

THE KITCHEN LUNCH & DINNER

EVERY DAY:
9 AM TO CLOSE

beginnings

ONION RING TOWER

Barbecue Sauce, Miso Aioli, Sriracha Ketchup 8

DEVILED EGGS

Bacon Jam, Candied Jalapeños, Chives 5

SHRIMP COCKTAIL

6 Gulf Shrimp, Chipotle Cocktail Sauce, Fresh Lemon 12

HALF ORDER QUESADILLA

Southwest Seasoning, Mozzarella, Aged Cheddar, Guacamole, Pico de Gallo, Sour Cream *Chicken* 7 | *Steak* 8

LOBSTER STUFFED AVOCADO

Miso, Hollandaise, Sliced Tomato, Mixed Greens 10

oak grilled burgers

Served with skinny fries, substitute soup or side salad 2 | Gluten-free bread available upon request.

NEW SIGNATURE BACON JAM BURGER

8 oz. 44 Farms Beef Patty, Fried Egg, House-Made Bacon Jam, Baby Arugula, Candied Jalapeños, Truffle, Mustard, Challah Bun 13

AMERICAN MELT

Two 4 oz. 44 Farms Patties, Oak Grilled Onions & Mushrooms, American Cheese, Pressed Potato Bun 12

OAK GRILLED CHICKEN

All Natural Chicken Breast, Herb Focaccia Bread, Baby Spinach, Mozzarella Cheese, Red Onion, Sautéed Mushrooms, Basil Pesto 12

VEGGIE GREEK BURGER

Black Bean Corn Patty, Feta Goat Cheese Spread, Olive Hummus, Cucumber, Tomato, Pickles, Bibb Lettuce, Wheat Bun 10

TURKEY BURGER

Turkey Meatloaf Patty, Baby Swiss, Red Onion, Pickles, Mixed Greens, Apricot Glaze, Challah Bun 11

THE STANDARD BURGER

8 oz. 44 Farms Angus Beef Patty, Applewood Smoked Bacon, Cheddar, Lettuce, Tomatoes, Pickles, Red Onion, Sesame Bun 12

NEW SOUTHWESTERN LAMB BURGER

8 oz. Pasture Raised Lamb Patty, Southwest Seasoning, Challah Bun, Chipotle Aioli, Guacamole, Pico de Gallo 15

COWBOY BURGER

8 oz. Cowboy Style 44 Farms Sirloin Patty, Cheddar, Avocado, Applewood Smoked Bacon, Lettuce, Jalapeños, Onions, Fresh Tomatoes, Pickles, Challah Bun 12.5

44 FARMS ALL BEEF HOT DOG

Cheddar Stuffed, Oak Grilled Onion and Jalapeños, Cheese Sauce, Potato Bun 10

kitchen plates

All plates served with artisan baguette. Add a side salad or soup 2

HUBBELL & HUDSON GREEK CHICKEN

8 oz. Grilled Herbed Chicken, Artichokes, Kidney Beans, Capers, Garbanzo Beans, Lemon Parmesan Sauce, Fresh Basil, Butter Whipped Potatoes, Broccoli, Scallion, Fresh Tomatoes 15

OAK GRILLED SCOTTISH SALMON

House-Made Sriracha Barbecue, Grilled Asparagus, Cilantro, Butter Whipped Potatoes 18

NEW TENDERLOIN BROCHETTE CHIPOTLE PASTA

Chipotle, Garlic, White Wine Parmesan Sauce, Lemon Juice, Blue Cheese, Red Onion, Tomato, Arugula, Fettuccine Pasta, EVOO 16

GRILLED SHRIMP PASTA

Oak Grilled Shrimp, Grilled Zucchini, House Marinara, Basil Pesto, Red Chili Flakes, Scallions, Chervil, Parsley, Angel Hair Pasta 17

BLACKENED 6 OZ. AHI TUNA

Grilled Zucchini, Butter Whipped Potatoes, White Wine Garlic & Parmesan Sauce, Baby Arugula, Tomatoes, Basil Pesto 17.5

OAK GRILLED MAHI MAHI

Ginger Soy Glazed, Butter Whipped Potatoes, Grilled Asparagus, Arugula, Cilantro 17.5

