



Appetizers | Salads | Soups .....

Warm Kettle Potato Chip
tossed with sea salt and fresh ground black pepper, served with chili pepper aioli 9

Fried Sweet Potato Basket
maytag blue cheese texas honey drizzle 6

Kitchen Table Garden Greens
cilantro vinaigrette and jalapeño corn bread croutons 6

Sweet Corn Andouille Soup
corn fritter, cilantro creme fraiche 7

Beef Short Rib Mac & Cheese
Jalapeño corn bread 9

Jumbo Onion Rings
choice of dips: ranch, blue cheese or tobasco ketchup 6

Black Eyed Pea Soup
country fried leeks, cheddar biscuit stick 7

"Fall and Winter 2011" Seasonal Selection.....

Grilled Lemon Chicken and Cured Tomato
on squash salsa, lemon-herb drizzle fall greens, cilantro vinaigrette 13

Grilled Gulf Shrimp
pickled orange and red onion salad, warm cheddar biscuit stick 15

Ask Your Server About Our Daily Specials

Open Face BBQ pulled pork sandwich
topped with creamy cole slaw, french fries, horseradish pickles 12

Mac & Cheese
why change something that is already perfect 10

Create Your Own TKT Chopped Salad
ask your server for details 12

Sandwiches from the Griddle .....

Old Bay Shrimp Sandwich
jumbo shrimp on toasted brioche roll, chili pepper aioli and baby arugula, served with spring greens and choice of dressing 18

Fried Catfish Ruben
Smoked ham, swiss cheese, cole slaw, thousand island spread, on griddled rye, kettle potato chips, horseradish pickles 12

Dallas "Brisket" LT
smoked beef brisket, lettuce and tomato, bbq mayo 13

side of horseradish pickles 3

Kitchen Table Patty Melt
angus burger, jack cheese, slab bacon, pan browned onions, and roasted garlic mayo, on Texas Toast 12

Grilled Cheese
local farmers cheese, gouda, tomato, and smoked bacon on sun dried tomato loaf 11

Grilled Chicken Sandwich
griddled eggplant, tomato, pesto spread and artichoke relish on brioche bun 12

Open Face Rotisserie Turkey
on griddled Texas Toast, provolone cheese, sage pepper gravy, dried cranberries 12

Main Dishes.....

House Cured Smoked Beef Short Rib
green onion hot sauce glaze, fast fried leeks, 17

Blackened Shrimp on Country Blue Grits
stone ground mustard sauce 17

Harrisa Glazed Roast Chicken Breast
strawberry-balsamic jam 16

Grilled N.Y. Sirloin Steak
maytag blue cheese, tobacco onions 19

Cedar Planked Grilled Salmon Filet
on edamame beans, fig bbq glaze, orange confit 21

TKT Chicken Fried Pot Roast
our signature item
shiner onions and our white bbq sauce 16

Penne Pasta Pomadorina
crimini mushroom, artichoke hearts, grilled eggplant, organic spinach, roasted tomato, garlic, pomadorina sauce, shaved parmesan 14

Vegetable Selections

baby carrots asparagus baby green beans

Sweets .....

TKTtwinkie Shortcake
home made twinkie shortcake heaped with fresh berries and whipped cream 7

Fried Apple Pie
Vanilla Bean Ice Cream 6

Guinness Chocolate Cake
strawberry lemon curd, macaroons 8

Caramelized Banana Cheese Cake Creme Brulee 8

Chocolate Cream Pie 6

Pumpkin Cobbler
Lemon gingersnap ice cream 7

Freshly Brewed Regular and Decaffeinated Starbucks Coffee 4

Selection of Regular and Decaffeinated TAZO Teas 4

Starbucks Cappucino and latè 6

Starbucks Espresso 5

18% Gratuity will be added to parties of 8 or more.
\* Consuming raw or undercooked meat, seafood and eggs may increase your risk of foodborne illness.
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