



**FEATURED MENU**  
**LIMITED TIME OFFER**  
 WED - SAT 4P - 8P  
 (LAST SEATING 745P)

**APPETIZERS**

**Guacamole 10**  
 With house-made tortilla chips

**Artisanal Cheese Platter 12**  
 Seasonal fruits, house-made  
 Pimento & assorted cheeses

**Third Coast Crab Cakes 14**  
 Served atop mixed greens, herb  
 vinaigrette, chipotle Aioli

**Baked Fondue 10**  
 With Parmesan, Monterey Jack  
 caramelized onions, spinach  
 and artichoke hearts with  
 bruschetta

**Hill Country Caprese 9**  
 Texas goat cheese, Roma  
 tomatoes, basil, and green  
 onions with herb  
 vinaigrette & bruschetta

**Chisholm Trail Pizza 11**  
 Roasted Marinara, cheese  
 blend Mexican chorizo  
 red onion, Feta cheese

**Roasted Pecan Pesto 8**  
 Roasted local pecans blended  
 with basil, parmesan cheese,  
 lemon juice, and olive oil,  
 served with ciabatta bread

**Charcuterie Board 17**  
 Chilled selection of smoked  
 ham Jalapeno/cheese sausage  
 pimento, goat cheese  
 pepperoncini's, olives  
 fruit and bruschetta

**TRADITIONAL FAVES**

Rotating items from Pre-Covid  
 days see staff for todays item  
 Rev 051320, items/menu are subject to  
 change

\*PARTIALLY GLUTEN-FREE (PGF)  
 OUR KITCHEN MAY HAVE CROSS  
 CONTAMINATION OF GLUTEN THAT  
 IS BEYOND OUR CONTROL.  
 SOME ITEMS MAY BE SUBSTITUTED,  
 SEE STAFF FOR DETAILS

**SALADS & PASTAS**

**Pastas served with a house salad**

**\*\* Embellish any pasta - chicken 4, shrimp or salmon 6 \*\***

**South Texas Alfredo 12**  
 Savory Ranchero-Alfredo cream

**BLT Pasta 13**  
 Spinach, sun-dried tomatoes and smokey bacon in a creamy Alfredo

**Sullivan's Pasta 12**  
 Our house-made marinara sauce slow simmered, tossed with  
 fire-roasted vegetables and pasta, topped with Parmesan cheese  
**\*\* Embellish any salad - chicken 4, shrimp or salmon 6 \*\***

**Southwest Cobb Salad \* 16**  
 Mixed field greens, avocado, shredded cheese, tomatoes, roasted green  
 chiles, diced egg, grilled chicken and Applewood-smoked bacon

**Kristin's Favorite Chopped Kale Salad \* 13**  
 Kale, red onion, Kalamata olives, tomatoes, Feta, pepitas  
 roasted brussels sprouts, tossed in French vinaigrette  
*Kristin suggests our grilled salmon*

**Dressing choices -** Balsamic vinaigrette, Ranch, French Vinaigrette

**ENTREES** - served with your choice of two sides: Chef's rice  
 green beans sauteed vegetables, roasted potatoes, battered fries  
 sweet potato fries, or House Salad

**SIGNATURE SIDES** Substitute with any entrée 2 Southwest Quinoa  
 Jalapeño Creamed Corn\*, Braised Asparagus\* or Rotating Side

**OUR SIGNATURE PLATES**

**Grilled Pork Chop 19** brined and grilled center cut  
 with a spicy honey-habañero glaze

**C.A.B. Ribeye \* 28** Hand-cut ribeye grilled or blackened

**Flat Iron Steak/Grilled Chicken Combo \* 26**  
 Choice-prime flat iron cut and juicy chicken breast

**Pecan Crusted Chicken \* 16** Sauteed breast, brown herbed sauce

**Stringtown Chicken \* 17**  
 herbed-crust breast, local goat cheese, preserves

**Palmer's Signature Salmon \* 19**  
 Choice of spicy pecan, traditional salt/peppered, or blackened

**Bacon-wrapped Meatloaf 13**  
 Signature house-made, chipotle ketchup

**Daily Chef's Feature MKT** See Staff for todays creation

**SANDWICHES**

**Spicy Mary Burger \* 12.50**  
 Seasoned ground chuck with our bloody mary ingredients; Monterey jack,  
 lettuce, tomatoes, onion chipotle aioli, Kaiser bun w. fries

