

# 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** | 10 | neapolitan piecrust topped with herbs and garlic, virgin olive oil and balsamic vinegar for dipping

**Charcuterie Board** | 21 | chef's selection

# soup & salad

*each salad available in half size portions 7*

**Table 13's Famous Tomato Soup** GF | 9 | with grilled cheese crostini

**Granny Smith Salad** GF | 13 | spring mix, fresh granny smith apples, candied pecans, grape tomatoes, danish bleu cheese crumbles, balsamic vinaigrette - add chicken breast | 10 |

**Greek Salad** GF | 15 | 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** | 19 | thin sliced wagyu corned beef, house made sauerkraut, swiss cheese, russian sauce *served on seeded jewish rye*

**Muffaletta** | 19 | traditional new orleans sandwich, black forest ham, genoa salami, soppressata, provolone cheese, olive tapenade *served on muffaletta bun*

**The Bacon Burger** | 19 | 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

*please be patient,  
we only have one small pizza oven*

**Mediterranean Pizza** | 17 | creamed spinach, kalamata olives, grape tomatoes, olive tapenade, pepperoncini, feta and fresh mozzarella cheese, arugula

**Margherita Pizza** | 16 | tomato sauce, fresh mozzarella, olive oil and basil

**Caprese Pizza** | 17 | grape tomatoes, fresh mozzarella, fresh basil, finished with a balsamic glaze, shaved parmesan, arugula

**Your Pie Your Way** | 16 | 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

# entrées

*dinner salad available with entree 7*

**Salmon Meuniere** GF | 29 | 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 | 28 | choice of grilled or lightly breaded and pan seared, finished with lemon caper beurre blanc sauce *served with smoked gouda grits*

**Pork Chop** | 29 | 16 ounce, three day marinated and grilled *served with mango chutney, roasted garlic mashed potatoes with beef gravy*

**Grilled Quail** GF | 26 | 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 | 36 | seasoned and grilled beautifully *served with lemon beurre blanc sauce and smoked gouda grits*

# shareable sides

broccolini GF | 8 | matchstick fries GF | 6 | smoked gouda grits GF | 7 | crispy brussels sprouts GF | 9 | chrissy's sautéed mushrooms GF | 9 |  
roasted garlic mashed potatoes with beef gravy | 8 |

<sup>\$5</sup> charge for split entrées | GF = gluten free options  
a gratuity of 20% will be added to parties of 6 or more

**McRae's**  
AMERICAN  
BISTRO & COCKTAILS  
est. 1957

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