



AVAILABLE
all day

CHARCUTERIE

CHEF'S CHEESE 31
& CHARCUTERIE

*artisanal cheese, honey,
dried fruit, housemade
sausage, sopressata &
prosciutto, toasted crostini*

SOUP

LOBSTER 11
BISQUE

*shrimp and corn relish, creme
fraiche, crostini*

BAKED 10
POTATO

*yukon gold potato, cheddar,
chives, bacon*

GREENS

GOAT CHEESE 11
& BEET

*baby mixed greens, candied pecans,
heirloom cherry tomato,
balsamic vinaigrette*

MODERN 11
CAESAR

*baby romaine, Reggiano
parmesan, tomato, tossed with
garlic parmesan vinaigrette,
housemade croutons*

*Add Chicken 8 Salmon 11
Steak 12*

FLATBREADS

PLAINVIEW 13

mozzarella, San Marzano tomato, oregano, torn basil

CHEF'S FEATURED 15
FLATBREAD
featured selection

THIS LITTLE PIGGY 14

mozzarella, prosciutto, Bosc pear, gorgonzola, caramelized onion

AMERICAN RHAPSODY 14

*sopressata salami, goat cheese, arugula, caramelized onions,
sundried-tomato, pesto*

Executive Chef
Kirk DeLong

Managing Partner
Blake DeWater

THE FRESH AMERICAN
3715 114th St, Lubbock, TX 79423 806-438-1322
Follow us on Facebook & Instagram @thefreshamerican.LBK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.