

Restaurant

SUNDAY BRUNCH & BREAKFAST MENU

SERVED 9:00 AM TO 5:00 PM

BUFFET

Our Buffet is available from 9am to 2pm. It's a lavish offering of a wide variety of all you can eat omelettes, breakfast breads, and fruit., along with Prime Rib, vegetables and dessert...12.75. Children 10 and under.....6.00

BREAKFAST

Two Egg Breakfast

Two eggs any style, choice of bacon or sausage. Served with home fries and toast or a biscuit...6.

Uptown Migas

Scrambled eggs with onions, peppers, tomatoes, cheese and crisp tortilla strips topped with avocado and salsa ranchero. Served with home fries and refried beans ...7.

Build Your Own Omelette

Choose three of the following: Mushrooms, spinach, tomatoes, onions, peppers, jalapenos, Swiss or cheddar cheese. Served with home fries and choice of bacon or sausage ...8.

Eggs Benedict

English muffin topped with country ham, poached eggs and hollandaise sauce. Served with home fries...7

Buttermilk Pancakes

Hearty buttermilk pancakes served with maple syrup, butter, and your choice of bacon or sausage Short stack...5.
Tall stack...7.

French Toast

Topped with Amaretto-peach, pecan maple syrup and choice of bacon or sausage...7.

Steak and Eggs

Steak and eggs prepared to your taste with home fries and choice of toast or a biscuit...9.

Breakfast Sides

Grits2.
Home fries2.
Bacon, Ham or Sausage2.
One egg any style1.
Two eggs any style2.
Toast or Biscuits (2)2.

SOUP

Soup of the Day.....Cup...3.25 Bowl...5.50

CHOICE OF VEGETABLES

Baby green beans
Brown rice pilaf
Coleslaw, Corn
French fries
Mashed potatoes
Potato salad
Sweet Potato fries
Vegetable medley
Extra side order...2.50

DESSERTS

Ask for this week's Dessert Selection

SALAD

Garden Salad

A mixed greens, cucumber, tomato and croutons tossed with choice of dressing5.50

Spinach Salad

Tossed spinach, hard boiled eggs, pickled red onions, peppered bacon and apples, served with apple cider...7.50. Add chicken or shrimp...3per item.

Wedge Salad

A petite iceberg lettuce salad with hardboiled egg, bacon, diced tomato and Bleu cheese. Served with green goddess dressing...8.50

Chicken Salad

Served on a bed of mixed greens, tomatoes, cucumbers and drizzled with citrus vinaigrette. Garnished with Clementine oranges wedges, toasted with honey glazed almonds ...7.50

Choice of Dressings

Red pepper ranch, Balsamic vinaigrette, Bleu cheese

MAIN DISHES & SANDWICHES

Quiche of the Day

Served with choice of small Garden Salad or fresh fruit...8.

Citrus Baked Cod

Served with a garden salad and choice of one side...8.

Fried Fish & Shrimp Basket

Four lightly fried shrimp and two fried catfish strips with tartar sauce served with slaw and your choice of chips, fries or potato salad...9.50

Pasta Primavera

Served with basil pesto and garlic bread...8.50
Add chicken or shrimp...3. per item

Petite Chicken Fried Steak

Topped with gravy and served with choice of two (2) sides ...8.

Chicken Salad Croissant

Garnished with lettuce, tomato, Groovy Greens sprouts and a side of chips ...6.

Classic Hamburger

An eight ounce patty with lettuce, tomato, red onion, pickles served on a sourdough bun and a side of chips ...6. Add Bleu, Swiss or Cheddar cheese, bacon, ham or avocado...1. per item

Southwestern Club

Turkey, ham, bacon, lettuce, tomato, avocado, red onion, Swiss cheese on white or wheat bread. Served with chips...7.

