

# LUNCH

be kind & eat well

## Start

\*Crispy Calamari - Served with Creole Remoulade 12

N.O.B.S. (New Orleans Bbq Shrimp) - garlic + shallots + butter + lemon + Worcestershire + white wine 18

\*Brussels Sprouts Royale - spiced pecans + bells + bacon + apples + golden raisins + balsamic + parm 12

\*social hour selections 3-6 Mon - Fri

## Salads & Soups

Wedge - iceberg + tomato + bacon + bleu crumbles + bleu cheese dressing + balsamic redux 12

#Aviators (aka Caesar) Salad - romaine hearts + parm + cured egg yolk + boquerones + croutons 11

Salad Toppers - chicken 6, shrimp (4) 7, salmon 10, steak 11

Side Salads - choose side Caesar or side house \*(ranch, bleu, or champagne vin) 7

Gumbo - andouille, seafood and okra or Soup du Jour - changes at chefs whim | 8 cup/12 bowl

## meals

\*choice of side

all sandwiches served on 'new world bakery' bread and with choice of side

High Stack Po' Boys - shrimp, oyster or catfish + l.t.p. + remoulade + house cut fries 15

#Mudbug Burger - 1/2 lb dry-aged prime beef + l.t. + sauteed onions + Creole remoulade + house cut fries 15

\*\*\*burger add ons - Bacon \$2, local Dos Lunas Cheese \$2, Farm Egg \$2\*\*\*

Shrimp n Grits - Gouda + cream + Homestead Gristmill grits + butter + bacon + spinach  
baby bella's + onion + sun-dried tomato + garlic 22

The Cajun Combo - 1/2 of one of our po' boys + cup of gumbo or small salad 15

Soulful Seafood Jam - salmon + seafood jambalaya + creole mustard beurre blanc 16

Bayou Fish & Chips - catfish + mustard + cornmeal crusted + house cut fries + house tartar 14

Lunch Steak & Frites - chefs cut + potatoes gratin + seasonal veg + Cajun butter + fire 26

Lagniappe - filthy rice | seasonal vegetable | French fries (truffle & parm +3) | Gouda grits (all -gf-)

## Sweets

all desserts scratch made in house & all desserts 8

Burnt Cream (crème brûlée) - cream + egg + vanilla bean + sugar gf

Pucker Up Pie - house pressed key lime juice + sweet cream + butter + Graham cracker + strawberries gf

Chocolate Peanut Butter Pie Cheesecake - peanut butter + cream cheese + sugar + Graham crackers + chocolate gf

### Mudbug Family

General Manager: Janine Jones

Executive Chef: Chris Bissell

Asst GM/Bar Manager: Sergio Lazo

Mudbugs Proprietor: Jeff Parks



### Our Local Farmers, Ranchers, Purveyors

Embrace The Grind Coffee (BTX)

44 Farms (TX)

Dos Lunas Cheeses (ATX)

Broken Arrow Ranch (Ingram, TX)

New World Bakery (Kyle, TX)

On Point Spice Company (BTX)

Gristmill Grits (Waco, TX)