appetizers

Texas Twinkies GF | 13 | bacon wrapped jumbo jalapeño, lightly breaded with gluten free rice flour stuffed with pimiento cheese, smoked gouda, smoked brisket served with come back sauce
Reuben Fries GF | 13 | seasoned matchstick fries, wagyu corned beef, sauerkraut, swiss cheese fondue, russian dressing
Texas Jalapeño Pimiento Cheese | 13 | spiced butter crackers, jalapeño pimiento cheese, pickled red onions
Southern Deviled Eggs GF | 12 | farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika, pickled red onion
Focaccia Bread | 9 | neapolitan piecrust topped with herbs and garlic, virgin olive oil and balsamic vinegar for dipping
Charcuterie Board | 19 | chef’s selection

soup & salad

Table 13’s Famous Tomato Soup GF | 8 | with grilled cheese crostini
Granny Smith Salad GF | 12 | spring mix, fresh granny smith apples, candied pecans, grape tomatoes, danish bleu cheese crumbles, balsamic vinaigrette - add chicken breast | 10 |
Greek Salad GF | 14 | chopped romaine lettuce, kalamata olives, red onions, cucumber, feta cheese, pepperoncini peppers, grape tomatoes, fried capers, greek vinaigrette - add chicken breast | 10 |

use your hands

served with matchstick fries
The Vintage Reuben | 18 | thin sliced wagyu corned beef, house made sauerkraut, swiss cheese, russian sauce served on seeded jewish rye
Muffaletta | 18 | traditional new orleans sandwich, black forest ham, genoa salami, sopressata, provolone cheese, olive tapenade served on muffaletta bun
The Bacon Burger | 18 | best bacon cheese burger around - applewood smoked bacon, wisconsin cheddar, lettuce, tomato, red onion, pickle and your choice of mayo, mustard, or barbecue sauce served on a brioche bun
cooked medium rare, unless otherwise specified

neapolitan pizza pie

Start with a margherita pizza, add:
| 1.50 each | kalamata olives, green olives, black olives, pepperoncinis, red onion, jalapeños, capers, mushrooms |
| 2.50 each | black forest ham, genoa salami, hot soppressata, jimmy’s italian sausage, creamed spinach, pepperoni |
| 3.50 each | smoked brisket, smoked chicken

entrees

dinner salad available with entree
Salmon Meuniere GF | 28 | fresh atlantic salmon, pan seared with brown butter served with smoked gouda grits
Filet Mignon | 34 | 6 ounce, maître d’ butter served with roasted garlic mashed potatoes with beef gravy
| 5 | au poivre style |
| 5 | danish bleu cheese crusted

Lemon Caper Chicken GF | 26 | choice of grilled or lightly breaded and pan seared, finished with lemon caper beurre blanc sauce served with smoked gouda grits

Pork Chop | 28 | 16 ounce, three day marinated and grilled served with mango chutney, roasted garlic mashed potatoes with beef gravy
Grilled Quail GF | 25 | mike mcrae’s special recipe: five hour brined, four hours marinated, then seasoned and grilled to perfection served with smoked gouda grits

Wild Atlantic Halibut GF | 34 | seasoned and grilled beautifully served with lemon beurre blanc sauce and smoked gouda grits

McRae’s American Bistro & Cocktails
est. 1997

Please be patient, good food takes time.
We only have enough room in our little kitchen for two guys.