



VIDALIAS

SOUTHERN CUISINE

luncheon
simple, satisfying, southern

its better to share

signature crab bisque \$8

crusty bread crouton

classic chicken noodle

prepared daily with local ingredients \$7

crawfish beignets

remoulade \$10

warm collards & artichoke dip

three cheese | ritz crackers \$10

fried green tomatoes

Paula's fresh mozzarella | tupelo honey \$9

pickled vegetable jar

chef's choice | brazos valley cheddar
toasted baguette \$8

local lettuces

organic spring greens | heirloom tomatoes
french bread shards | living wine vinaigrette
\$7

kale caesar

parmesan | garlic croutons | pumpkin seeds
\$8

crisp iceberg wedge

heirloom tomatoes | andouille sausage
pimento cheese ranch \$8

southern spinach salad

strawberries | killer pecans | Paula's
mozzarella | balsamic vinaigrette \$9

add grilled chicken \$7

add grilled salmon \$9

favorites

grilled creole chicken breast

smoked bacon green beans | creamy
corn \$16

red beans & rice

laughing bird shrimp | andouille | cajun
spice \$17

bacon-wrapped meatloaf

mushroom gravy | grandpa peas \$17

simply grilled fish

organic herbs | lemon | extra virgin olive oil
roasted fingerling potatoes | market
vegetables \$19

sandwiches

*served with choice of crisp fries, sweet
potato fries or house salad*

soft shell crab po boy

French roll | spicy remoulade | lettuce
tomato | Carolina slaw \$13

bbq pulled pork sliders

tender pork | sweet heat bbq | Carolina slaw
\$12

classic turkey club

triple decked white or wheat | mayo | lettuce
tomato | crisp bacon \$12

French dip

crusty roll | shaved roast beef | swiss
au jus \$12

R burger

sesame seed bun | LTO | pickles | cheddar
crisp bacon \$13

sweets

\$9

new-fashioned bananas foster pudding

seasonal house made fruit pie

bread pudding with bourbon French cream

Firestone Walker pecan pie

Ugly Pug chocolate cake