BEVERAGES

Iced Tea, Hot Tea...2.
Coffee (Fresh Ground Daily)...2.
Mineral or Bottled Water...2.
Milk (white or chocolate)...3.
Soda: Coca Cola, Diet Coke, Dr. Pepper,
Diet Dr. Pepper, Sprite...2.
Mimosa...6
Ask for Wine and Beer selections.

Split Plates additional \$3 charge 20% gratuity added to parties of 8 or more.



Restaurant

LUNCH MENU

SOUP OF THE DAY

Seasonal Soup of the Day
Cup...3 Bowl...5

APPETIZERS

Onion Rings served with habanero ketchup...5

Hill Country Antipasto CKC Farm cheeses paired with Fredericksburg grass fed beef summer sausage, house crackers and red pepper relish...8

Fried Mushrooms hand-breaded and served with red pepper ranch...6

SALADS

Chicken Salad Clementine served on a bed of mixed greens, tomatoes, and cucumbers drizzled with citrus vinaigrette. Garnished with Clementine oranges and toasted honey glazed almonds...7

Garden Salad mixed greens, cucumber and tomatoes tossed with your choice of dressing...5

Goat Cheese and Mango Salad mixed greens tossed with mango vinaigrette and topped with CKC Farms fried goat cheese, mangos and maple glazed pecans...8

Spinach Salad tossed spinach, hard boiled eggs, pickled red onions, peppered bacon and apples. Served with apple cider vinaigrette...7

Wedge Salad petite iceberg lettuce with hardboiled egg, bacon, diced tomato and bleu cheese. Served with green goddess dressing...8
Choice of Dressings: Red Pepper Ranch, Balsamic Vinaigrette, Caesar, Bleu Cheese

SANDWICHES

Served with choice of chips, French fries or potato salad

Chicken Picatta egg battered chicken breast sautéed with tomatoes, artichokes, and mozzarella on herbed Focaccia, served with lemon caper butter sauce...8

Chicken Salad Croissant chicken salad on a croissant with lettuce, tomato and Groovy Greens sprouts...7

Classic Burger eight ounce patty, lettuce, tomato, red onion, pickles served on a sourdough bun...7 Add Bleu cheese, Swiss cheese, Cheddar cheese, Bacon, Avocado, or Ham...1 per item

Classic Patty Melt eight ounce patty with Swiss cheese, grilled onions and 1000 Island Dressing on rye bread...8

Grilled Chicken Wrap grilled chicken, lettuce, tomato and onion wrapped in a spinach tortilla with tangy house mayo...7

Grilled Portabella assorted grilled vegetables with mayonnaise on a sourdough bun...7

Southwestern Club Turkey, ham, bacon, lettuce, tomato, avocado, red onion, Swiss cheese with ancho mayo on white or wheat bread...8

Texas Ryeben shaved corned beef, jalapeno sauerkraut and Swiss cheese on rye bread served with Russian dressing...8

ENTRÉES

Chicken Parmesan grilled chicken breast topped with parmesan cheese on linguine with marinara sauce and choice of one side...8

Chicken Enchiladas Brie three enchiladas filled with stewed chicken and Brie, topped with red and green salsa. Served with black beans and jicama, avocado, grapefruit salad...9

Petite Chicken Fried Steak served with cream gravy and choice of two sides...7

Fish and Chips batter dipped and served with house chips, malt vinegar and choice of two sides...8

Fried Fish & Shrimp Basket four lightly fried shrimp and two fried catfish strips with tartar sauce. Served with slaw and your choice of chips, fries or potato salad...9

Penne Pasta in Ancho Parmesan Cream tossed with an Ancho Parmesan cream sauce and topped with shrimp. Served with garlic bread...8

Fettuccini Primavera assorted vegetables tossed with basil pesto and served with garlic bread...8

Beef Stroganoff classic with beef with mushrooms, brown sauce and sour cream on a bed of egg noodles and choice of one side...8

Trout Almandine pan fried almond crusted trout filet topped with citrus butter served on rice pilaf and choice of one side...8