MILANESE CHICKEN TENDERS

All-Natural Chicken Tenders, Oregano, Basil, Mac & Cheese 11

NEW BOLOGNESE PASTA

Italian Sausage & Beef Red Sauce, Penne Pasta, Parmesan Cheese Butter, Herbs 12

PUMPKIN & SWEET POTATO RAVIOLI

Butternut Squash, Brown Butter, Capers, Tomatoes, Arugula, Fines Herbes, Roasted Almonds, Lemon Juice & White Wine Parmesan Sauce 16

Add 5 oz. Grilled Chicken Breast 4

Add 5 oz. Grilled Shrimp 7

BLACKENED CHICKEN ALFREDO

All-Natural Chicken Breast, Red Onion, Tomato, Fettuccine, House-Made Alfredo Sauce, Fresh Basil 15

APRICOT GLAZED TURKEY MEATLOAF

All-Natural Turkey, Caramelized Onions, Spinach, Butter Whipped Potatoes, Green Beans 12

QUESADILLA

Southwest Seasoning, Mozzarella, Aged Cheddar, Guacamole, Sour Cream, Pico de Gallo, French Fries *Chicken* 12 | *Steak* 14

SUPER FOOD BOWL

Baby Corn, Broccoli, Red Bell Pepper, Artichoke, Portobello, Garlic, White Wine, Scallions, Grilled Onions, Jalapeños, Kidney Beans, Chickpeas, Romesco, Fried Egg 10 (*vegan option: remove egg*)

FRIED CHICKEN & WAFFLE

5 oz. Boneless Fried Chicken, Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 13.5

AVOCADO TOAST

Lemon Pepper, Fried Egg, Fresh Tomatoes 10

salad & soup bar

BUILD YOUR OWN SALAD

Small 8.5 • Large 10.5

SOUP BAR

Cup 4 • Bowl 7

ADD TO SOUP OR SALAD

Artisan Baguette 1

ADD PROTEIN TO SALAD

5 Large Gulf Shrimp 7

5 oz. Chicken Breast 4

4.5 oz. Scottish Salmon 9

6 oz. Fajita Steak 7

8 oz. Ground Sirloin Patty 7

chef-inspired tacos

Served with a side salad.

PORK CARNITAS

Tender Pork, Jalapeños, Scallions, Grilled Onions, Fresh Lime, Avocado, Mozzarella, Cilantro, Salsa Verde, Corn Tortillas 10

NEW TENDERLOIN BROCHETTE

Baby Arugula, Chipotle Mayo, Pico de Gallo, Corn Tortillas 13

LOBSTER

Mixed Greens, Miso Aioli, Pico de Gallo, Corn Tortillas 16

fire it up

Choose a side from the sides section. Served with artisan baguette.

MEAT - CHOOSE ONE

Mahi Mahi 6 oz. 17

Ahi Tuna 6 oz. 17

Scottish Salmon 6 oz. 18

Shrimp 17

Angus Ribeye 12 oz. 26

Angus Sirloin Steak 8 oz. 20

Angus Tenderloin 6 oz. 29

Chicken Breast 8 oz. 13

RUB - CHOOSE ONE

H1 Steak Rub

Herbs de Provence

Southwest

Creole

Lemon Pepper

Black Pepper

SAUCE - CHOOSE ONE

H1 Steak Sauce

BBQ

Chipotle Butter

Romesco

Beurre Blanc

Ginger Soy

House-Made Hollandaise

sandwiches

Served with skinny fries, substitute soup or side salad 2
Gluten-free bread available upon request.

hot

TUNA FILLET SANDWICH

5 oz. Herbs de Provence Oak Grilled Tuna Fillet, Cucumber, Tomatoes, Red Onion, Feta Goat Cheese Spread, Ginger Soy Dressing, Wheat Bun 14

SIGNATURE FRIED CHICKEN

Fried Chicken, Honey Mustard Barbecue Sauce, Dill Pickles, Challah Bun 11

PROSCIUTTO PANINI

Prosciutto di Parma, Smoked Gouda, Caramelized Onions, Romesco, Basil Pesto, Ciabatta Bread 11.5

SALMON BLT

Oak Grilled Salmon, Remoulade, Mixed Greens, Roma Tomatoes, Applewood Smoked Bacon, Wheat Bun 16

ULTIMATE GRILLED CHEESE

Aged Cheddar, Muenster, American Cheese, Applewood Smoked Bacon, Tomatoes, Sourdough Bread 14

CRISPY MAHI MAHI

Asian Slaw, Avocado, Cilantro, Spicy Mayo, Challah Bun 16

REUBEN

House-Made Corned Beef, Baby Swiss, House-Made Sauerkraut, House-Made Russian Dressing, Marbled Rye 13

