

LUNCH

Monday - Friday
11 a.m. - 2 p.m.

DINNER

Tuesday - Saturday
5:30 p.m. - 9 p.m.

BRUNCH

Saturday
10 a.m. - 2 p.m.



DINNER

Order Online: www.thefeedstoreec.com

(979) 541-5229

Drive Thru Window Available

Catering Available



MENU

STARTERS

GULF COAST CRAB CAKES \$9

Jumbo Lump Crab from Seadrift, Texas, Seasoned with Fresh Dijon, Lemon, and Select House Spices

ANGUS BEEF PETITES \$11

Beef Tidbits Pan-Seared in Butter and Sautéed in Demi-Glace

TRIPLE "S" MEDLEY \$8

This Is a Fun Mix of Sour Fried Pickles, Spicy Jalapeños, and Sweet Onions served with our Housemade Ranch Dressing
Half Order available for \$5

BASIL TOMATO FLATBREAD \$6

Fresh Basil, Garlic, and Tomatoes Baked atop of Mozzarella, Parmesan, and Mayo on House Flatbread

FRIED RAVIOLI TRIO \$9

Flight of Cheese, Jalapeno Cheese, and Meat filled Ravioli Served with Fresh House Marinara

PEACH CHUTNEY DIP with JALAPEÑO CREAM CHEESE \$8.50

Jalapeno Cream Cheese Topped with House Peach Chutney, Bacon, and Served with Pita Chips

SALADS

THE FEED STORE \$12

Heritage Spring Blend Mix, Grilled Chicken*, Oranges, Fresh Avocado, Shredded Carrots, Ripe Cherry Tomatoes, Strawberries, Sliced Almonds, Roasted Pumpkin Seeds, Parmesan Cheese, and Croutons

TEXAS PECAN \$12

Spinach, Grilled Chicken*, Candied Pecans, Feta or Bleu Cheese and Diced Shallots

SOUTH TEXAS \$12

Romaine, Chicken Strips*, Roasted Corn, Black Beans, Sliced Avocado, Monterrey Jack Cheese, Cherry Tomato, Green Onions, Cilantro, Candied Jalapeños, & Crispy Fried Onions

SOUP & SALAD \$10

Small Bowl of Soup & Side Salad of Your Choice

*ALTERNATIVE PROTEIN

Shrimp/Salmon \$5.50
1 Crab Cake \$1.00
2 Crab Cakes \$5.50

Housemade Dressings

Bleu Cheese
Jalapeno Ranch
Traditional Ranch
Orange Vinaigrette
Balsamic Vinaigrette
Caesar

STEAKS AND CHOPS

To Ensure Highest Quality and Selection, our 1855 Upper 2/3 Choice Angus Beef Steaks and our Hearty Pork Chops are Hand-Cut by our Chef. Each is served with a Choice of Potato paired with your choice of a Vegetable, House or Caesar Salad, or Soup. Specialty Salad \$1.50 extra

FILET MIGNON \$36

Eight Ounce, Wet-Aged Filet Masterly Grilled to your choice of Temperature and Brushed with Herb Butter

RIBEYE \$32

Sixteen Ounce, Wet-Aged Ribeye Masterly Grilled to your choice of Temperature and Brushed with Herb Butter

CULOTTE (COO'-LAT) \$21

Our Twelve-Ounce Special Cut, Top Shelf Sirloin is Lean and Bursting with Flavor. Grilled to your Preferred Temperature and Brushed with Herb Butter. If ordered medium well or well done, the culotte steak will be butterflied

◇ CHOP \$19

Eighteen Ounces, Our Pork Chop is prepared Sous Vided with a Honey Glaze and Pan-Seared to Perfection

POULTRY

HERB ROASTED CHICKEN \$16

One-Half Chicken brined overnight with Savory Seasonings and Fresh Herbs. Oven-Roasted or no-batter fried (Extended cook time for fried)

PASTA

Served with one side

CHICKEN PARMIGIANA \$15

Hand Battered Chicken Breast Fried to a Golden Brown Served on a Bed of Spaghetti and Topped with House Marinara and Mozzarella Cheese

◇ CHICKEN AND ROSEMARY RAVIOLI \$12

Ravioli Stuffed with Chicken and Rosemary Served with our Rosé sauce

Create Your Own Pasta \$10

Choose One of Each

FETTUCCINE or SPAGHETTI PASTA

SAUCES

MARINARA: Tomato Based Sauce Simmered with Shallots, Garlic, Basil, Oregano and Olive Oil

ALFREDO: Cream Based Sauce, with Fresh Thyme, Garlic and Parmesan Cheese

ROSÉ: Blend of House Marinara and Alfredo Sauce

Garlic Olive Oil: Extra Virgin Olive Oil with Fresh Fine Chopped Garlic

ADDITIONS

\$5

Grilled Chicken
Meatballs
Grilled veggies

\$8

Pan-Seared or Grilled
Shrimp
Salmon

◇ Keoki's Favorite

SIGNATURE SEAFOOD

Each Is Served with Your Choice of a Featured Potato
and Paired with a Choice of Vegetable, House or Caesar Salad, or Soup
*Specialty salad \$1.50 extra

◇ TEXAS REDFISH \$22.50

Local Farm Raised Copper Shoal Red Drum, Served Pan Seared or Blackened

FRESH ATLANTIC SALMON \$18

Delicately Seasoned with House Blend of Spices, Served Grilled or Pan-Seared

WILD PACIFIC YELLOW FIN TUNA \$18

Grilled or Pan-Seared, Served with A Sweet Chili Sauce and Lemon

WILD CAUGHT TEXAS SHRIMP \$17

Lightly Seasoned with House Blend of Spices, Served Grilled, Pan-Seared, or Fried

FRESH FARM RAISED CATFISH \$14

Pan-seared, Fried, or Blackened with House Seasoning

FAVORITES FROM LUNCH

CHICKEN TENDERS \$10

Light and Flaky Buttermilk Spiced Batter with A Hint Of
"Louisiana" Hot Sauce and Served with Gravy for
Dipping and Golden Fries

THE BURGER \$9

1885 Choice Black Angus Beef on a Brioche Bun with Golden Fries
and your Choice of Trimmings*

THE RICEBIRD \$9

Hearty Chicken Breast Sandwich Served on a Brioche Bun with
Golden Fries and your Choice of Trimmings*

*TRIMMINGS

Lettuce, Tomato, Red Onion, Grilled Onions, Pickles, Mayonnaise,
Mustard, Ketchup, BBQ Sauce, Salsa, Jalapeños

EXTRAS \$1

Avocado, Bacon,
Cheese: American, Swiss, Provolone, Pepper Jack, Havarti

EXTRA PATTY \$4

◇ Keoki's Favorite

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.