**Grilled Chicken Sandwich \* 11.50**  
 Grilled chicken, mushrooms, Swiss cheese, lettuce, tomato, onion,  
 Chipotle aioli, Kaiser bun w. fries



## PALMER'S BRUNCH

Available Sunday 10a - 230p

ALL ENTREES SERVED WITH FRESH FRUIT & A CHOICE OF ROASTED POTATOES,  
CREAMY GREEN CHILE CHEESE GRITS, REFRIED BLACK BEANS OR WHEAT TOAST

### ADDITIONAL CHOICES:

APPLEWOOD-SMOKED BACON, GREEN'S JALAPEÑO CHEESE SAUSAGE  
SHORT-STACK PANCAKES OR GRILLED HAM, GREEN CHILE HASHBROWNS +3  
SUBSTITUTE EGG WHITES ON ANY DISH +1

## BRUNCH MENU

LIMITED TIME OFFER  
SUNDAY 10A - 2:30P  
LAST SEATING 2:15P

### PALMER'S SIGNATURES

LOW COUNTRY SHRIMP & GRITS \*  
SIMMERED GULF SHRIMP, ONIONS, MUSHROOMS, DICED BACON, CREAM ON CHEESE GRITS 17

TEXAS FRENCH TOAST  
GRIDDLED TEXAS TOAST, SWEETENED CREAM CHEESE, STRAWBERRIES  
BLUEBERRIES, BANANAS 12

PALMER'S SPECIAL \*  
TWO EGGS, SHORT STACK PANCAKES, CHOICE OF APPLEWOOD-SMOKED BACON  
GRILLED HAM OR GREEN'S JALAPEÑO CHEESE SAUSAGE 11

MIGAS  
SCRAMBLED EGGS, PEPPERS, ONIONS, TOMATOES, MONTEREY JACK CHEESE,  
CORN TORTILLA CHIPS, SERVED WITH WARM CORN-FLOUR TORTILLAS 10

GREEN EGGS & HAM \*  
3 EGGS, SPINACH, OUR HILL COUNTRY PECAN PESTO, JACK CHEESE AND SMOKED HAM 15

### OMELETTES

ST. CHARLES OMELETTE \*  
SWISS CHEESE, SMOKED HAM, GREEN ONION, GRILLED MUSHROOMS, TOPPED  
WITH GRILLED TOMATOES 11

BAFFIN BAY OMELETTE \*  
GULF SHRIMP, LUMP CRAB, JACK CHEESE, ASPARAGUS, HOLLANDAISE 18

VEGGIE OMELETTE \*  
SPINACH, MONTEREY JACK CHEESE, JALAPEÑO, CREAM CORN, GRILLED MUSHROOMS  
ROMA TOMATOES, TOPPED WITH SLICED AVOCADO 11

HONCHO OMELETTE \*  
GREEN'S JALAPEÑO CHEESE SAUSAGE, COUNTRY POTATOES,  
PICO DE GALLO, TOPPED WITH SOUR CREAM 13

### BENEDICTS

EGGS BENEDICT  
TOASTED ENGLISH MUFFINS, SLICED SMOKED HAM, POACHED EGGS, HOLLANDAISE SAUCE 13

MEATLOAF BENEDICT  
BACON-WRAPPED MEATLOAF, TEXAS TOAST, POACHED EGGS, HOLLANDAISE  
CHIPOTLE KETCHUP 14

SAN ANTONIO BENEDICT  
PORK TAMALES, POACHED EGGS, HOLLANDAISE, CHORIZO 16

FLORENTINE BENEDICT  
TOASTED ENGLISH MUFFINS, SAUTÉED SPINACH, RED ONIONS, POACHED EGGS  
ARTICHOKE HEARTS, HOLLANDAISE SAUCE 12

### SANDWICHES

SPICY MARY BURGER \*  
SEASONED BEEF MARINATED WITH OUR BLOODY MARY INGREDIENTS  
JACK CHEESE, LETTUCE, TOMATOES, ONION, HOUSE PICKLE, CHIPOTLE AIOLI, KAISER BUN 13

