



In 1924, O. N. Williams traded an Oldsmobile convertible to C. F. Touchton, Sr. for the site of the present building.

Williams' sons, J. R. A. and Virgil managed the business known as Williams Fashion center and brought in his partner, Skip Maze.

In 1981, Phil and Skip opened the renowned, "Lunch on Limoges" in the portion of the store that had been the former men's department. The festive opening coupled with the local reception for Princess Diana's Wedding was a historical event for Dade City.

Williams/Lunch on Limoges is known for their gourmet lunches and fashionable clothes and gift items for the home. Numerous favorable reviews have appeared in Southern Living and other magazines as well as newspapers in the area.

In 2021 Florida Cracker Kitchen joined the partnership adding Dade City to the growing Florida Cracker family.

Williams/Lunch on Limoges has made Dade City a real destination for visitors, and we are excited to see what the future holds for all of us!

100 YEARS

Serving Dade City Since 1908

FLORIDA CRACKER Trading Company



Florida Cracker cattle are the direct descendants from the Spanish cattle that was brought to Florida during Ponce de Leon's second voyage in 1521. "Florida Cracker" refers to the colonial- era English and American pioneer settlers and their descendants in the state of Florida who first arrived in 1713. In the late 1800's, the Crackers were often called "cow hunters" or "cowmen", a reference to hunting for cattle scattered over the wooded rangelands during roundups. Florida cowboys did not use lassos to herd cattle. Their primary tools were cow whips and dogs. The term "Florida Cracker" originated from the sound of the cracking whip used by the cowboys while herding cattle.

Brothers Blair & Ethan Hensley, born and raised in Brooksville, FL, were no strangers to the world of cooking. Coming from a family full of cooks, they have been in the kitchen for as long as they can remember. Growing up, the brothers were fortunate enough to have their Granny Lewis live with them, who would regularly cook 3 meals a day the old fashioned way. With their mother Larie, known for her long-lasting restaurant Mallie Kylas, the boys both started working in the restaurant industry at a young age. It was only a matter of time before they ventured out on their own.

Florida Cracker Locations

Florida Cracker Kitchen-Brooksville	966 E. Jefferson St. Brooksville 34601
Florida Cracker Tap Room	962 E. Jefferson St. Brooksville 34601
Florida Cracker Trading Company	924 E. