

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

Fire Roasted Squash Fritters \$9

delicata squash, applewood bacon, goddess dressing

Whipped Feta \$13

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

Smoked Fish Dip \$7

roasted pepper relish, saltine crackers

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

Harvest Salad \$12

delicata squash, apple, plumped raisins, arcadian greens, black pepper granola crunch, apple cider vinaigrette (garmo)

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

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 & 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

Buffalo Chicken Bacon Ranch \$15

lettuce, tomato, dill pickles, ranch dressing

LUNCH EXPRESS

(DINE-IN Only) Served 11:00 am to 2:00 pm

With Beverage & Brown Butter Chocolate Chip Cookie \$16

MONDAY - hamburger steak with mashed potatoes, beef gravy, choice of one side

TUESDAY - blacken chicken breast with lemon butter, choice of two sides

WEDNESDAY - country fried pork steak, mashed potatoes, mushroom gravy, choice of one side

THURSDAY - chicken spaghetti, garlic bread with side salad or side Caesar salad

SIDES

collard greens, green beans, buttered broccoli, cole slaw, crinkle cut fries, side salad, hoppin' Johns, Black eye peas, stone ground grits, stewed cabbage

PIZZA

The Classics \$13

cheese or pepperoni

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

The Verde \$16

basil cream, spinach, red onion, parmesan, scallions, lemon-basil shrimp

The Cacciatore \$17

red sauce, house chicken sausage, roasted peppers & onions, spicy pickled peppers, oregano

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

** 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

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

Fire Roasted Squash Fritters \$9
delicata squash, applewood bacon,
goddess dressing

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

Smoked Fish Dip \$7
roasted pepper relish, saltine crackers

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

Sausage Ragu Fondu \$11
basil cream, fresh mozzarella, parmesan,
scallions, house made bread

Peel and Eat Gulf Shrimp \$17
1/2lb Gulf Shrimp, Lowcountry bay seasoning,
roasted garlic, salted butter

SANDWICHES

(served with crinkle cut fries)

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

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

SOUP & SALADS

Soup of the Day \$7

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.

Harvest Salad \$12
delicata squash, apple, plumped craisins,
arcadian greens, black pepper granola crunch,
apple cider vinaigrette (garmo)

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

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

Roasted Half Chicken \$29
all-natural chicken, lemon butter baby green beans,
Kansas City sweet sauce, green onion

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

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

Blackened Redfish Filet \$31
sautéed spinach with red onion, Creole beurre blanc

Duroc Pork Hind Shank \$29
sweet potato puree, corn bread dressing, apple cider jus

Country Fried Pork Steak \$27
stewed black eye peas, mushroom gravy

PIZZA

The Classics \$13
cheese or pepperoni

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

The Verde \$16
basil cream, spinach, red onion, parmesan,
scallions, lemon-basil shrimp

The Cacciatore \$17
red sauce, house chicken sausage, roasted peppers
& onions, spicy pickled peppers, oregano

SIDES

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

Stewed Cabbage \$5/\$10
sweet onions

BBQed Asparagus \$5/\$10

Garlic-Rosemary Fingerlings \$5/\$10

Braised Collard Greens \$5/\$10
applewood bacon

Lemon Butter Baby Green Beans \$5/\$10

Smoked Cheddar Mac & Cheese \$10 (á la carte only)

Classic Baked Potato \$8 (á la carte only)

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

WOOD FIRED GRILL

Oak Grilled Atlantic Salmon \$29
toasted farro pilaf, wilted arugula, tomato gravy

