



CREEK
HOUSE
KITCHEN MENU

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SERVED ALL
DAY
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COME OFTEN STAY AWHILE

KITCHEN MENU



SNACKS

ALL SNACKS \$10

RANCH DUSTED KENNEBEC FRIES

◆ *Poutine Style, Cheese Curds, Glazed Pork Belly, Gravy & Mexican Crema*

◆ *Hangover-Bacon, Duck Fat Fried Egg, Queso*

HILL COUNTRY HUMMUS V, *GF

Roasted Red Pepper Hummus, Tahini, Texas Caviar, Garden Vegetable Salsa, Avocado, Green Onions, Grilled Naan, Extra Virgin Olive Oil

◆ *Sub warm tortillas upon request*

HOT HONEY CHICKEN BISCUITS

Pickle-Brined Buttermilk Fried Chicken, Chipotle Mayo, Pickles, House-made Biscuits, Hot Honey

CHICKEN TINGA FLAUTAS

Chipotle-Braised Chicken, Oaxaca, Avocado, Salsa, Mexican Crema

CHARRED SHISHITO PEPPERS VG, GF

Charred Shishitos, Pumpkin Seed Salsa Macha, Chili-lime Ranch

SALADS

Add Chili-Lime Chicken Breast \$4 or Shrimp \$5 to any Salad

ROASTED PEACH KALE V, GF 12

Black Kale, Peach, Candied Pecans, Queso Fresco, Cider Pomegranate Vinaigrette

TEXAS TURKEY CHOP 14

Organic Turkey Breast, Gem Lettuce, Tomato, Blue Cheese, Cotija, Corn, Black Beans, Crisp Tortillas, Candied Bacon, Pickled Red Onions with Country Ranch or Chili-Lime Dressing

SMOKIN' AVOCADO CAESAR *GF 11

Gem Lettuce, Corn, Cotija, Croutons, Pumpkin Seeds, Avocado Caesar Dressing

CREEKHOUSE SIDE SALAD V, *GF 6

Small Avocado Caesar or Seasonal Greens & Garden Vegetables with Country Ranch or Chili-Lime Dressing

SOUPS

GUMBO YA YA 5/7

Chicken & Andouille Gumbo Over Carolina Gold Rice Cup or Bowl

SOUP OF THE DAY 5/7

Cup or Bowl

STARTERS

QUESO FUNDIDO VG, GF 11

Oaxaca & Cotija, Green Pico, Roasted Salsa, Poblanos, Warm Corn Tortillas
+ Add Wild Mushrooms or Chorizo \$2 or Brisket \$4

NOLA BBQ SHRIMP *GF 15

New Orleans Style, Gulf White Shrimp, Creamy Blue Grits, Amber Beer, Toasted French Bread

ROASTED GREEN CHILI QUESO VG, *GF 11

Creamy Tex-Mex Style Queso, Green Chilies, House Salsa & Chips
+ Add Wild Mushrooms, Chorizo \$2 or Brisket \$4

SOUTHERN CHARCUTERIE *GF 19

Grilled Andouille, Jalapeno-Cheddar & Spicy Chicken Sausage, Pretzel, Pimento Cheese, Oaxaca & Queso Fresco Cheeses, Mustard Seeds, Dijon Mustard, Pickled Red Onions, Pickles

WIMBO NACHOS 12

Housemade Tortilla Chips, Queso, Brisket, Roasted Jalapenos



SANDWICHES

Proudly Serving Easy Tiger Breads! Served with Kennebec House Fries or Candied Bacon Brussels Sprouts. *GF bread available upon request

HOT SMASH BURGER 13

Two 4oz All Beef Patties, Candied Jalapenos, Aged Cheddar, Caramelized Sweet Onions, Thick Cut Tomato, Special Sauce, Gem Lettuce, Toasted Butter Bun

OPEN-FACED TURKEY MELT 14

House Turkey, Candied Bacon, Thick-cut Tomato, Green Chili Queso, Cotija, Duck Fat Fried Egg, Hill Country Sourdough

