

LUNCH

A 20% service gratuity will be added to parties of five (5) or more

STARTERS

Skillet Cornbread \$5

honey butter, sweet corn, green onions

Chorizo & Shrimp Hush Puppies \$11

creole mustard dip, domestic gulf shrimp, blackfish seasoning, fresh dill

Fried Mushrooms \$9

wild mushroom ranch

The Ranch Fries \$9

smoked cheddar sauce, green onions, steakhouse sauce

Country Style Squash Fritters \$9

applewood bacon, goddess dressing

Whipped Feta \$13

heirloom tomato, marinated cucumber and onions, dill parsley, flat bread

SANDWICHES

(served with crinkle cut fries)

Blackened Redfish BLT \$17

romaine and radicchio, heirloom tomato, bacon, aioli, broken lemon vinaigrette

Country Fried Steak Sandwich \$18

sauteed mushrooms and onions, mushroom gravy, aioli, pressed potato roll

Crispy Fish Sandwich \$14

fried catfish, lettuce, roasted pepper tartar sauce, dill pickle

Roast Beef and Smoked Cheddar \$18

house roast beef, smoked cheddar sauce, crispy onions, steak house sauce, Texas toast

Honey Roasted Turkey Club \$15

turkey, lettuce, tomato, bacon, mayo, smoked cheddar, honey mustard, 3 stack Texas toast

American Double-Double Burger \$16

double smash patties, American cheese, smoked cheddar sauce, ketchup, aioli, mustard, lettuce, tomato, onion, pickles

SALADS

Chopped Salad \$11

fresh mushrooms, white cheddar, boiled egg, chopped greens, crispy onions, buttermilk ranch dressing

Baby Spinach \$12

applewood bacon, fried pecans, goat cheese, orange and grapefruit segments, champagne vinaigrette

Cobb Salad \$15

honey roasted turkey, applewood bacon, tomato, blue cheese crumbles, avocado, scallions, boiled egg, chopped greens honey-mustard vinaigrette

Classic Caesar Salad \$10

parmesan cheese, garlic streusel, chopped romaine hearts, creamy garlic dressing

Southern Summer Salad \$11

squash and zucchini shaved, red onion, gem lettuce, arugula, toasted benne, creamy lemon-feta dressing

Add: 5oz ** skirt steak \$11, herb and garlic chicken breast \$7, honey glazed salmon filet \$11, chilled domestic gulf shrimp \$12

ENTREES

Mississippi Fried Catfish \$18

fried catfish, stone-ground grits, coleslaw, dill pickle, house tartar sauce. *Available MS Hot or Classic*

Honey Glazed Salmon \$19

hoppin' johns

** Steak Frites \$22

5oz skirt steak, fries, asparagus, compound butter

Crispy Chicken Gem Caesar \$19

gem lettuce, radicchio, parmesan cheese, boiled egg, garlic streusel, creamy garlic dressing

PIZZA

The Classic Cheese \$12

The Classic Pepperoni \$13

The Ranch \$16

sausage ragu, pepperoni, applewood bacon, mozzarella

The Marg. \$13

red sauce, fresh mozzarella, basil, evoo

The Prosciutto \$15

red sauce, fresh mozzarella, parmesan, arugula, prosciutto

The Funghi \$14

white garlic base, mozzarella, roasted mushrooms and onions scallion, oregano

The Hot Box \$17

red sauce, mozzarella, parmesan, pepperoni, hot salami

The Blanco \$13

white garlic base, mozzarella, ricotta, parmesan, oregano

LUNCH EXPRESS

Available daily until 2pm.
Monday - Thursday

\$16

Daily Lunch Specials

Entrée with two sides

Tea, Lemonade, or Water

Brown Butter Chocolate
Chip Cookie

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

FAST. FRESH. MADE RIGHT.



TheRanchMS.com

THE RANCH

662-268-6089

STARKVILLE, MS

DINNER

A 20% service gratuity will be added to parties of five (5) or more

STARTERS

The Ranch Bread Board \$4
house made yeast bread, salted butter

Skillet Cornbread \$5
honey butter, sweet corn

Chorizo & Shrimp Hush Puppies \$11
creole mustard dip, domestic gulf shrimp,
blackfish seasoning, fresh dill

Fried Mushrooms \$9
wild mushroom ranch

Country Style Squash Fritters \$9
applewood bacon, goddess dressing

Whipped Feta \$13
heirloom tomato, marinated cucumber
and onions, dill parsley, flat bread

Southern Charcuterie Board \$15
chicken liver mousse, chicken thigh rillette,
pickled onion, mustard, flat bread

Wood Grilled Chicken Wings \$11
house buffalo OR cajun sweet dry rub

SALADS

Chopped Salad \$11
fresh mushrooms, white cheddar, boiled
egg, chopped greens, crispy onions,
buttermilk ranch dressing

Baby Spinach \$12
applewood bacon, fried pecans, goat
cheese, orange and grapefruit segments,
champagne vinaigrette

Classic Caesar Salad \$10
parmesan cheese, garlic streusel, chopped
romaine hearts, creamy garlic dressing.

