00 double	\$6.25 \$3.00
and light foam. • CHAI LATTE Hot chai tea finished with steamed milk, foam, and spices.	\$6.25 \$3.00



OLD DLYLKAULS	
• ICED TEA	\$3.00
• FOUNTAIN SODAS	\$3.00
• BOTTLED BEVERAGES & WATER	\$3.00 & up
• ORANGE JUICE, MILK, CHOCOLATE MILK .	
All of our coffee is 100% certified Organic and Fair Trade.	

COCKTAILS

COCKIAILS	
43 ESPRESSO MARTINI	
Licor 43, Tito's Vodka, Irish Cream and Espresso. Breakfast or de	ssert.
MIMOSA	
GLASS \$6.00 CARAFE 32 OZ	. \$20.00
Champagne and Orange Juice.	
BLOODY MARY	\$12.00
Tito's vodka shaken with our Local Fix bloody mary mix. Salted a garnished.	nd
MICHELADA	. \$10.00
Your choice of beer stirred into our Local Fix michelada mix. Servi chamoy and tajin rimmed glass.	ed in a
FREDERICKSBURG PEACH BELLINI	\$6.00

Our house blend of Fredericksburg peach puree mixed with champagne then finished with peach liquor.

FRESH & READY



YOGURT & GRANOLA PARFAIT\$6.00

greek vanilla yogurt, mixed berries, granola, local honey, and toasted pepitas



Your choice of Blueberry Crumble, Mountain Berry, Pistachio, Red Velvet, or Banana Nut.



QUICHE TARTS\$8.00

Fresh baked using local eggs and fresh ingredients.



FRESH SALADS \$11.00 A rotation selection of fresh greens and seasonal selections.



PASTA SALADS \$8.00 Made with fresh pasta and seasonal ingredients.

Happy How

2 to 7 pm • Monday — Friday

HALF-PRICE COCKTAILS