



LUNCH

11 AM-3 PM

APPS

- PITA & HUMMUS** House Made Hummus, pita \$7
- LOADED FRIES, TOTS, OR SPROUTS** cheddar cheese, jalapenos, cilantro, & ranch \$7
- Add ons:** egg \$2, Goat Cheese \$1, Bacon, Ham, or Sausage \$3, Steak or Shrimp \$12, Avocado \$2

KIDS

- CHICKEN TENDERS** 2 Chicken tenders \$7
- GRILLED CHEESE** Sourdough & cheddar cheese \$6
- Served with fries, tots, or fruit*

SALADS & SOUPS

- CAPRESE SALAD** Smoked marinated tomato, mozzarella, basil oil, balsamic glaze, on a bed of dressed mixed greens \$10
- CAESAR SALAD** Romaine lettuce, shaved parmesan, house made dressing and croutons \$9
- SPROUT SALAD** Mixed greens, shredded brussels sprouts, goat cheese, spiced pepitas, pickled red onion, and dried cranberries and dressing of choice. . \$10
- GARDEN SALAD** Romaine lettuce, cherry tomatoes, cucumber, carrots, pepperoncinis, kalamata olives and dressing of choice \$10
- SOUTHWESTERN** Mixed greens, roasted corn, black beans, carrots, roasted red bell pepper, avocado, southwestern dressing. \$10

PROTEINS & DRESSINGS

- PROTEINS** Salmon 12 / Steak 12 / Shrimp 12 / Grilled or Fried Chicken 3
- DRESSINGS** Ranch / Blue Cheese / Italian / Creamy Poppy Seed Vinaigrette / Lemon Sriracha

SOUPS

- TOMATO BISQUE** with croutons and your choice of cheddar or goat cheese \$5
- SEASONAL SOUP** \$8

BURGERS

- Served with your choice of fries or tots. Substitute fried sprouts or loaded fries/tots for addtl. charge
- THE TRINITY** Beef Patty, bacon jam, goat cheese, & pickled red onion \$14
 - TRIED & TRUE** Beef Patty, mustard, pickles, lettuce, tomatoes Add Bacon, cheddar, or goat cheese \$1 \$12
 - RATTLESNAKE** Beef patty, cheddar, caramelized onions, jalapenos, BBQ sauce, lettuce, tomato, lemon garlic aioli, topped with a charred jalapeno. \$14
 - BLACK & BLUE** Blackened Beef Patty, lemon garlic aioli, lettuce, tomato, blue cheese crumbles, & buffalo sauce. Add bacon \$1. \$14
 - BOURBON BLUES** Beef Patty, bourbon blueberry rosemary compote, bacon, goat cheese, & mixed greens \$14

- SIDES A LA CARTE** Fries \$4 / Tots \$4 / Sprouts \$4 / Egg \$2 / Fruit \$3 / Salad \$4 / Avocado Smash or Slices \$2 / Cheese \$1 / Bacon \$3 / Blueberry Compote \$1 / Ranch \$1

SANDWICHES & MORE

- Served with your choice of fries or tots. Substitute fried sprouts or loaded fries/tots for addtl. charge
- REUBEN** Sliced corned beef, sauerkraut, swiss cheese, russian dressing, marble rye bread \$15
 - CALI CHICKEN CLUB** Chipotle mayo, lettuce, tomato, grilled chicken, provolone cheese, avocado \$15
 - GRILLED CHEESE** Sourdough and cheddar. Try it with Caramelized onion, bacon, jalapeno, or tomato. . . . \$9
 - PATTY MELT** Beef patty, house made patty melt sauce, caramelized onions, swiss cheese & cheddar cheese. . \$14
 - FRIED GREEN TOMATO SAMMY** Pickled red onions, our house made sauce, fried green tomatoes, sourdough bread \$14
 - CIAO AVOCADO TOAST** Rustic sourdough, avocado smash, tomato jam, honey balsamic red onion jam . . \$12
 - FRIED CHICKEN SANDWICH** Fried chicken patty, lemon garlic aioli, creamy coleslaw, pickles (Make it TX Hott) \$11
 - TX HOTT FRIED CHICKEN** TX Toast, creamy coleslaw, fried chicken with our house made TX Hott Sauce, piled high with dill pickles. Served open faced \$12
 - CHICKEN TENDER PLATE** 3 fried chicken tenders with BBQ sauce or ranch dressing \$10
 - Add ons:** Egg \$2, Goat Cheese \$1, Bacon, Ham, or Sausage \$3, Steak or Shrimp \$12, Avocado \$2