PRESSED CUBAN

Roasted Pork, Black Forest Ham, Baby Swiss, Dill Pickles, Basil Pesto, Ciabatta 11

VEGETABLE PANINI

Portobello Mushroom, Grilled Asparagus, Roasted Bell Pepper, Avocado, Arugula, Mozzarella, Basil Pesto, Balsamic Dressing, Focaccia 12

cold

HUBBELL & HUDSON TURKEY CLUB

Oven-Roasted Turkey, Lettuce, Tomatoes, Onion, Avocado, Applewood Smoked Bacon, Chipotle Mayo, Toasted Sourdough 12

TURKEY BRIE & CRANBERRY

Oven-Roasted Turkey, Brie, Cranberry-Orange Ginger Spread, Mixed Greens, Chipotle Mayo, Toasted Multi-Grain 12.5

sides

STEAMED BASMATI RICE 3

OAK GRILLED BROCCOLI 3

OAK GRILLED ZUCCHINI 3.5

BISTRO BRUSSELS SPROUTS 3

GRILLED ASPARAGUS 4

GREEN BEAN ALMONDINE 3

BUTTON MUSHROOMS 4

MAC & CHEESE 3

ROASTED VEGETABLES 4

BUTTER WHIPPED POTATOES 3

HERBED SWEET POTATO FRIES 3

SKINNY FRIES 3

PARMESAN TRUFFLED FRIES 3.5

ONION RINGS 5

SIDE SALAD 4

*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

THE KITCHEN BREAKFAST

We serve local, free range eggs, all cooked with Spanish olive oil

kitchen breakfast staples

NEW SIGNATURE CINNAMON ROLL

Pecan Caramel Sauce, Whipped Cream Cheese Icing 11

NEW ARTISAN CROISSANT "BISCUITS & GRAVY"

Applewood Smoked Bacon, Breakfast Sausage, Gravy, Herbs 13
Add Fried Egg 1.25

GREEK BREAKFAST

Two Poached Eggs, Kidney Beans, Garbanzo Beans, Artichokes, Herbed Chicken, White Wine Parmesan Sauce, Fresh Arugula, Wheat Toast 10

BREAKFAST MIGAS

Chorizo Scrambled Eggs, Salsa Verde, Avocado, Pico de Gallo, Feta Cheese, Cilantro, Corn Tortilla 10

AVOCADO TOAST

Lemon Pepper, Fried Egg, Fresh Tomatoes 10

TEXAS BREAKFAST

Two Eggs Your Way, Two Breakfast Sausages, Three Pancakes, Two Slices of Bacon, Breakfast Potatoes, Fire Roasted Salsa, Toast 14.5

STEAK & EGGS

Grilled Fajita Steak, Two Eggs Your Way, Toast, Breakfast Potatoes 13

KITCHEN CLASSIC

Two Eggs Your Way, Choice of Bread, Breakfast Potatoes, Choice of Ham, Bacon or Sausage 9

CAPRESE TOAST

Scrambled Eggs, Roma Tomatoes, Mozzarella, Romesco, Basil Pesto, Multi-Grain Bread 9

from the griddle

All items made from scratch, using all-natural flours. Whipped syrup available 1.5

NEW PECAN PIE PANCAKES

Pecan Pie Filling, Applewood Smoked Bacon, Cream Cheese Icing, Toasted Pecans, Whipped Syrup, Powdered Sugar, Mint 11

BUTTERMILK PANCAKES

Powdered Sugar, Maple Syrup 9
With: Blueberry 10; Chocolate Chips 10

OATMEAL GRIDDLE CAKE

Fresh Strawberries, Powdered Sugar, Maple Syrup 7.25

FRIED CHICKEN & WAFFLE

5 oz. Boneless Fried Chicken, Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 13.5

NEW BANANAS FOSTER TEXAS-CUT FRENCH TOAST

Bananas Foster Sauce, Brûléed Banana, Fresh Blueberries, Whipped Syrup, Powdered Sugar, Mint 11

breakfast sandwiches

NEW CROQUE MADAME

Black Forest Ham, Fried Egg, Swiss Cheese, Dijon, Béchamel Sauce, Sourdough Toast 13