Southern Summer Salad \$11
squash and zucchini shaved, red onion,
gem lettuce, arugula, toasted benne,
creamy lemon-feta dressing

**Add: 5oz ** skirt steak \$11, herb and garlic
chicken breast \$7, honey glazed salmon filet \$11,
chilled domestic gulf shrimp \$12**

PIZZA

The Classic Cheese \$12

The Classic Pepperoni \$13

The Ranch \$16
sausage ragu, pepperoni,
applewood bacon, mozzarella

The Marg. \$13
red sauce, fresh mozzarella, basil, evoo

The Prosciutto \$15
red sauce, fresh mozzarella, parmesan,
arugula, prosciutto

The Fungi \$14
white garlic base, mozzarella, roasted
mushrooms and onions scallion, oregano

The Hot Box \$17
red sauce, mozzarella, parmesan,
pepperoni, hot salami

The Blanco \$13
white garlic base, mozzarella, ricotta,
parmesan, oregano

SANDWICHES

(served with crinkle cut fries)

Blackened Redfish BLT \$17
romaine and radicchio, heirloom tomato,
bacon, aioli, broken lemon vinaigrette

Crispy Fish Sandwich \$14
fried catfish, lettuce, roasted poblano
tartar sauce, dill pickle

Honey Roasted Turkey Club \$15
turkey, lettuce, tomato, bacon, mayo, smoked
cheddar, honey mustard, 3 stack Texas toast

American Double-Double Burger \$16
double smash patties, American cheese, smoked
cheddar sauce, ketchup, aioli, mustard,
lettuce, tomato, onion, pickles

ENTREES

Mississippi Fried Catfish \$21
fried catfish, stone-ground grits, coleslaw, dill pickle,
house tartar sauce. *Available MS Hot or Classic*

Shrimp & Grits \$25
applewood bacon, domestic gulf shrimp,
etouffee, stone ground grits

Crispy Chicken Gem Caesar \$19
gem lettuce, radicchio, parmesan cheese, boiled
egg, garlic streusel, creamy garlic dressing

Roasted Mushroom Rigatoni \$18
garlic white sauce, roasted mushrooms and
onions, parmesan, garlic crumbs

Campanelle Sausage Ragu \$22
roasted garlic, San Marzano tomato, sweet
Italian sausage, ricotta cheese

SIDES

Hoppin' Johns \$5/\$10
black eye peas, gold rice, chorizo

Stone Ground Grits \$5/\$10

Stewed Cabbage \$5/\$10
sweet onions, applewood bacon

BBQed Asparagus \$5/\$10

Garlic-Rosemary Fingerlings \$5/\$10

Braised Collard Greens \$5/\$10

**Smoked Cheddar
Mac & Cheese \$10 (a la cart only)**

Classic Baked Potato \$8 (a la cart only)

The Ranch Fries \$9 (a la cart only)
smoked cheddar sauce, green onions,
steakhouse sauce

WOOD FIRED GRILL

White Oak Half Chicken \$29
sweet potato, peri-peri sauce, schug
sauce, cilantro yogurt

Butterfly Rainbow Trout \$29
bene seed salsa verde, burnt lemon,
hoppin' johns

**** Skirt Steak \$35**
roasted pepper relish, BBQed asparagus

**** Bone-in Pork Chop
One Chop \$29 | Two Chops \$41**
maple-mustard glaze, collard greens

**Carolina Gold St. Louis Ribs
Half \$29 | Whole \$38**
stewed cabbage

**** New York Strip \$48**
pepper BBQ glazed, garlic-rosemary fingerlings

**** Ribeye \$53**
glazed baby broccoli, compound butter

SUNDAY BRUNCH

A 20% service gratuity will be added to parties of five (5) or more

STARTERS

Skillet Cornbread \$6
buttermilk syrup, blueberry, lemon

Greek Yogurt Parfait \$7
fresh fruit, honey, granola

Whipped Feta \$13
heirloom tomato, marinated cucumber
and onions, dill, parsley, flat bread