7AM - 11AM

COFFEE & BREAKFAST

BREAKFAST TACO Choice of flour or corn tortilla, egg, cheese, hashbrown; red or green salsa. Add ons: Bell Peppers / Jalapenos / Tomatoes / Onions \$3

Add Bacon \$3 / Ham \$3/ Sausage \$3/ Steak \$3/ Shrimp \$3 / Avocado \$2

OMELET 3 eggs with the choice of 2 fillings: Cheddar Cheese / Goat Cheese / Tomatoes / Onions / Bell Peppers / Jalapenos / Bacon / Ham / Sausage. Add Avocado \$2 / Steak \$3 / Chicken \$3/ Shrimp \$3 (Choice of side) \$12

BREAKFAST SANDWICH English muffin, sausage, egg. Add cheese or substitute bacon for an extra charge. \$5

ANDYS BREAKFAST 2 eggs your way, hashbrowns, choice of protein and silver dollar pancake \$11

TRINITY BACON MELT Bacon, egg, cheddar cheese, avocado smash in between two slices of bread (Choice of side) \$11

RISE N SHINE English muffin, avocado smash, sausage patty, tomato, mixed greens, pickled red onion, egg of choice (Choice of side) \$10

A LA CARTE

egg \$2, bacon \$3, sausage \$3, fries \$4, tots \$4, silver dollar pancake \$4, regular pancake \$6, hashbrowns, \$3, fruit \$3, toast \$2, english muffin \$2 avocado \$2

COFFEE

- ESPRESSO Milk & Honey \$3.60
- LONG BLACK (6oz) \$3.85
- AMERICANO (12oz) \$3.25
- LARGE AMERICANO (16oz) \$5.85
- CORTADO (4oz) \$4.10
- CAPPUCCINO (6oz) \$4.35
- LATTE (12oz) \$4.70
- LARGE LATTE (16oz) \$5.45

- HOT COFFEE**
8oz \$3 / 12oz \$3.50 / 16oz \$3.75 / Refill \$1
Bottomless \$5.15
- WORLDS BEST CUP**
Bourbon syrup, drip coffee, orange-infused cream
(12oz) \$5.50
- COLD COFFEE**
Cold Brew / NOLA / Chocolate Cold Brew . \$5.10
- FISHER LATTE**
Bourbon & vanilla syrups, espresso, cinnamon,
milk (12oz) \$4.95

TEA

- CHAI LATTE Indian spiced tea + milk \$4.60
- MATCHA LATTE Finely ground green tea + milk \$5.10
- LONDON FOG Earl grey tea, vanilla, steamed milk. \$4.25
- GOLDEN MILK Ginger turmeric tisane, agave, steamed oat milk. \$4.25
- 333 Peppermint, rosehips, chamomile (Herbal tea) \$3.25
- KING CRIMSON Hibiscus, citrus, lemongrass (Herbal tea) \$3.25
- GINGER TUMERIC Turmeric, ginger, citrus (Herbal tea) \$3.25
- LOOSE LEAF TEA Oolong / Breakfast Blend \$5.25
- TEA BAGS Jasmine / Emerald Springs / Earl Grey \$3.25
- ICED TEAS Classic Black / Ginger Plum \$3.40

FLAVORS

Vanilla \$.25 / Salted Caramel \$.25 / Mocha \$.25 / Bourbon \$.25 / Honey \$.50

Agave \$.50 / Sugar-Free Vanilla \$.25

MILKS

Almond / Oat / Breve / Heavy Cream \$1.00

KIDS

- HOT COCOA With marshmallows \$3.60
- MILK STEAMER With choice of flavor. \$3.60
- BABYCCINO Steamed milk with vanilla, marshmallows, sprinkles \$3.10



TRINITY STREET

FINE FOOD & DRINK

FOOD

APPETIZERS

- CORNBREAD LOAF** Served with honey butter \$9
- FRIED GREEN TOMATOES** Topped with a roasted corn pico de gallo, Cholula Ranch Sauce . . . \$12
- PEPPER JELLY GLAZED MEATBALLS** glazed with pepper jelly, garnished with green onion. . \$12
- TOMATO JAM WHIPPED FETA CROSTINI** topped with whipped feta, tomato jam, and olive oil drizzle \$12
- BBQ BRISKET LOADED FRIES** Cheese, BBQ Brisket, Red Pickled Onion, Roasted corn pico, Jalapenos, cilantro, a drizzle of BBQ & Ranch \$14
- SALMON BITES** Tossed in a sesame soy glaze, white & black sesame seeds,

SALADS & SOUPS

- STEAK SALAD WITH HONEY MUSTARD VINAIGRETTE** 4 oz of steak, roasted potatoes, mixed greens, cherry tomatoes, feta cheese and house made honey mustard vinaigrette \$20
- ROASTED BEET SALAD** Roasted beets, orange wedges, goat cheese, toasted pecans, on a bed of mixed greens tossed in house made lemon vinaigrette. \$16
- GUMBO** Chicken, andouilli sausage, okra, onion & peppers. Served with white rice \$15

ENTREES

- SHRIMP N' GRITS** 3 blackened shrimp, cheesy grits, cajun sofrito, bacon, famous red eye gravy. Garnished with fresh cilantro GF \$18
- CHICKEN FRIED STEAK** 10 oz chicken fried steak with country gravy \$22
- MOROCCAN PORK CHOP** Moroccan marinated pork chop ribeye served with a sauteed veggie mix, a harissa yogurt, and dukkah crumble \$23
- CREAMY CAJUN VEGGIE PASTA** Pappardelle pasta, spinach, oyster mushroom, onion, red bell pepper tossed in a cajun cream sauce VG |chicken \$3/bacon \$3/andouille sausage \$6/shrimp \$12/salmon \$12 . . . \$18
- NY STRIP STEAK** 12 oz grilled NY strip steak with a peppercorn garlic compound butter \$40
- SURF N- TURF** 7 oz beef tenderloin, 1 large scallop, 1 shrimp, cajun cream sauce on the side \$45
- FRIED CHICKEN** Drizzled with a hot honey butter, peach mostarda smear and apple fennel slaw on the side. \$12
- PAN SEARED CHILEAN SEA BASS** Served on a bed of creamed spinach w/ a parmesan cream sauce \$30

BURGERS & SANDWICHES

- Comes with French Fries
- SOUTHERN BURGER** Chipotle mayo, lettuce, tomato, jalapenos, seasoned beef patty, bacon, pimento cheese, fried onion strings \$17
- TRIED & TRUE** Beef Patty, mustard, pickles, lettuce, tomatoes (Add Bacon, cheddar, or goat cheese) \$12
- REUBEN** Sliced corned beef, sauerkraut, swiss cheese, russian dressing, marble rye bread \$15
- CALI CHICKEN CLUB** Chipotle mayo, lettuce, tomato, grilled chicken, provolone cheese, avocado \$15

A LA CARTE SIDES

- \$6
- MASHED POTATOES**
- MAC N CHEESE**
- BACON & CHEESY GRITS**
- ASPARAGUS**
- CREAMED CORN**
- COLLARD GREENS**
- FRIED SPROUTS**
- HOUSE SALAD**
- FRIES**

KIDDOS

- Comes with French Fries
- CLASSIC BURGER \$10 / CHICKEN TENDERS \$7 / CHEESE QUESADILLA / \$6 MAC N CHEESE \$6**