CROISSANT BACON & EGG

Croissant, Applewood Smoked Bacon, Swiss, Scrambled Eggs 8

BREAKFAST TACO

Scrambled Eggs, Chorizo, Cheddar, Red Fire Salsa, Cilantro, Choice of Flour or Corn Tortilla 3.5

BREAKFAST BURRITO

Caramelized Onions, Scrambled Eggs, Cheddar, Choice of Bacon, Ham or Sausage 7

YOGURT PARFAIT

Greek Yogurt, Fresh & Dried Berries, Flax Seed Granola, Peanuts, Honey Drizzle 6.99

SEASONAL FRUIT CUP

Combination of Fresh Melons, Pineapple & Berries 5.99

breakfast sides

CHICKEN APPLE SAUSAGE 3.5

BREAKFAST SAUSAGE 3

HAM SLICE 3.5

PANCAKE 3.5

CHOCOLATE CHIP PANCAKE 4

BLUEBERRY PANCAKE 4

APPLEWOOD SMOKED BACON 3

BREAKFAST POTATOES 2.75

TOAST 2

FRENCH TOAST 4

ENGLISH MUFFIN 2

BAGEL & CREAM CHEESE 3

TWO EGGS 2.5

SIDE OF FRUIT 3.25

kid's

Served all day with fresh-cut fruit or skinny fries and fountain beverage for kids 12 & under

RED OR WHITE OR MAC & CHEESE PASTA

House-Made Alfredo Sauce or Marinara or Cheese Sauce, Penne Noodles 7

CHEESE QUESADILLA

American Cheese, Mozzarella Cheese 7

KID'S HOT DOG

Potato Bun 7

GRILLED CHEESE SANDWICH

American Cheese 7

KID'S BURGER

Plain Burger & Potato Bun 7

TENDER TRIO

Three All-Natural Chicken Tenders 9

MONDAY – FRIDAY: 7 AM TO 10:30 AM

WEEKEND BRUNCH: 7 AM TO 3 PM

benedicts

LOBSTER STUFFED AVOCADO BENEDICT

Maine Lobster, One Poached Egg, Miso Hollandaise, Fresh Tomatoes, Mixed Greens, Side of Fresh Fruit 14

AVOCADO BACON MELT BENEDICT

Two Poached Eggs, Fresh Avocado, Maple Black Pepper Bacon, Smoked Gouda Cheese, English Muffin, House-Made Hollandaise, Served with Breakfast Potatoes 13

PRESSED HAM & CHEESE BENEDICT

Ham Steak, Poached Eggs, Cheddar, House-Made Hollandaise, Arugula, Croissant, Served with Breakfast Potatoes 11

NEW PORTOBELLO MUSHROOM BENEDICT

Portobello Mushroom, Poached Eggs, Muenster Cheese, Arugula, Tomato, Balsamic Glaze, Avocado, Toasted Almonds, Sun Dried Tomato Pesto, House-Made Hollandaise 15

three egg omelets

Served with bread & roasted salsa; egg white available 1

FLORENTINE OMELET

Spinach, Bacon, Baby Swiss 8.5

RANCHERO OMELET

Black Beans, Jalapeños, Cilantro, Tomato, Cheddar 7.5

DINNER STEAK OMELET

H1 Rubbed Steak, Grilled Asparagus, Fluffy Omelet, Cilantro, Hollandaise, Pico de Gallo 16

build your own omelet

Served with bread & fire roasted salsa 6.5; egg white available 1

\$.50 EACH

Mushroom	Tomatoes	Fresh Herbs
Jalapeños	Potatoes	Black Beans
Bell Peppers	Scallions	
Red Onion	Spinach	

\$1 EACH

Asparagus	Caramelized Onions	Baby Swiss
Roasted Red Peppers	Cheddar	Parmesan

\$1.5 EACH

Avocado	Fresh Mozzarella	Blue Cheese
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\$2.25 EACH

Sausage	Chorizo
Applewood Smoked Bacon	Black Forest Ham
Maple Pepper Bacon	Prosciutto

artisan pastries

BUTTER CROISSANT

ALMOND CROISSANT

MUFFINS

CINNAMON ROLL

freshly squeezed juice

FRESHLY SQUEEZED JUICE

Orange or Grapefruit

12 oz. | 16 oz.

3.60 | 4.99

CHEF-INSPIRED CASUAL CUISINE
CRAFT BEER | RETAIL WINE

AUSTIN SIMMONS | EXECUTIVE CHEF

#DineTheKitchen



www.kitcheninthewoodlands.com

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