BISCUITS

served with breakfast potatoes

**Applewood Bacon,
Egg, Cheese** \$11

Sausage, Egg, Cheese \$11

Fried Chicken \$10

Country Fried Steak \$11

Biscuit with Pepper Gravy \$6

OMELETS

available as egg whites only + \$2
served w/ breakfast potatoes or stone-ground grits

French Farmhouse \$11
asparagus, Boursin cheese, fresh dill

Western \$13
honey roasted turkey, bell peppers,
mushrooms, onions, cheddar

Baby Greens \$12
applewood bacon, sautéed baby spinach,
red onion, goat cheese

The Ranch \$15
sausage, biscuit chunks, country gravy,
cheddar, green onions

PLATES & SANDWICHES

The All American \$11
2 eggs, bacon or sausage, grits or
potatoes, Texas toast

Ranch House \$17
3 eggs, sausage, bacon, grits, potatoes,
pancake, Texas toast

Country Fried Steak \$18
2 eggs, potatoes or grits, country gravy

Blackened Redfish BLT \$17
romaine and radicchio, heirloom tomato, bacon,
aioli, broken lemon vinaigrette, crinkle cut fries

American Double-Double Burger \$16
double patties, American cheese, smoked cheddar sauce, ketchup,
aioli, mustard, lettuce, tomato, onion, dill pickles, crinkle cut fries

Omelet Melt \$13
griddle omelet, applewood bacon,
smoked cheddar sauce, tomato,
aioli, Texas toast, crinkle cut fries

Pancakes \$12
two (2) pancakes, bacon or sausage,
buttermilk or maple syrup

ENTREES

Honey Glazed Salmon \$20
poached eggs, sautéed spinach, red onion, avocado

**** Steak Frites** \$22
5oz skirt steak, fries, asparagus, compound butter

Crispy Chicken Gem Caesar \$19
gem lettuce, radicchio, parmesan cheese, boiled egg,
garlic streusel, creamy garlic dressing

SIDES

Bacon or Sausage \$3

Texas Toast (2) \$2

Stone-Ground Grits \$3

Avocado \$2

Breakfast Potatoes \$3

Sliced Tomato \$3

Pancake (1) \$5

SAVOR EACH SUNDAY
EAT AT THE RANCH

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STARKVILLE, MS

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DRINKS

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OLD FASHIONS

Houston 44 \$12

privately distilled spirit that shines a light on the natural flavors of bourbon and the classic old fashioned cocktail

Reposado Rider \$12

g4 reposado, agave, orange bitters

Family Secret \$13

butter washed bourbon, pecan syrup

Black Spur \$10

black rum, demerara syrup, angostura and orange bitters

SIGNATURE COCKTAILS

Point Blank \$10

el jimador, lime juice, grenadine, mango puree, angostura bitters

Rango \$10

pineapple rum, mango puree, ginger-lime syrup, lime juice

Maverick \$9

dark rum, pineapple juice, lime juice, orgeat

Risky Ginger \$9

old forester, ginger-lime syrup, lemon juice, mint

Porch Light \$9

old forester, lemon juice, grenadine, passionfruit puree

Trailside Tea \$10

absolut elyx, passionfruit puree, lemon juice, passion tea

Purple Rein \$11

absolut elyx, basil syrup, lemon juice, blueberry puree

Dusty Sunset \$11

berry vodka, pimm's no. 1, lime juice, basil syrup, cucumber

Lemon Lasso \$10

absolut elyx, lemon juice, lemon olio
choice of: lemon | strawberry | blueberry | raspberry

Gin Blossom \$11

ford's gin, lime juice, grapefruit liquor, rosé

Lawn Party \$10

ford's gin, elderflower liquor, lemon juice, cucumber

Vitamin T \$10

el jimador reposado, orange liquor, lime juice, salt rim

FENCE-LINE COOLERS

Mason-Dixon Lime \$6

cherry syrup, agave, lime juice

Blueberry Faux-ito \$6

lime juice, blueberry puree, simple syrup, mint, club soda

Juice Box Hero \$6

orange juice, pineapple juice, cranberry juice, lime juice, lemon olio, grenadine

Corner Store \$6

grapefruit juice, cranberry juice, ginger-lime syrup, club soda

Tom and Jerry Collins \$6

lemon olio, lemon juice, club soda

THE RANCH GUARANTEE

"At The Ranch, we are committed to sourcing the best products available. Whenever possible, we use all-natural chicken, wild-caught seafood, high-quality meats, fresh produce, and carefully selected ingredients that reflect our commitment to flavor, quality, and honest cooking."

Jeff Thornsberry
Executive Chef



THE RANCH

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