

DINNER

STARTERS

Jalapeño Cornbread
Sorghum Butter 6

Smoked Onion Dip
House-Made Potato Chips, Pickled Onion Relish 10

The Pickles and The Pig
Jalapeño-Cheddar Sausage, Daily Sausage Selection,
Tillamook Cheddar, House Mustard,
House Pickles & Kraut, Crackers 15

BBQ Sampler
Brisket, Ribs, Sausage, Cole Slaw, BBQ Sauce 20

Smoked Red Pepper Pimento Cheese
Tillamook Cheddar, Sourdough, Arugula 12

BURGERS

The Hamilton
1/3 lb. House Ground Wagyu Beef, Brisket, Jalapeño
Cheddar Sausage, Bacon, Cheddar, Grilled Onions
& Jalapeños, Mayo 18

LOYO Burger
House Ground Wagyu Beef, Cheddar,
Shredded Lettuce, Tomato, House Pickles,
Red Onion, House Burger Sauce 14

LOYO MAC N'CHEESE

Wagyu Beef Bacon Green Chiles 10



SALADS

LOYO House
Local Greens, Cherry Tomatoes, English Cucumber, White
Cheddar, Smoked Red Pepper Ranch 9

Hydromaine Caesar
Creamy Lemon Dressing, Smoked Grana Padano, Grilled
Sourdough Croûtons 11

Health-Nut Grain Bowl
Smoked Quinoa, Millet, Romaine, Cherry Tomatoes, Roasted
Beets, Arugula, Smoked Pecans, Roasted Shallot Vinaigrette,
Avocado, Fried Farm Egg 14

Salad Add-Ons
Fried Farm Egg 2 | Avocado 2 | Grilled Chicken Breast 6 | Sliced
Brisket 6 | Smoked Turkey Breast 6 | Wagyu Sirloin 9

SIDES

Smoked Garlic Mashed Potatoes | Grilled Asparagus
House Cut French Fries | Bacon Braised Green
Beans Small House Salad | Southern Style Cole Slaw
Classic Potato Salad | Dr. Pepper Baked Beans 6

STEAKS

All Steaks served with Smoked Garlic Mashed Potatoes and
Grilled Asparagus with your choice of sauce.
Please ask your server for any daily steak specials.

6oz Wagyu Sirloin 25

12oz 44 Farms NY Strip 39

8oz 44 Farms Angus Tenderloin 45

SAUCES

Cabernet Demi | Chimichurri | Horseradish Crema

SPECIALTIES

Wood Grilled Pork Chop
Sweet Potato-Bacon-Kale Hash, Pearl Onions,
Cranberry and Golden Raisin Chutney 27

Herb Roasted Half Chicken
Toasted Couscous, Golden Beets, Pecans,
Texas Goat Cheese, Arugula,
Pomegranate-Dijon Vinaigrette 24

Daily Fish Feature
Summer Succotash with Sweet Corn, Spring
Onions, Baby Squash, Cherry Tomato MKT

Gulf Shrimp & Grits
Jumbo Shrimp, Homestead Gristmill Grits, Trinity,
Tasso Ham 25

Smoked Chicken Fried Steak
Buttermilk Marinated and Hand Battered
Wagyu Sirloin, Mashed Potatoes, Bacon Braised
Green Beans, Peppered Cream Gravy 21

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.
Split plates will be subject to a \$3 charge

COCKTAILS

Cask Reserve

Our hand selected barrel from Ironroot Republic Distillery paired with Brandy, Creme de Mure, house-made bitters, gomme syrup, and tobacco smoke 14

Fabuloso

Plantation 3 Star Rum, Lavender Lemonade 10

Southern Storm

House-made Tea Blend, Wodka Vodka, Lemon Balm 9

Berry Light

Citadel Gin, Ginger, Lime, Elderflower, Creme de Mure, Soda Water 10

Midnight Ride

Plantation Original Dark Rum, Plantation OFTD, Mr. Black Coffee Liqueur, Infused Averna, Orgeat 12

McKinney Mojito

Plantation Three Star White Rum, Fresh Mint, Lime Juice, House-made Syrup, Topo Chico, and Angostura Bitters 10

Fall Sangria

Pinot Noir, Cranberry, Pear, Apple, Lairds Apple Jack, Fallernum 9

Red(ish) Dawn

Beet Infused Lunazul, Xicaru Mezcal, Lemon, Lime, Blood Orange, Charcoal Foam 13

Cola Me Crazy

House-made Cola Syrup, Rittenhouse Rye or Sailor Jerry Rum, Soda 12

Redheaded Honeybee

Early Times BIB, Ginger, Early Grey Honey, Lemon 11

Barrel Aged Cocktail

Selections rotate. Please ask server for details 14



ON TAP

903 Brewery
Sherman, Texas 7

TUPPS Brewery
McKinney, Texas 7

Oak Highlands Brewery
Dallas, Texas 7

Nine Band
Allen, Texas 7

Legal Draft Brew Co.
Arlington, Texas 7

Manhattan Project Beer
Dallas, Texas 7

Backstory Brewing
Sulphur Springs, Texas 7

Clown Shoes Brewery
Ipswich, Massachusetts 7




Lexington Brewery
Lexington, Kentucky 7

Founders Brewing
Detroit, Michigan 7




Spoetzl Brewery
Shiner, Texas 5

Lone Star Brewing
Fort Worth, Texas 4

RED WINE

			
Aerena, Cabernet	11	27	50
Chop Shop, Cabernet	9	20	35
Altos Homigas, Malbec	9	20	35
Annabella, Pinot Noir	11	27	50
Ruca Malen, Red Blend	9		45
Angeline, Merlot	8		35

WHITE WINE

			
Martin Ray, Chardonnay	10	25	45
Sean Minor, Unoaked Chardonnay	9	22	40
Angeline, Sauvignon Blanc	8	20	35
La Luca, Prosecco	9	22	40
Owen Rowe, Reisling	9		40
Mionetto, Prosecco	12		

Adam West, Executive Chef ~ Ryan Clark, Chef de Cuisine