Citrus Baked Cod served with a garden salad and choice of one side...8

SIDES

Baby green beans
Brown rice pilaf
Coleslaw
Corn
French fries
Mashed potatoes
Sweet potato fries
Vegetable medley

DRINKS

Iced Tea, Hot Tea...2
Coffee (Fresh Ground Daily)...2
Mineral or Bottled Water...2
Milk (white or chocolate)...3
Soda: Coca Cola, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite...2

DESSERTS

Ask for this week's Dessert Selection

Our private dining room is available for your next family gathering, business meeting or social function. Ask your server for more information

www.uptownblanco.com

Restaurant

DINNER MENU

SOUP OF THE DAY

Seasonal soup of the day
Cup...3.25 Bowl...5.50

APPETIZERS

Shrimp and Lobster Grits

Gulf shrimp, lobster, and Andouille sausage with peppers and onions, served on creamy grits with Real Ale demi sauce...12.

Hill Country Antipasto

CKC Farms cheeses paired with Fredericksburg grass fed beef summer sausage, house crackers and red pepper relish...10.

Lump Crab Cake

Lightly seasoned with wasabi served with cilantro/lime aioli and roasted red pepper coulis...13.

Lavender Smoked Duck Summer Rolls

Served with lettuces and herbs with Thai dipping sauces...8.

FLARE AND FLAME

Double Cut Grilled Pork Chop

Lightly smoked, glazed with maple chipotle sauce, served with corn pudding and choice of one side...20.

Grilled Steaks

All steaks are hand cut USDA Certified Texas Angus Beef, served with choice of two sides plus rolls.

Sirloin (6oz.)...13.

Rib-eye (12oz.)...20. Filet (10oz.)...26.

Add sautéed mushrooms, onions or blue cheese... 2. per item

Grilled Rack of Lamb

Twin County Lamb served on top of root vegetable mashers with blueberry and juniper sauce along with choice of one side...25.50

Panko Fried Quail

Quail from Texas Quail Farms on pistachio apricot cous cous with saffron cream and choice of one side...20.50

Prime Rib

Roasted and served with choice of two sides...26.

Chicken Fried Steak

Hand breaded steak served with choice of two sides...16.

CHOICE OF SIDES

Baby Green Beans
Baked Potatoes
Mashed Potatoes
Whole Corn
Sautéed Spinach
Twice Baked Potato
Vegetable Medley

Extra side order...4.
No charge for substitutes

SALADS

Garden Salad...5.50
Wedge Salad...8.50
Spinach Salad...7.50
Goat Cheese Salad...8.50

Optional Dressings Available:
Roasted Pepper Ranch, Sun Dried Tomato Vinaigrette,
Blue Cheese Vinaigrette

SEAFOOD AND FOWL

Herb Roasted Chicken

On dill mashers and lemon au jus served with choice of one side...14.

Chicken Marsala

With mushroom ravioli and linguine pasta plus choice of one side...18.

Seared Duck Breast

Maple Leaf Farms duck served with confetti wild rice and pinot noir reduction spiked with anise plus choice of one side...21.50

Citrus Baked Flounder

Served with a tomato and chive salad plus choice of one side...18.

Grilled Salmon

On oven roasted vegetables drizzled with Texas Olive Ranch basil oil and sherry vinegar served with choice of one side...21.

Grilled Shrimp Pomodoro

Grilled gulf shrimp in a tomato, garlic and basil sauce served over fettuccine pasta with choice of one side...19.50

Lobster Enchiladas

Smoked lobster rolled in homemade flour tortillas served with chipotle cream, black beans and avocado mango salsa plus choice of one side...28.

VEGETARIAN DISHES

Wild Mushroom Ravioli

With sage, olive oil and garlic sauce served with wild rice and choice of side...14.50

Roasted Vegetable Linguine

With torn fresh basil, roasted asparagus, onion, cherry tomatoes and artichoke tossed with linguine and white wine sauce...12.50

Vegan dishes can be custom made to your request.

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