JO BETH'S BLFT  
APPLEWOOD-SMOKED BACON, ROMAINE, FRIED ROMA TOMATOES, REMOULADE  
GRILLED TEXAS TOAST 9

### BRUNCH APPETIZERS

#### New Orleans Beignets

Mounded with  
powdered sugar 3

#### The Nest Egg Avocado Toast

Fried wheat bread, avocado  
poached egg, Feta, red and  
green onion 9

#### Guacamole \* 10

With house-made tortilla chips

#### Artisanal Cheese Platter \* 12

Seasonal fruits, house-made  
Pimento & assorted cheeses

#### Third Coast Crab Cakes 14

Served atop mixed greens, herb  
vinaigrette, chipotle Aioli

#### Baked Fondue \* 10

With Parmesan, Monterey Jack  
caramelized onions, spinach  
and artichoke hearts with  
bruschetta

#### Hill Country Caprese \* 9

Texas goat cheese, Roma  
tomatoes, basil, and green  
onions with herb  
vinaigrette & bruschetta

#### Roasted Pecan Pesto \* 8

Roasted local pecans blended  
with basil, parmesan cheese  
lemon juice, and olive oil  
served with ciabatta bread

#### Charcuterie Board \* 17

Chilled selection of smoked  
ham Jalapeno/cheese sausage  
pimento, goat cheese  
pepperoncini's, olives  
fruit and bruschetta

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## WHITE WINES

### ~ PINOT GRIGIO ~

Crisp with notes of citrus, green apple, pleasant fruitiness

ZENATO, Italy	26
BIAGIO, Italy	25

### ~ SAUVIGNON BLANC ~

Aromatic with flavors of grapefruit, melon & passion fruit

CLIFFORD BAY, New Zealand	33
THE NED, New Zealand	25

### ~ CHARDONNAY ~

Dry, rich flavors with aromas of citrus and toast

PLAYTIME, CA.	25
KENDALL JACKSON, CA.	29
SONOMA-CUTRER, CA.	38
SIMI, CA. Sonoma	33
PACIFIC HEIGHTS, CA. Sonoma	58
Russian River	

### ~ UNIQUE AND INTERESTING VARIETALS

J LOHR Riesling	26
LANGE TWINS, Moscato	24

### ~ BUBBLES ~

PROSECCO	28
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## COCKTAILS

Our award-winning margaritas are hand-made with only four ingredients:

Great tequila, fresh squeezed lime, local Paula's liqueur, house simple syrup

Margaritas House	4.75
Mexican Martinis	5.50

Hib-tini and Pepe-tini's available

## BREWS

Bud, Bud Light, Coors Light, Mich Ultra Lite, Shiner, Dos XX, Love Street, Stash IPA, Hopadillo IPA, Primus, Live Oak Hefe

## RED WINES

### ~ PINOT NOIR ~

Lighter and delicate flavors with floral and strawberry characteristics

BROWNE FAMILY "Heritage"	30
Columbia Valley	
DOS ALMAS, Chile Gran Reserva	25

### ~ CABERNET SAUVIGNON ~

Full bodied, rich complex flavors of berries, dark cherries combined with hints of chocolate

CARICATURE, CA.	25
LANGE TWINS,	25
LIBERATION, France	25
EL PORTILLO,	26
DRUMHELLER, Wash-Columbia Valley	29
MICHEL-SCHLUMBERGER, CA.	29

### ~ TEMPRANILLO ~

Medium to full bodied with notes of cherry, plum, fig, hints of cedar, leather, vanilla & clove

ONTANON, Crianza, Spain,	35
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### ~ ZINFANDEL ~

The Sheffield's favorite varietal! "Americas Grape", full-bodied with intense fruit and firm tannins.

CLINE, CA. Ancient Vine	32
1000 STORIES, CA.	32
Bourbon Barrel Aged	
SILK OAK, CA. Lodi	32

### UNIQUE & INTERESTING VARIETALS

This selection boasts the best from many tastings & friendships with producers and families from renowned regions

FALL CREEK, TX. Merlot	25
THE DREAMING TREE, CA. Blend	25
7 MOONS, CA. Blend	25
Syrah, Merlot, Petit Syrah, Zinfandel, Cabernet & Malbec	
TRIVENTO, Spain, Malbec	8/29