

## BREAKFAST PLATES

RANCH HAND BREAKFAST

\$12

Two eggs prepared to your liking, accompanied by country-fried breakfast potatoes, buttery toast, and your choice of house-made sausage or pecan-smoked bacon.

THE FIX BISCUIT & GRAVY

\$12

Indulge in a Texas-sized split buttermilk biscuit, perfectly toasted and topped with our savory bacon and sausage cream gravy. Accompanied by crispy fried breakfast potatoes.

- Add two eggs yourway - \$3

## CHEF’S BRUNCH BITES

No Modifications or Substitutions

LOADED BREAKFAST TOAST

\$14

Toasted focaccia adorned with creamy mashed avocado, hard-boiled eggs, tomato confit, fresh arugula, pickled red onions, crispy prosciutto, rich goat cheese, and a drizzle of aged balsamic.

BRUNCH CARBONARA

\$14

Enjoy fresh pappardelle in a light egg and butter sauce with crispy pancetta and parmesan. Finished with a sunny-side-up egg, shaved parmesan, and micro herbs.

SOUTHERN FRIED BENEDICT

\$16

A jumbo buttermilk biscuit, split and toasted, each half topped with crispy fried chicken, smoky cheddar, and creamy smoked tomatillo gravy. Topped off with a perfectly sunny side up egg.

SALMON BENEDICT

\$16

A toasted English muffin crowned with pastrami smoked salmon, poached eggs, lemon-dill hollandaise, capers, pickled red onions, and a sprinkle of fresh dill.

PORKY’S BENEDICT

\$16

A toasted English muffin adorned with crispy pancetta, crunchy prosciutto, perfectly poached eggs, a delicate hollandaise sauce, and garnished with micro herbs.

## BUILD YOUR OWN OMELET

Served with country fried breakfast potatoes.

BUILD YOUR OWN

\$16

Three fresh eggs folded with your choice of three ingredients.

– additional ingredients

\$1 each

- Bacon
  - Sausage
  - Chorizo
  - Mushrooms
  - Smoked Cheddar
  - Mozzarella
  - Goat Cheese
  - Spinach
  - Tomatoes
  - Onions
  - Bell Peppers
  - Pico De Gallo
  - Prosciutto
  - Panchetta

## UNIQUELY UVALDE

RAINBOW POTATO HASH

\$12

Trio of yukon, sweet, and purple potatoes, sauteed alongside chorizo and cherry tomatoes. This scrumptious combination is topped with goat cheese, avocado, and two eggs prepared to your liking, all beautifully garnished with micro herbs.

CHICKEN & WAFFLES

\$16

Indulge in a jumbo Belgian pecan waffle, generously adorned with crispy fried chicken, rich praline butter, a dusting of powdered sugar, and drizzled with hot maple syrup.

STEAK & EGGS

\$18

Enjoy a 6 oz. prime sirloin, grilled to perfection and topped with a delectable garlic herb butter. Accompanied by crispy breakfast potatoes and two eggs prepared just the way you like them.

UVAL-MEX MIGAS

\$16

A delicious combination of fresh eggs, Fix-made sausage, pecan-smoked bacon, flavorful chorizo, and pico de gallo. Topped with pepper jack cheese, smoked salsa verde, and crispy tortilla strips, it's served alongside warm flour tortillas.

EVERYTHING BRUNCH BURGER

\$14

Savor a toasted everything bagel piled high with a 4 oz. smash patty, two slices of American cheese, crispy smoked bacon, and two eggs prepared to your liking. This delightful creation comes with a side of your choice: fries, tater tots, or onion rings.

## FROM THE GRIDDLE

PANCAKE FLIGHT

\$12

Three stacks of silver dollar pancake! Select up to three flavors to craft your ideal pancake flight.

- Buttermilk
  - Cheesecake
  - Triple Berry
  - Whiskey Peach
  - Cinnamon Roll
  - Chocolate Chip

BANANA PRALINE WAFFLE

\$12

Belgian waffle stuffed with candied pecans then finished with praline butter, whipped cream, praline pecans, and salted caramel.

PEACHES & CREAM FRENCH TOAST

\$12

Two thick slices of brioche dipped in our Fix made batter then topped with warm whiskey spiced peaches, sweet cream, and whipped cream.

## BREAKFAST SIDES

Pecan Smoked Bacon (2)	\$3	Fix Breakfast Sausage (2)	\$4
Eggs Your Way (2)	\$3	Breakfast Potatoes	\$3
Toast (Brioche or Multigrain)	\$2	Belgian Waffle	\$9
Single Buttermilk Pancake	\$5	Jumbo Buttermilk Biscuit	\$5

# LUNCH MENU

## THE LOCAL FIX

### BISTRO SOUPS & SALADS

#### CHICKEN & GNOCCHI SOUP \$7

Slow-roasted chicken in rich stock with rainbow carrots, onions, celery, spinach, butter, and cream, finished with ricotta-stuffed gnocchi.