DESSERTS

- KEY LIME PIE** Graham cracker crust, sweet & tangy custard, whipped cream, lime. \$7.5
- BANOFFEE WAFFLE** Topped with banana slices, chocolate sauce, caramel sauce, whipped cream, vanilla ice cream. \$9
- DECONSTRUCTED STRAWBERRY CHEESECAKE** Cheesecake custard, strawberry sauce, graham cracker crumble, fresh basil garnish \$8
- S'MORES POT DE CREME** Voltage coffee infused chocolate pudding, vanilla pudding, roasted marshmallow. \$7



TRINITY STREET

FINE COFFEE & COCKTAILS

DRINKS

COCKTAILS

OLD FASHIONED	\$10	MOSCOW MULE	\$10
SAZERAC	\$10	MARTINI	\$10
MANHATTAN	\$10	DAIQUIRI	\$10
WHISKEY SOUR	\$10	HEMINGWAY	\$10
OAXACA OLD FASHIONED	\$10	MOJITO	\$10
PALOMA	\$10	AVIATION	\$10
MARGARITA Frozen & on the rocks	\$10	GIMLET	\$10
COSMOPOLITAN	\$10	NEGRONI	\$10

WINE

BY THE GLASS / BOTTLE

RED WINE Hardy's Red Blend \$9/36, Sean Minor Pinot Noir \$11/44, Chemistry Pinot Noir \$12/48, Broadside Cabernet Sauvignon \$11/44, Silver Ghost Cabernet Sauvignon \$22/88, Cycles Gladiator Merlot \$9/36, Santa Julia Malbec \$9/36, Bela Winery Tempranillo \$14/56

WHITE WINE Blazon Chardonnay \$9/36 Chemistry Chardonnay \$9/36 Luchi Delle Venezie Pinot Grigio \$9/36 Ant Moore Sauvignon Blanc Estate Marlborough \$9/36

SPARKLING & ROSE White Sparkling \$9/36, Olema Cotes de Provence Rose \$9/21

BEER

DOMESTICS Miller Lite, Coors Light, Dos Equis, Modelo, Michelob Ultra, Shiner Bock, Yuengling \$5

CRAFT

Our selection rotates. Ask server/bartender MKT

NON ALCOHOLIC

GLASS BOTTLE SODAS Coke / Sprite / Diet Coke / Dr. Pepper	
Topo Chico / Squirt	\$3.50
ICED TEA	\$2.50
LEMONADE	\$2.50

COFFEE

DRIP COFFEE.	\$3.50
ESPRESSO	\$3.60
LATTE	\$4.70
FISHER LATTE.	\$4.95
CAPPUCCINO	\$4.35
COLD BREW	\$5.10
SYRUPS Vanilla / Mocha / Bourbon	\$.25





TRINITY STREET

FINE FOOD & DRINK

BRUNCH

PLATES

Comes with your choice of a side

*fries, tots, silver dollar pancake,
hashbrowns, fruit, toast, english muffin*

- STEAK & EGGS** Sliced Tender steak seared & tossed in a garlic herb butter & 2 eggs your way. **\$18**
- GRAMAS FRENCH TOAST** Sourdough dipped in Grand Marnier custard, grilled to perfection. Topped with powdered sugar, an orange slice, and a side of Grand Marnier syrup & whipped cream. . . . **\$11**
- HAM BENNY** English Muffin halves topped with Ham Steaks, poached egg, & hollandaise sauce. . \$16
- SMOKE SALMON BENNY** English Muffin topped with Sauteed spinach, Lox Salmon, Poached eggs, Hollandaise, Pickled Red Onion, Balsamic Glaze. **\$16**
- SPINACH & MUSHROOM OMELET** 3 eggs with spinach, oyster mushrooms & swiss cheese . . . **\$16**
- OMELET** 3 eggs with the choice of 2 fillings: Cheddar Cheese, Goat Cheese, Tomatoes, Onions, Bell Peppers, Jalapenos, Bacon, Ham, Sausage. Avocado 2 / Steak 3 / Chicken 3 / Shrimp 3. **\$12**
- MORNING BURGER** Seasoned Beef Patty, Cheddar Cheese, Bacon, Egg, Mayo. **\$14**
- CIAO AVOCADO TOAST** Rustic Sourdough, Avocado Smash, Tomato Jam, Honey balsamic Red Onions. Egg 2/ bacon 3/ ham 3/ sausage 3/ steak 3 / shrimp 3. **\$12**
- B.E.L.T. BUCKLE SANDWICH** Your Classic BLT sandwich with an egg your way **\$14**

ENTREES

- ANDYS BREAKFAST** 2 eggs your way, hashbrown, choice of protein & silver dollar pancake . . **\$11**
- BRISKET TACO PLATE** smoked Brisket, potato, egg & cheese. Served with a side of green chili salsa, salsa roja, pico de gallo & seasoned tortilla chips. **\$12.50**
- SHRIMP N GRITS** 3 Blackened Shrimp, Cheesy Grits, Cajun Sofrito, Bacon, Famous Red eye gravy. Garnished with fresh cilantro **\$18**
- SPUDS BOWL** Hashbrowns, Cheddar Cheese, 2 eggs your way, and 2 filling choices: Tomatoes, Onions, Bell Peppers, Jalapenos, Bacon, Ham, Sausage. Avocado 2 / Steak 3 / Chicken 3 / Shrimp 3 **\$8**
- AVOCADO LOX TOAST** Rustic Sourdough bread loaded with avocado smash AND sliced avocado, Lox Salmon, cucumber. Garnished with everything seasoning. **\$16**
- CHICKEN & WAFFLES** Belgian Waffles & Honey Butter Glazed Fried Chicken **\$14**

PANCAKES

- BERRY AND GRANOLA** 5 oz Fluffy Buttermilk Pancake filled with house made granola. Topped with an assortment of berries & more Granola. **\$14**
- COOKIES N CREAM** 5 oz Fluffy Buttermilk pancake filled with crushed oreos, Topped with a heaping scoop of whipped cream, more crushed oreos on top, and finished with a chocolate drizzle. **\$14**
- THE CLÁSSIC** 5 oz Fluffy Buttermilk Pancake. Make it a double! **\$6**
- SILVER DOLLAR PANCAKE** 2 oz Fluffy Buttermilk Pancake **\$4**

SALADS

- SPROUT SALAD** Mixed greens, shredded brussels sprouts, goat cheese, spiced pepitas, pickled red onion, & dried cranberries with your choice of dressing **\$10**
- SOUTHWESTERN** Mixed greens, roasted corn, black beans, carrots, roasted red bell pepper, avocado, southwestern dressing. **\$10**

Add chicken \$3, steak \$12, salmon \$12, or shrimp \$12

DRESSINGS Ranch / Blue Cheese / Italian / Creamy
Poppy Seed Vinaigrette / Lemon Sriracha
Vinaigrette / Southwestern

A LA CARTE

- fries \$4 / tots \$4 / fried sprouts \$4 / silver dollar pancake \$4 / hashbrowns \$3 / fruit \$3 / toast \$2 /
english muffin \$2 / french toast \$3/ egg \$2 / avocado \$2 /
bacon \$3/ sausage \$3/ chicken \$3 /steak \$12/ salmon \$12 / shrimp \$12 / cheesy grits \$4



TRINITY STREET

FINE COFFEE & COCKTAILS

DRINKS

COCKTAILS

MIMOSA orange, cranberry, pineapple, or grapefruit	\$9	ADULT FISHER	\$9
BOTTOMLESS MIMOSAS	\$30	IRISH COFFEE	\$10
BLOODY MARY	\$10	ESPRESSO MARTINI	\$12
RED BEER	\$7.50	BIG LEB OAT SKI	\$10
FRENCH 75	\$10	HOT TODDY	\$8

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APPLE JUICE	\$3.00

COFFEE

DRIP COFFEE.	\$3.50
ESPRESSO	\$3.60
LATTE	\$4.70
FISHER LATTE.	\$4.95
CAPPUCCINO	\$4.35
COLD BREW	\$5.10
SYRUPS Vanilla / Mocha / Bourbon	\$.25

