

STAGECOACH RESTAURANT

SOCIALS

DEVEILED SPRING EGGS 12

Traditional farm-fresh yolk mousse topped with smoked pickle mustard seeds, an extra-crispy Trail Bird Cracklin' shard, and house-made smoked tomato jam.

TRAIL BIRD CRACKLIN'S 14

Extra-crispy chicken skins, cornstarch-dredged and flash-fried to a deep golden crunch. Seasoned with Stagecoach Dust and served with smoked honey-buttermilk ranch.

BUFFALO SLIDERS 16

Three hand-pressed patties of Bison, Wagyu, and Wild Boar on toasted pretzel buns. Topped with a savory balsamic-onion jam, creamy Gorgonzola, and peppery arugula.

DUCK AND MINI WAFFLES 16

Southern-fried duck medallions over house-made sweet potato-cornmeal waffles. Finished with smoky honey blackberry syrup, fresh jalapeño honey pearls, and crispy micro-basil.

FRIED GREEN TOMATOES 15

Stagecoach Top Seller. Tart green tomatoes, cracker-breaded and fried crisp. Served with savory pimento mousse and fresh dill cream.

PORK BELLY BURNT ENDS 16

Stagecoach's Signature Dish:

Indulge in our slow-smoked mesquite pork belly, expertly flash-fried and coated in a delectable, sticky Dr Pepper BBQ glaze.

GARDEN GREENS

ADD YOUR CHOICE OF PROTEIN:

Grilled/Fried Chicken 6, Grilled Shrimp 6,
Seared Swordfish 12, Steak 10

HERITAGE COBB 16

Halved Baby Gem lettuce hearts topped with an "egg tartine," Dr Pepper glazed bacon lardons, and Gorgonzola crumbles. Finished with heirloom tomato confit, pickled red onions, and our house dill-buttermilk dressing.

STRAWBERRY & WATERMELON 16

A classic, refreshing blend of baby arugula, fresh mint, and basil tossed with macerated strawberries, fresh watermelon, and crumbled queso fresco. Finished with honey-chile pecans and a bright honey lime vinaigrette.

BLUEBERRY PANZANELLA 16

A "New Signature" featuring a whipped goat cheese base topped with fresh blueberries, arugula, and fresh herbs. Served with fried chickpeas and a bright lemon-honey vinaigrette.

Hearth-Toasted Panzanella 16

Charred rosemary sourdough croutons and hand-torn fresh mozzarella tossed with heirloom tomato confit, cucumber ribbons, and smoked mustard seeds. Finished with a Balsamic-Shiner reduction and fresh basil.

SIDE HOUSE OR CAESAR - 8

DRESSINGS:

Dill Buttermilk, Blue Cheese, Tomato Balsamic, Honey Lime Vinaigrette, Gouda Caesar.

HANDHELDS

Served with choice of salt & pepper fries, rainbow sweet potato fries, or onion rings.

STAGECOACH BURGER 18

Everything brioche, Texas wagyu patty, sharp yellow cheddar or gruyere cheese, lettuce, tomato, onion, and pickles.

SOUTHERN FRIED CHICKEN 17

Everything brioche, fried chicken, sharp cheddar, pecan smoked bacon, lettuce, tomato, pickles and dill-buttermilk

SALADO RUBEN 19

Shiner Bock braised corned beef, topped with pickled purple cabbage and melted Gruyère. Served on rosemary sourdough with a spicy jalapeno thousand island sauce.

LOCKHART LAMB BURGER 18

Everything brioche, lamb patty, goat cheese, smoked tomato jam, dill-buttermilk arugula, and pickled red onions.

FRIED GREEN TOMATO BLT 17

Toasted rosemary sourdough, fried green tomatoes, pimento cheese, pecan smoked bacon, lettuce, and mayo.

CHUCK WAGON TACOS 17

Tender filet tips seasoned and grilled, served on house-made red corn and duck fat tortillas. Topped with smoked tomato salsa, queso fresco, and pickled red onions.

Honoring The Trail, Defining The Future.

Welcome to the next chapter of the Stagecoach Inn. My mission is simple: to honor the deep-rooted culinary heritage of this historic landmark while pushing it forward into the modern culinary world. We believe in "from-scratch" cooking, utilizing the best of Texas—from mesquite-smoked meats to regional flavors that define our home.

