



COMFORT. CUISINE.

Winter Lunch Menu

Blue Plate Special.....You ask, we'll tell.

Starters

- Wood Roasted Cheesy Bread** 9.
Rosemary Olive Oil, Sea Salt
- Crispy Calamari**..... 12.
Seasonal Aioli
- Garlic Hummus, Seasonal Crudite, Pita Bread** ♥ 12.
Feta Cheese, Kalamata Olives, Diced Tomatoes ..
- Polenta Crusted Fried Green Tomatoes** 12.
Goat Cheese, Round Rock Ancho Honey

Soups & Salads

- Black-Eyed Pea Soup**.....7.
Andouille Sausage, Fresh Spinach
- Farm Field Green Salad** ♥ 7./9.
Roasted Lemon-Sherry Vinaigrette
- Spinach and Roasted Beets Salad** 13.
Golden Beet Vinaigrette, Brazos Valley Brie Crouton
- Chef's Garden Caesar Salad**..... 8./10.
Baby Romaine, Shaved Grana Padana
- Blue Plate Farmers Salad**MKT.
Pears, Blue Cheese, Candied Pecans
- Add Grilled Chicken Breast or Grilled Salmon* .. 6./7.

Blue Plate Fixins

- Duck Confit-Brazos Valley Mac 'n' Cheese**10.
- Hickory Grilled Balsamic Asparagus**..... 8.
- "Burnt End" Black Beans**..... 6.
- Applewood Smoked Bacon Brussel Sprouts** 7.
- Seasonal Vegetable of the Day** ♥8.
- Parmesan-White Truffle Fries** 8.

20% gratuity added for parties of 8 or more.
\$3.00 upcharge on all side dish substitutions

♥ = Heart Healthy

Sandwich Board

- All Sandwiches Served with Choice of Hand Cut Fries, BBQ-Ranch Chips, or Jicama-Apple Slaw**
- Big Daddy's XXL Burger** 11.5
1/2lb Certified Angus, Choice of Cheese
- Big Daddy's Smokehouse Burger** 13.
Nueske's Bacon, Ancho BBQ, Shiner Braised Onions
- Rathbun's TBLT, Rotisserie Turkey** 13.5
Applewood Bacon, Country Bread, Apricot-Basil Mayo
- Slow Smoked Pork Shoulder**13.5
or Beef Brisket Sandwich
Ancho Barbeque Sauce, Texas Toast
- Grilled Ahi Tuna Sliders**19.
Toasted Brioche, Creole Mustard Coleslaw
- Today's Fresh Fish Sandwich**14.5
Blackened, Red Pepper Tartar Sauce
- Hickory Grilled Chicken Sandwich** 13.5
Honey Bun, Pepper Jack Cheese, Avocado
- Beets and Brie Sandwich** 12.5
Whole Grain Bread, Hummus, Israeli Couscous Salad

Entrees

- Chef's Choice Taco Plate of the Day**14.
- Grilled Texas Fish Selection of the Day** ♥ MKT.
Stir Fried Mixed Vegetables, Ginger-Soy Butter
- Shrimp, Crab and Lobster "Coleslaw"** ♥20.
Cilantro-Lime Dressing
- Windy Bar Ranch Texas Chicken Fried Steak**15.
Cream Cheese Roasted Garlic Mash, Maple Gravy
- Grilled Chicken Breast, Israeli Couscous** ♥14.
Butternut Squash, Tart Cherry, Balsamic Vinaigrette
- Wood Grilled Atlantic Salmon**17.
Rosemary Marble Potatoes, Blood Orange Emulsion

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne related illness. Please discuss any food allergies with your server prior to ordering.

Pizza & Pinot Thursday's

Enjoy a Housemade Flatbread and get 50% off any bottle of wine with "Pinot" in the name!!
Available at Dinner Only



KENT RATHBUN
ELEMENTS

A full line of fast scratch products
available at Rathbun's Blue Plate Kitchen
and www.kentrathbun.com

Kent Rathbun, Executive Chef & Partner
Dennis Egert, General Manager
Jennifer Newbold, Chef de Cuisine
Jason Martin, Executive Sous Chef