



# COOK & COLLINS

## eat+drink



### GETTIN' STARTED

**Red Eye Fries** | hand cut fries + buffalo chili + white cheddar + mustard seed + cage free egg + valentina hot sauce / **9.5**

**Loaded Potato Fritters** | fried crispy potatoes + candied bacon + green onion + queso + sour cream / **10.5**

**Fried Oyster Fondue** | spinach + bacon + tobasco crumbs + flatbread / **14**

**Mac & Cheese “Crab Rolls”** | crab + sundried tomato + truffle vinaigrette / **14**

**Black Eyed Hummus** | toasted garlic + feta + roasted garlic oil + chow chow + flatbread / **9**

**Duck Tacos** | black eyed peas + smokey queso + green tomato salsa + tortillas / **13**

**Angry Birds** | boneless chicken thighs + sweet heat + pineapple + almonds + cilantro / **9.5**

### BELLY UP

**Sweet Potato Ravioli** | organic arugula + sage butter sauce + toasted almonds + shaved parmesan + whipped goat cheese / **17**

**Scallops** | **Fresh + Carmelized** | asparagus risotto + candied bacon + bourbon & beef demi + fried onion / **25**

**Ahi Tuna** | **Fresh + Seared** | chilled rice noodles + kimchi + pickled shiitake + brussel sprouts + sweet & sour vinaigrette / **23**

**Salmon** | **Fresh + Grilled** | herbed mushrooms + sauteed spinach + celery root puree / **21**

**Bacon Wrapped Buffalo Meatloaf** | garlic mashed potatoes + creamy spinach + spicy ketchup + onion broth / **23**

**Steak & Fries** | sliced "butchers cut" + C&C Fries + toasted garlic brown butter + pickled parsley mayo / **22**

**Free Range Fried Chicken** | biscuit + garlic mashed potatoes + C&C gravy + honey jar / **21**

**Simply Roasted Chicken** | free range + garlic mashed potatoes + baby spinach + tarragon mustard jus / **19.5**

### FLATBREADS

#### The Fun Guy

herb roasted mushrooms + whipped goat cheese + spinach + onion strings + truffle / **14**

#### Party Fowl

roasted duck + candied bacon + pickled shiitake + bleu cheese + arugula / **15**

#### White Bird

pulled chicken + warm candied bacon + grape tomato + green onion + creamy garlic / **15**

#### Tomato & Mozzarella

vine ripened tomato + roasted garlic oil + fresh mozzarella + basil / **13**

#### Pig Popper

sweet heat + pineapple + canadian bacon + grilled poblano + pepperoni + cilantro / **15**

**Root Beer BBQ Chicken** | smoked gouda + melted onion + pulled chicken + jalapeño preserves + cilantro / **16**

All of C&C's flatbreads are served on house crafted dough.

### SIDES

#### Crock O' Mac & Cheese

sundried tomato + fresh herbs + tobasco crumbs / **7**

#### Sticky Brussel Sprouts

candied bacon + parmesan + black pepper / **8.5**

#### Herb Roasted Mushrooms

butter + herbs + sherry vinegar / **5**

#### Simple Asparagus

roasted garlic oil + herb salt + lemon / **7**

#### Creamy Spinach

gruyere cream + nutmeg / **6**

### SWEETS

#### Caramel Apple Bread Pudding / 7

rum raisins + maple caramel

#### Cookie Dough Brownie / 7

nutella fudge + burnt marshmallow

#### Butterscotch Pudding | pineapple

jam + oatmeal rum raisin cookies / **6.5**

\*add a scoop of Blue Bell vanilla to any dessert / **3**

### SALADS & SUCH

**Chiles Verdes & Crab Bisque** | green chiles + blue crab + hushpuppy + cilantro / **8**

**C&C Salad** | organic greens + shaved vegetables + onion strings + grilled chili ranch / **6**

**Chopped Caesar** | romaine + torn croutons + parmesan chips + lemon / **8**

**Pear & Pecan** | organic spinach + fresh pear + candied pecan + bleu cheese + sherry vinaigrette / **11**

**Ruby Beets** | arugula + whipped goat cheese + apple + almonds + vanilla bean vinaigrette / **9**

**Upstream** | fresh grilled salmon + quinoa + zucchini + tomato + asparagus + feta + tomato vinaigrette / **17**

**Cobb “Louise”** | crab + shrimp + egg + bacon + bleu cheese + tomato + avocado + tomato vinaigrette / **16**

add grilled chicken, poached shrimp or quinoa cake / **5**

add grilled salmon fillet / **9**

### BETWEEN BREAD

**C&C Burger** | grass fed beef + three cheeses + melted onion + sundried tomato + parm chip + truffle mayo / **14**

**Crab Cake BLT Burger** | LTO + smoked bacon + pickled parsley mayo / **15**

**Quinoa Burger** | three cheeses + parm chip + arugula + tomato + onion + truffle mayo / **12**

**Buffalo Chili Burger** | natural buffalo + pickled onion + queso + grilled poblano + honey mustard + chow chow / **16**

**“3” Cheese Burger** | grass fed beef + white cheddar + provolone + gouda + LTO + pickled parsley mayo / **12**

**Bleu Burger** | grass fed beef + bleu cheese + mushrooms + arugula + candied bacon + truffle mayo / **15**

**Just A Turkey Club** | avocado + melted onion + bacon + lettuce + whipped goat cheese + honey mustard / **11**

**Baja Chicken** | root beer bbq + LTO + pineapple + 3 cheeses + jalapeño preserves / **12**

add bacon **(2)**, avocado **(2)**, or cage free egg **(1.5)**

All sandwiches are served with hand cut fries.  
Lettuce cup option to meet your paleo needs.  
*Burger Buns and Texas Toast baked locally by Slow Dough Bread Company.*

COOK AND COLLINS IS A NEIGHBORHOOD JOINT DEVELOPED, CREATED AND OPERATED BY NEIGHBORHOOD FOLKS. WHEN AT ALL POSSIBLE WE AIM TO SUPPORT AND UTILIZE OUR LOCAL H-TOWN RESOURCES IN AN EFFORT TO PROVIDE CONTINUED GROWTH TO OUR LOCAL FOOD & BEVERAGE SCENE...  
THANK YOU FOR SPENDING SOME OF YOUR TIME SUPPORTING US!

**COOKANDCOLLINS.COM | 832-701-1973 | 2416 BRAZOS ST. STE C, HOUSTON, TX 77006**  
**MON - CLOSED | TUE - THU 11A - 10P | FRI 11A - 11P | SAT 10:30A - 11P | SUN 9:30A - 9P**