

The Lemon Wedge



Breakfast Menu

Main Street Benedict

An english muffin topped with two poached eggs, avocado, fresh roasted tomato, and crumbled bacon, drizzled with hollandaise sauce, Served with fresh fruit 10

Early Bird

Fresh onions, mushrooms green peppers, potatoes, sausage and eggs all bubbling together in one dish, sour cream, fresh salsa, and cheddar cheese are on the side. Served with biscuits 8

Hot Cakes

Blue corn meal and pecan pancakes served with warm syrup, seasonal fruit and your choice of sausage, bacon or smoked canadian bacon 8

Bryan Breakfast

Two eggs any style with grits and your choice of sausage, bacon, or canadian bacon and toast 7

A La Carte

| | |
|---|----------|
| <i>Wheat or Sourdough toast.....</i> | <i>2</i> |
| <i>Southern Grits.....</i> | <i>2</i> |
| <i>Oatmeal.....</i> | <i>5</i> |
| <i>Herb Roasted Potatoes.....</i> | <i>5</i> |
| <i>A cup of fresh fruit.....</i> | <i>4</i> |
| <i>Fresh baked buttermilk biscuits.....</i> | <i>3</i> |
| <i>Applewood smoked bacon or sausage..</i> | <i>5</i> |
| <i>Short Stack Pancakes.....</i> | <i>4</i> |

French Twist

French bread baked in a egg custard, sprinkled with fresh blueberries, Served with strawberries and your choice of sausage, bacon or canadian bacon 8

Eggs Florentine

Sauteed spinach with hollandaise sauce over two poached eggs. Served with roasted tomatoes and your choice of sausage, bacon or canadian bacon 9

Frittata

A breakfast frittata with a medley of fresh vegetables including onions, bell peppers, mushrooms, and cheese served with herb roasted potatoes and fresh fruit 9

Quiche du Jour

Served with your choice of sausage, bacon, or canadian bacon and fresh fruit 8

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Sunday Brunch

Sweet and Savory Breads

Omelette Station

Waffle Station

Cold Shrimp in the shell with Cocktail Sauce

Poached Salmon with Remoulade

Sliced Tenderloin

Assortment of Salads

Roasted Vegetables

Scalloped Potatoes

Green Rice

Fresh Fruit Tray

An array of Cheese & Crackers

Dessert Bar

Includes: One glass of Champagne or Mimosa

Adults 24

Children 10 & under 9



cash and credit cards, no checks please ~ 18% gratuity added on all parties of 6 or more at waitstaff's discretion

The Lemon Wedge offerers . . .

Luncheons

Rehearsal Dinners

Wine Tastings

Baby Showers

Date Night

Birthday Parties

Graduation

Anniversaries

Private Parties

Bridal Showers

Please let us know when we can help.

979-703-4052

Monday Closed

Tuesday 8:00 am - 2:30 p.m.

Wednesday 8:00 am - 2:30 p.m.

Thursday 8:00 am - 9:00 p.m.

Friday 8:00 am - 10:00 p.m.

Saturday 8:00 am - 10:00 p.m.


Sunday Breakfast 9:00 Brunch 11:00 am - 2:30 p.m.



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Salads

 **Spinach and Strawberry Salad:** Our signature Strawberry and Spinach salad with red wine poppy seed dressing and parmesan crisps 6

The Wedge Salad: Iceberg lettuce wedge topped with diced tomatoes, eggs, crumbled bacon with blue cheese or thousand island dressing 6

Add Grilled Chicken: 5 Add Salmon: 8

Mixed greens: romaine and mixed greens with carrots, cucumbers, tomato and sliced egg with house thousand island dressing 5

Cobb Salad: romaine lettuce with canadian bacon, turkey, tomato, avocado, egg and blue cheese 9

House side salad: 3



Bowl 6

Cup 3

Sandwiches and Such

Aggie Burger: seasoned and grilled 1/3 pound burger, on a toasted bun, lettuce, tomato and onion on the side with our version of potato chips 9

You Pick: a ripe red tomato stuffed with tuna or chicken salad on a bed of greens, fresh fruit with poppy seed dressing 8

Tuna salad sandwich: on sour dough bread, lettuce and tomato, add cheese if you would like, maybe toasted. with fresh fruit and chips 7


Chicken salad sandwich: on sour dough bread, lettuce and tomato, maybe toasted. with fruit and chips 7

Old Faithful: your choice of half a sandwich plus a cup of soup, chips and fresh fruit 7

The Salads: a taste of chicken, tuna, and fresh fruit salad with poppy seed dressing on mixed greens, with tomato wedges and crackers 9


Meatloaf sandwich: lettuce, tomato and provolone cheese. Served hot or cold with chips and fresh fruit 8

Old fashion grilled cheese: well almost, we add mayo, lettuce and tomato, chips and a cup of soup 8
Add canadian bacon 1
Add applewood smoked bacon 2

 **The Whistler:** Oven toasted brie with canadian bacon, asparagus on ciabatta bread served with raspberry chipotle sauce for dipping, chips and fresh fruit 9

BLT: apple wood smoked bacon, romaine lettuce and tomatoes with avocado mayo on toasted bread served with chips and fresh fruit 8

Entrees

 **House Spaghetti:** A thick meaty sauce over angel hair pasta and fresh parmesan cheese 8

Green Chicken: a zesty lemon and pecan pesto baked on top of a boneless chicken breast served with our family recipe of corn pudding and house vegetable 10

Double cut Pork Chop: grilled and served with BBQ sauce on the side, dirty mashed potatoes and house vegetable 11

Classic Meatloaf: old family recipe with red sauce, dirty mashed potatoes and green beans 9

Quiche du Jour: house salad and fresh fruit 8

New York Strip: steak, 8 oz, cooked to your order, baked potato, house salad 15

Salmon Filet: a honey glazed filet caramelized to perfection, grilled vegetables and wild rice medley 13

Fried Chicken: golden brown chicken breast with mashed potatoes and green beans 10

Chicken Pot Pie: a flakey golden crust on top and bottom, served with a house salad. 8

Shrimp Tacos: two flour tortilla with black bean and roasted corn salsa and poblano mayo cole slaw 10



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| <u>Reds</u> | <u>Location</u> | <u>Vintage</u> | <u>Bottle</u> | <u>Glass</u> |
|----------------------------------|--------------------|----------------|---------------|--------------|
| Buoncristiani "OPC" Red | Napa Valley | 2006 | \$81 | |
| Frazier Cabernet | Napa Valley | 2004 | \$120 | |
| Rocca delle Marcie Chianti | Italy | 2006 | \$42 | |
| <i>Oak Vineyards Cabernet</i> | <i>Napa Valley</i> | <i>2005</i> | <i>\$21</i> | <i>\$6</i> |
| Curran Creek Cabernet | Napa Valley | 2006 | \$30 | |
| Jacobs Creek Shiraz | Australia | 2006 | \$18 | \$6 |
| Santa Cristina Chianti | Italy | 2006 | \$32 | |
| Cotes du Rhone Francois Lebet | France | 2006 | \$17 | |
| Charles and Charles Blend | Washington | 2007 | \$25 | \$8 |
| Messina Hof Cabernet France (PR) | Bryan | 2004 | \$28 | |
| Messina Hof Pino Noir | Bryan | 2007 | \$28 | |
| Messina Hof Merlot (PR) | Bryan | 2007 | \$28 | |
| Menage a trois | California | 2008 | \$18 | \$8 |
| Crios de Susana Balbo Malbec | Argentina | 2008 | \$34 | \$8 |
| <i>Oak Vineyards Merlot</i> | <i>Napa Valley</i> | <i>2005</i> | <i>\$21</i> | <i>\$7</i> |

A stylized logo of a lemon wedge, rendered in a dark blue color, positioned to the left of the text.

* House Selections

Whites

| | | | | |
|-----------------------------------|--------------------|-------------|-------------|------------|
| Fuili Pino Grigio | Italy | 2007 | \$39 | \$9 |
| <i>Oak Vineyards Chardonnay</i> | <i>Napa Valley</i> | <i>2005</i> | <i>\$21</i> | <i>\$6</i> |
| Macon Villages White Burgunday | France | 2003 | \$69 | |
| Tamaya Sauvignon Blanc | Chile | 2008 | \$21 | \$7 |
| Messina Hof Zinfandel (PR) | Bryan | 2007 | \$25 | |
| Messina Hof Muscat Conelli | Bryan | 2007 | \$16 | |
| Messina Hof Chardonnay (PR) | Bryan | 2006 | \$28 | |
| Coquerel Le Petit Sauvignon Blanc | Napa Valley | 2008 | \$48 | |

Rose'

| | | | | |
|----------------------|-----------|------|------|-----|
| Crios Rose of Malbec | Argentina | 2009 | \$30 | \$6 |
|----------------------|-----------|------|------|-----|

Champagne

| | | | | |
|----------------------------------|--------|----|------|--|
| Moet - White Star | France | NV | \$93 | |
| Messina Hof Private Reserve Brut | Bryan | NV | \$30 | |



Beer and Spirits

| | | | | | |
|---------------------|--------|-------------|--------|-----------------|--------|
| Yellow Bird | \$6.95 | Budweiser | \$2.50 | Landshark Lager | \$3.00 |
| Margarita | \$5.25 | Bud Lite | \$2.50 | Micholob Ultra | \$3.00 |
| Top Shelf Margarita | \$7.50 | ZiegenBock | \$3.00 | Corona | \$3.00 |
| Lemon Drop | \$5.00 | Miller Lite | \$2.50 | Coors Lite | \$2.50 |



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Appetizers

 Shrimp and Grits: sautéed shrimp, tomatoes, shallots over seasoned grits 8

Stuffed mushrooms: baked baby bella caps filled with bread stuffing and bits of crawfish, drizzled with butter. 7

Pulled Pork mini rolls: North Carolina style pulled pork served with sweet cole slaw and barbecue sauce. 7

Shrimp and Artichokes: a cold dish of marinated shrimp, artichokes, black olives and onions in a sweet balsamic glaze. 9


Beef Tenderloin on toast points: sliced beef tenderloin served on toast points with horseradish sauce. 9



Bowl 6

Cup 3

Salads

 Spinach and Strawberry Salad: fresh spinach and strawberries tossed together then sprinkled with seasoned pecans, dressed with red wine vinaigrette and parmesan crisps. 6

Roasted onion salad with garlic vinaigrette: roasted onions and pecans with baby greens with a zesty garlic vinaigrette, sprinkled with blue cheese. 7

Heirloom tomatoes salad: chunky baby heirloom tomatoes on top of a slice of cold water melon, sprinkled with blue cheese and balsamic vinaigrette dressing. 7

Wedge salad: crisp iceberg lettuce with diced tomatoes, applewood smoked bacon, eggs with house thousand island or blue cheese dressing ~ 6

House salad: mixed greens, carrots and tomatoes, your choice of thousand island or red wine vinaigrette dressing ~ 4



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Entrees

New York Strip steak:

a seasoned and grilled, succulent 12 oz strip steak, cooked to order, with baked potato 27

Green Chicken:

a zesty lemon and pecan pesto baked on top of a boneless chicken breast served with our family recipe of corn pudding and house vegetables. 16

Muscovy Duck:

tender muscovy duck, pan seared until crispy and finished with a cherry shallot relish, served with wild rice and wilted spinach 23

Crab Stuffed Beef Filet:

a tender 6 oz beef filet stuffed with jumbo lump crab meat topped with fresh wilted spinach and a creamy mornay sauce 27

Shrimp Marinara:

fresh tomato marinara topped with grilled shrimp and asparagus, sprinkled with parmesan cheese served over linguini 16

Double cut pork loin chop:

thick cut pork loin grilled and served with mushroom gravy, rosemary roasted potatoes and house vegetables. *(this item requires additional cooking time)* 17

Stuffed Pot Roast:

stuffed with prosciutto, green olives and garlic, marinated overnight then cooked until tender green beans and tomatoes finish this dish 19

Blue Cheese Crusted Beef Filet:

8 oz, center cut filet with danish blue cheese crust served with mashed potatoes and wilted spinach 26

Crawfish & Mushroom-stuffed Salmon:

fresh salmon filet with crawfish and mushroom stuffing, broiled to perfection and finished with white wine cream sauce, served with mashed red potatoes and sautéed vegetables 19

Lasagna:

a family classic, layers of noodles, meat sauce and three cheeses. Served hot and bubbly with a house salad on the side 12

Stuffed Chicken Breast:

stuffed with broccoli and three cheese combination, broiled until golden brown and served over rice 18

Crab Imperial:

jumbo lump crab meat, asparagus and sweet peas in a creamy herb tomato sauce over linguine noodles 16

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Pies and Cakes

Italian Cream Cake with Cream Cheese Icing
\$32.00

Coconut Custard Pie
\$24.00

Fresh Apple Cake with Caramel Sauce
\$28.0

Pecan Pie
\$25.00

Apple with with Crumb Topping
\$24.00

Banana Cream Pie
\$24.00

Coconut Cream Pies
\$24.00

Fresh Blueberry Tart
\$27.00

Mississippi Mud Pie
\$28.00 (9x13)

Bread Pudding with Whiskey Sauce
\$28.00 (9x13)

If you don't see what you are looking for please ask.

- * Pies & cakes are made fresh daily
- * Seasonal Pies
- * Only quality ingredients

Also try our Sweet Breads

Banana Nut

Zucchini

BlueBerry

Orange - Cranberry

Cinnamon

Reminder...

Pie Pan
Exchange

When you return your pie
pan your next pie
purchase is \$4.00
less.