#### TOMATO BASIL BISQUE \$7

Fix made creamy, smooth, and rich tomato basil bisque. Finished with crispy asiago croutons, delicate hand shaved parmesan and fresh basil.

#### FIX HOUSE SALAD \$12

Romaine and gem lettuce with hard-boiled eggs, cucumbers, tomato confit, avocado, pickled red onions, artichokes, black olives, ribbon carrots, and croutons. Served with choice of dressing.

#### CHICKEN CAESAR SALAD \$15

A mix of romaine and gem lettuce with grilled or Parmesan-fried chicken. Finished with Asiago croutons, shaved Parmesan, artichoke hearts, crispy prosciutto, and Fix made Caesar dressing.

#### STEAK & SHROOM SALAD \$15

A mix of romaine and gem lettuce with grilled mushrooms, asparagus, blue cheese, Asiago croutons, 6 oz. grilled sirloin, and honey mustard.

### HANDHELDS

Served with choice of Fries, Tater Tots, or Onion Rings. \*Excluding Sandwich Combo\*

#### SANDWICH COMBO\* \$12

Your choice of ½ Turkey Melt, ½ Italian Club, ½ Grilled cheese, or Single Patty Smash Burger. Served with your choice of soup or side salad.

#### BISTRO GRILLED CHEESE \$12

Toasted brioche layered with fresh mozzarella, smoked mozzarella, crispy prosciutto, arugula, tomato confit, and garlic aioli.

#### SPINACH TURKEY MELT \$14

Toasted brioche layered with Fix smoked turkey, melted cheddar, sauteed spinach, crispy pecan smoked bacon, and garlic aioli.

#### CHICKEN PARMESAN SAMMY \$15

Parmesan fried chicken breast topped with marinara, mozzarella, parmesan cheese, and fresh basil. Served on toasted rosemary focaccia.

#### ALL AMERICAN SMASH BURGER \$14

Two angus beef smash patties topped with melted American cheese, lettuce, tomato, onion, pickles, Fix burger sauce. Served on a toasted bioche bun.

#### ITALIAN CLUB \$15

Rosemary focaccia layered with Fix smoked turkey, prosciutto, pancetta, mozzarella, lettuce, tomato, cherry pepper relish, and garlic aioli.

### PASTAS & FLATBREADS

Served with your choice of small house or Caesar salad.

#### FIG & GOAT CHEESE FLATBREAD \$14

Delicate flatbread with fig preserves, crispy prosciutto, and creamy goat cheese. Finished with arugula and a drizzle of aged balsamic glaze.

#### MARGARITA FLATBREAD \$14

Delicate flatbread with olive oil, fresh mozzarella, chopped garlic, and tomato confit. Finished with fresh basil and a drizzle of aged balsamic glaze.

#### POMODORO & MEATBALLS \$15

Delicious San Marzano tomatoes, garlic, and basil are sautéed and then combined with fresh fettuccine. Finished with two hand-crafted meatballs, shaved Parmesan, and fresh basil.

#### CHICKEN ALFREDO \$15

Sauteed baby portabella mushrooms and shallots tossed with fresh fettuccine and creamy Fix made Alfredo. Finished with grilled or fried parmesan chicken, shaved parmesan, and micro herbs.

#### SAUSAGE & RICOTTA \$15

Sauteed sweet Italian sausage, bell peppers, and shallots tossed with fresh pappardella and Fix made marinara sauce. Finished with whipped ricotta, shaved parmesan, and fresh basil.

### CHEF'S SEASONAL PICKS

#### BLACKENED SALMON BOWL \$15

Fluffy basmati rice topped with blackened salmon, diced avocado, tomato confit, and artichokes. Finished with lemon dill cream and micro herbs.

#### STEAK FRITES \$18

6 oz. prime sirloin grilled to your preferred temperature. Served on a bed of truffle parmesan fries then finished with roasted pepper chimichurri, garlic herb butter and micro herbs.

#### TAMMY'S MEATLOAF \$14

A blend of angus and wagyu beef smoked, grilled, then finished with tomato glaze and crispy fried onions. Paired with whipped garlic mashed potatoes and seasonal vegetables.

#### COASTAL CRAB CAKE \$16

Jumbo lump crab cake resting on a bed of arugula and tomato confit salad. Finished with lemon dill cream, capers, and pickled red onions. Served with roasted rainbow baby carrots.

#### GULF SHRIMP BASKET \$16

Six grilled or fried jumbo gulf shrimp. Served with crispy fries, sweet corn hushpuppies, coleslaw, lemons, cocktail or tartar sauce.