Because we prioritize the freshest seasonal harvests, our menu is designed to rotate. This allows us to highlight the best of what the season offers, ensuring every dish served is at its peak. Because of this, some menu modifications will be politely declined. Whether it's a reimagined classic or a new signature, thank you for being a part of our history.

— *Billy Joe Wilson, Executive Chef*



STAGECOACH

RESTAURANT

ENTREES

choice of two sides

1861 WAGYU COUNTRY FRIED STEAK 24

Premium tenderized Wagyu beef, hand-breaded in a classic cracker crumb and topped with our signature creamy black pepper gravy.

CENTER CUT RIBEYE 35

A 14oz hand-cut Ribeye, open fire-grilled to your desired temperature. Then topped with a melt of garlic-chili "Cowboy Butter" and a nest of crispy tobacco onions.

SHINER BRICK CHICKEN 24

Airline chicken breast brined in Shiner Bock and seared under a heavy cast-iron press. Finished with a bold Shiner-mustard and smoked honey glaze.

PECAN CRUSTED RAINBOW TROUT 22

A 7oz fresh trout filet coated in a crisp pecan-cornmeal crust. Pan-seared and finished with a silky lemon butter sauce.

SMOKED VENISON MEATLOAF 26

House-made venison loaf, grilled to order for a smokey finish. Glazed with a sweet and savory BBQ sauce and topped with crispy tobacco onions.

GRILLED SWORDFISH 28

Thick-cut swordfish steak seasoned with Stagecoach Dust and open fire-grilled. Finished with a bright, tangy Peppadew pepper chimichurri.

HOUSE-MADE PASTA

Served with House or Caesar Salad.

CHICKEN FRANCESE 22

Stagecoach Top Seller. Tender chicken breast with a light cracker-crumbs breading, served over spinach fettuccine. Finished in a velvety lemon-butter and caper sauce.

Hearth & Harbor Seafood Ravioli 36

Chef's Signature. Lobster, shrimp, and scallop stuffed ravioli in a rich Lobster Sherry cream sauce. Topped with a butterpoached lobster tail.

SHORT RIB RAGYU 26

Shredded short rib in a "pot liquor" reduction of Shiner Bock and roasted vegetables over veal and beef-filled tortelloni. Finished with shaved parmesan.

Hearth-Fired Eggplant Stack 22

Crispy breaded eggplant layered with mozzarella, fresh marinara, and melted provolone. Served over basil-pecan pesto. Then finished with shaved parmesan.

CHISHOLM TRAIL SIDES

a la carte 7

PIMENTO MAC & CHEESE

Rigatoni pasta folded into a rich, sharp white cheddar and pimento cheese sauce. Finished with a buttery, hand-crushed cracker-crumbs crust.

SMOKED GOUDA MASHED POTATOES

Velvety yukon mashed potatoes whipped with melted butter, smoked gouda, herbs, sea salt, and fresh cracked pepper.

SPINACH AU GRATIN

Tender baby spinach folded into a decadent, mornay sauce. Oven-baked under a blanket of melted cheddar and toasted herbed breadcrumbs.

GRILLED ASPARAGUS

Jumbo fresh asparagus spears seasoned and hearth-grilled for a subtle char. Finished with charred lemon and premium olive oil.

ROASTED SWEET POTATO

Whole-roasted sweet potato split and topped with a house-made Chili-Lime Butter and finished with cracked sea salt and fresh cilantro.

COLLARD GREENS

Traditional Southern greens slow-braised for hours with smoked tasso ham and a bright splash of apple cider vinegar "pot liquor."

SMOKED HONEY BRUSSEL SPROUTS

Flash-fried sprouts tossed with thick-cut bacon lardons and a generous drizzle of our signature house-made smoked honey

HONEY GLAZED RAINBOW CARROTS

Vibrant, hearth-roasted baby rainbow carrots glazed in smoked honey and topped with fresh-picked garden thyme and cracked black pepper.

END OF THE TRAIL

THE STRAWBERRY KISS* 12

An Executive Reimagining features a moist yellow cake base, hand-macerated Texas strawberries, and a marshmallow Chantilly cream, paying tribute to the classic Stagecoach favorite.

CHEF'S SEASONAL SELECTION MKT

A rotating feature showcasing the best of the season's harvest. Please ask your server for today's inspired creation.