SOUTHERN FRIED CHICKEN BREAST 14

Pickle-Brined Buttermilk Fried Chicken Breast, Pickles, Gem Lettuce, Thick-cut Tomato, Hot Honey Brush, Duke's Mayo, Toasted Butter Bun ◆ *Available Grilled*

SHAVED PRIME RIB ITALIAN DIP 19

Shaved Roast Prime Rib, Smokey Provolone, Roasted Onion, Au Jus, Giardiniera, Toasted Baguette

TACOS

RR 12 STEAK STREET TACOS GF 16

Beef Filet, Mexican Street Corn, Onion, Radish, Cilantro, Cotija, Corn Tortillas, Avocado, Salsa, Mexican Rice & Charro Beans

◆ *Available with Chicken Tinga or Brisket*

COWBOY BRISKET TACOS GF 16

Texas Brisket, Queso, Cilantro, Cotija, Avocado, Salsa, Corn Tortilla, Mexican Rice & Charro Beans

◆ *Available with Chicken Tinga*

HIPPIE LOVE V, GF 14

Roasted Wild Mushrooms & Red Peppers, Chipotle Glaze, Mushroom Bacon, Pickled Red Onion, Jalapeno & Tomato, Cilantro, Vegan Cotija, Texas Caviar & Mexican Rice

ENTREES

SOUTHERN FRIED QUAIL KNOTS 30

Southern Fried Quail, Mexican Street Corn Mac & Cheese Cotija, Green Onion, Cheddar Cheese Dusting Crust

HILL COUNTRY BRISKET RAMEN 19

Brisket, Pork Belly, Japanese Noodles, Corn, Pickled Red Onions, Bamboo Shoots, Chili Oil, Sprouts, Roasted Serrano Bomb, Pickled Quail Eggs

COASTAL SPECKLED TROUT GF 28

Seared Trout Filet, Mashed Potatoes, Avocado Mexican Crema, Tomato-Onion-Lime Salad

VERDE CHICKEN ENCHILADA BAKE GF 15

Roasted Chili Verde, Corn Tortillas, Chicken Tinga, Mexican Crema, Five Cheeses, Cilantro, Mexican Rice & Charro Beans

COUNTRY FRIED VENISON 23

Fried Venison, Cheesy Mashed, Country Gravy, Candied Bacon Brussels Sprouts, Pickled Red Onion

◆ *Available Chicken Fried Chicken \$16*

SIDES

ALL SIDES \$6

CHEESY MASHED GF, VG

JALAPEÑO CORN CHOW-CHOW GF, V

KENNEBEC FRIES, HOUSE-MADE KETCHUP V

MEXICAN STREET CORN GF, VG

MEXICAN RICE & CHARRO BEANS

CANDIED BRUSSELS SPROUTS & BACON GF

MAC & CHEESE VG

KIDS

ALL MEALS \$8, SERVED WITH A FRUIT CUP OR FRENCH FRIES, DRINK, ADD KID'S SUNDAE \$2

KID'S BURGER

CHICKEN BITES

CHICKEN OR BEEF TACOS GF

DESSERTS

ALL DESSERTS \$10

SEASONAL HOUSE-MADE PIES, SERVED A LA MODE

MEXICAN FLOURLESS CHOCOLATE CAKE, SPICED STRAWBERRIES, VANILLA BEAN ICE CREAM

HOUSE-MADE DONUTS, BOURBON SALTED CARAMEL, CHOCOLATE GANACHE, POWDERED SUGAR

BANANAS FOSTER BREAD PUDDING, BANANA CARAMEL, BANANA CREAM GELATO

BEVERAGES

ALL BEVERAGES \$3

STUBBORN CRAFT SODAS

HOUSEMADE LEMONADE

HOUSEMADE ICED TEA, ROASTED PEACH TEA & SWEET TEA

MEXICAN COKE, DR PEPPER, BIG RED

TOPO CHICO

COFFEE, HOT TEA & CAPPUCCINOS

GF - GLUTEN FREE | VG - VEGETARIAN
V - VEGAN | 🍴 SIGNATURE DISH

*GF - Items may be prepared Gluten Free upon request

20% gratuity included for parties of 6 or more.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness