



LUNCH

Monday – Friday  
11 a.m. – 2 p.m.

THE  
**FEED STORE**

ALWAYS FRESH – MOSTLY HEALTHY

LUNCH

Order Online: [www.thefeedstoreec.com](http://www.thefeedstoreec.com)

(979) 541-5229

Drive Thru Window Available

Catering Available



# From the Garden

## The Feed Store Salad \$13

Spring mix, grilled chicken\*, oranges, avocado, shredded carrots, cherry tomatoes, strawberries, sliced almonds, roasted pumpkin seeds, parmesan cheese & croutons

## Texas Pecan Salad \$13

Spinach, grilled chicken\*, candied pecans, red onion & Feta or Blev cheese crumbles

## South Texas Salad \$13

Romaine, fried chicken tenders\*, roasted corn, black beans, avocado, Monterrey Jack cheese, cherry tomato, green onions, cilantro, candied jalapeños, & fried onions

## House Salad\*\* \$9

Spring mix, shredded carrots, cherry tomatoes & croutons

\*seafood Substitutions: Salmon or Shrimp (\$5.50) / One Crab Cake (\$1.00) / Two Crab Cakes (\$5.50)

\*\*Salad Additions: Extra Chicken (\$4.50) / Salmon, Shrimp (\$9) / One Crab Cake (\$4.50) / Two Crab Cakes (\$9.00)

Housemade Dressings: Blev Cheese, Jalapeño Ranch, Traditional Ranch, Orange Vinaigrette, Balsamic Vinaigrette

## Sandwiches

Served with one side of your choice

### BLT \$11

Bacon, lettuce, tomato, and house mayo on Sourdough

### Grilled Cheese \$9

Havarti and pepper Jack cheese grilled on sourdough bread

### The Reuben \$11

Corned Beef, fresh sauerkraut, Swiss cheese & Russian dressing on marble rye

### The Ricebird \$10.50

Grilled chicken breast or fried tenders served build-it-your-own style on a Brioche bun

Dressed with your choice of trimmings\*

### The Kitchen Burger \$10.50

Fresh hand pressed beef patty served build-it-your-own style on a Brioche bun

Dressed with your choice of trimmings\*

### \*TRIMMINGS

lettuce, tomato, pickles, red onion, grilled sweet onions, mayonnaise, mustard, ketchup, BBQ sauce, jalapeños

Extras (\$1): Avocado, Bacon, Cheddar, American, Swiss, Havarti, Pepper Jack, Or Blev Cheese,

Extra patty (\$5)



## Chicken Salad \$10.50

Celery, parsley, parmesan & walnuts

Served as a sandwich with your choice of bread or on a bed of greens

## Tuna Salad \$10.50

Cranberries, celery, parsley, parmesan & lemon zest

Served as a sandwich with your choice of bread or on a bed of greens

## Combinations

### Texas Two Step \$10.50

Pick two: Cup of soup, House salad (specialty salads \$2.00 extra) or a 1/2 Sandwich (Chicken Salad, Tuna Salad, Reuben, chicken or burger slider or 1/2 Sandwich Special)

### Three Sides Plate \$9.50

Pick any three sides to make a plate

Soup of the Week - Cup \$4 Bowl \$8.50

## Entrees

Served with two sides of your choice

### From the Coop

Fried Chicken Tenders \$12

Grilled Chicken Breast \$12

### From the Water

Crab Cakes - \$15.00 - with only one side \$12

Crab Cakes - no side \$9.00

Shrimp (fried, grilled, or pan seared) \$16.50

Salmon (grilled or pan seared) \$17.50

Catfish (fried, pan seared, or blackened) \$13.50

### From the Pasture

Pork Chop (6 oz.) - one chop \$12.50 - two chops \$16.50

Angus Ribeye (10 oz.) \$21.50





# Munchkin Menu \$6.50

Served with a side and a small drink

Gooey Grilled Cheese Sandwich

Kickin' Chicken Tenders & Gravy

Power Up Peanut Butter & Jelly

Say Cheese Burger (slider)

## Sides

### Vegetables \$4

Braised Carrots, Green Beans, Squash Medley,  
Skillet Cabbage (seasonal), Sauerkraut, Spinach

### Potatoes \$4

Mashed potatoes or Pureed Sweet Potatoes,  
French Fries, Sweet Potato Fries (\$1.00 extra)

### Side Salad \$4

Cup of Fruit, Specialty Salad (\$2 extra)

### Cup of Soup \$4

Soup of the Week

## Desserts

Fried Fruit Pie \$5

Assorted Cakes, Cobblers, etc. \$5

(A la mode \$1.75 extra)

Bowl of Ice Cream \$3.50

## Our Story

The Feed Store has been an evolution of ideas bantered around among family and friends for more than a decade. Owner George "Keoki" Willis IV, whose love of cooking and appreciation of good food, envisioned having a restaurant and to that end pursued, adapted, and embraced those ideas along with a business concept he believes will serve his customers well. Opened in 2018, we offer freshly prepared meals, homemade pastries, and fine dining quality in a relaxed and inviting atmosphere making life easier and more enjoyable ... what's not to love about that!