



Fig. A

Fig. B

Edgar's HERMANO



BREAKFAST	MON-FRI	6AM-11AM
	SAT-SUN	7AM-11AM
LUNCH	DAILY	11AM-5PM
DINNER	DAILY	5PM-10PM
BAR	MON-FRI	11AM-12AM
	SAT-SUN	4PM-12AM

PRIMERO

- BOURBON GLAZED CHICKEN WINGS**\$10
bourbon barbeque glaze, pico de gallo and cilantro ranch
- BRISKET FLAUTAS** \$10
crispy rolled tacos topped with crema, avocado, radishes and cilantro served with assorted salsas

- ADOBO CRUSTED PIG WINGS** \$12
tender smoked pork shanks with agave habanero glaze over masa cheese grits
- QUESADILLAS** \$12
beef fajita, grilled chicken or roasted poblano rajas, onions & roasted corn served with guacamole, pico de gallo and sour cream
- GUACAMOLE** \$8
fresh avocados with jalapenos, onions, tomatoes, cilantro and lime served with assorted salsas and house made tortilla chips

SANDWICHES

sandwiches served with choice of french fries, sweet potato fries, house made tortilla chips with salsa or fruit cup

- BACON BURGER**\$14
angus burger topped with chicken fried bacon, cheddar cheese and mustard griddled jalapeños & pickles on brioche bun
- TEXAS CLUB** \$14
roasted turkey, country ham, smoked bacon, avocado, swiss, cheddar, bibb lettuce & tomato with chipotle mayonnaise on toasted wheat
- SHORT RIB GRILLED CHEESE** \$12
barbecue bourbon braised beef short rib and cheddar cheese on Texas Toast
- TEXAS TORTA** \$12
chicken fried chicken, refried beans, avocado, panela cheese, salsa and crema on bolillo bread

ENTRÉES



- SALSA VERDE CHICKEN ENCHILADAS** \$14
topped with melted jack cheese and avocado with cilantro rice and refried beans
- CHICKEN FRIED STEAK** \$18
black pepper cream gravy, white cheddar mashed potatoes and mexi-south green beans
- EDGAR'S FRIED CHICKEN** \$15
fried chicken thighs, ancho chili jam, salsa verde potato poblano flautas and spicy bread & butter pickles
- BRAISED SHORT RIB TAMALE** \$16
fresh corn tamale with barbeque bourbon braised short ribs, roasted corn salsa, Spanish rice and refried beans
- GULF COAST FRIED SHRIMP** \$18
french fries, corn masa fritters, cilantro tartar sauce and spicy bread & butter pickles
- SEAFOOD STUFFED TILAPIA** \$18
chipotle beurre blanc, cilantro rice and brussel sprouts

SOUPS

- VEGETABLE SOUP**
hearty vegetable blend in a savory broth \$7
- CHICKEN TLALPEÑO SOUP**
tomato & cascabel pepper broth with tortilla strips, sliced avocado, chihuahua cheese & grilled lime \$8
- OXTAIL SOUP**
pasilla and cascabel pepper infused broth with braised oxtail, roasted corn, potatoes and carrots \$14

SALADS

- WEDGE SALAD**
tomatoes, applewood smoked bacon, blue cheese crumbles and deviled eggs \$6
- SOUTHERN COBB**
crispy chicken, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers, black olives and stilton cheese \$12
- SOUTHWEST CAESAR**
roasted corn & black bean relish, tortilla strips & spicy southwest Caesar dressing \$8
add chicken +\$4, add shrimp +\$6, add salmon +\$8
- SALMON SALAD**
with heirloom tomatoes, fried plantains, mango salsa and tamarind vinaigrette \$16

DESSERT

- CINNAMON SUGAR CHURROS**
cajeta and chocolate sauce
--- \$5 ---
- TRES LECHE PARFAIT**
whipped cream & berries
--- \$6 ---
- PEACH COBBLER**
bluebell vanilla ice cream
--- \$6 ---

From Chef Silvia

"Welcome to Edgar's Hermano, a delicious blend of my Mexican heritage and love for Southern comfort food. Buen provecho, y'all!"