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

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

**** Bone-in Pork Chop \$29**
maple-mustard glaze, collard greens

Ember Roasted Beef Short rib \$37
creamed corn maque choux, pomegranate molasses

Carolina Gold St. Louis Ribs \$29
stewed cabbage

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

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

DRINKS

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

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

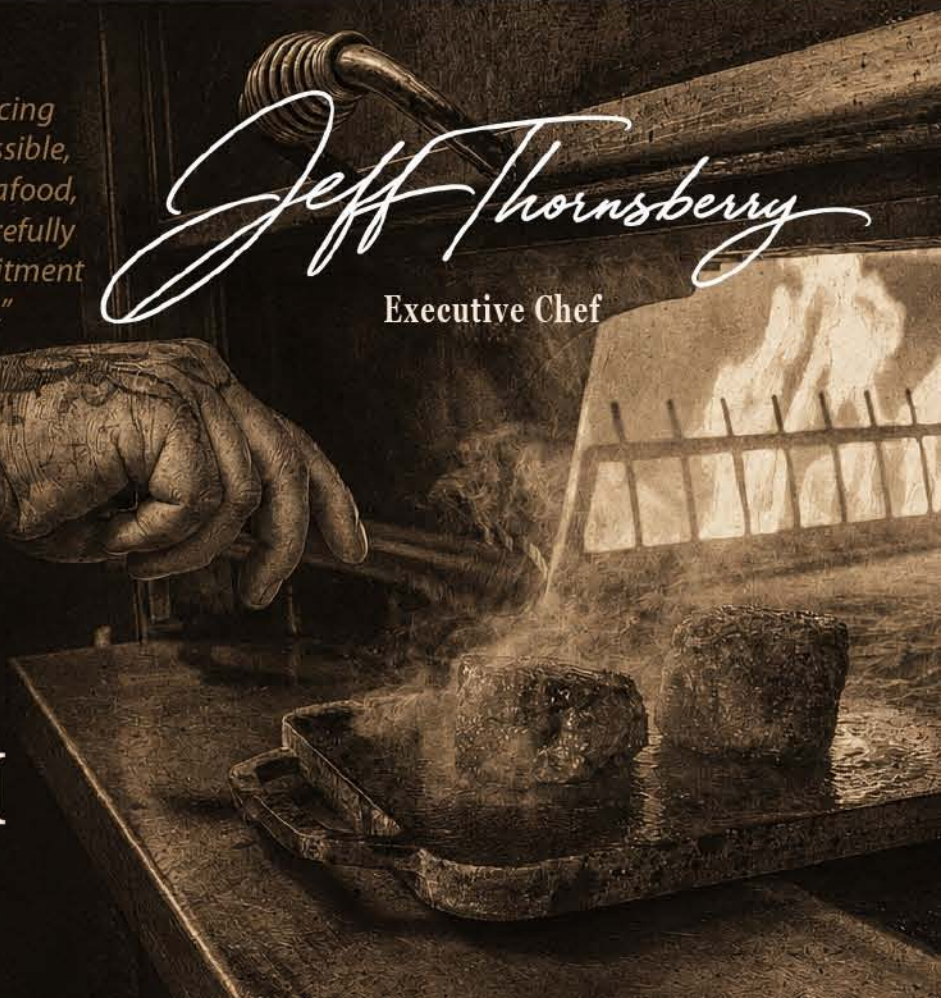
"At The Ranch, we are committed to sourcing the best products available. Whenever possible, we use all-natural chicken, wild-caught seafood, high-quality meats, fresh produce, and carefully selected ingredients that reflect our commitment to flavor, quality, and honest cooking."

Jeff Thornsberry
Executive Chef



THE RANCH

TheRanchMS.com



THE RANCH

★ STARKVILLE, MS ★

BRUNCH BUFFET

◆ \$29/PERSON ◆

◆ BEVERAGES ◆

Coffee, Tea, Water, Lemonade included

★ THE BREAKFAST TABLE ★

Buttermilk Biscuits
(pepper gravy)
Scrambled Eggs
Bacon
Sausage
Breakfast Potatoes
Stone Ground Grits
Pancakes
(Maple Syrup)
Daily Omelet
(Served from kitchen, non-modifiable)

★ THE GARDEN TABLE ★

Market Salad
(Honey Mustard Vinaigrette)
Classic Caesar Salad
Potato Salad
Mixed Fresh Fruit

★ THE SOUTHERN TABLE ★

Southern Fried Chicken Tenders
BBQ Roasted Chicken Leg Quarters
Roasted Pork Shoulder
Mac and Cheese
Collard Greens
Parmesan Broccoli Casserole

◆ SUNDAY SWEETS ◆

Brown Butter Chocolate Chip Cookies
Chocolate Cake
Lemon Butter Cake Bars

To ensure the best experience for all guests, buffet items are available for dine-in only.
To-go containers are not available.

TO HELP US WELCOME EVERYONE FOR SUNDAY BRUNCH,
TABLE TIMES ARE LIMITED TO ONE AND A HALF (1.5) HOURS.

There will be a 15% gratuity added to all parties.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.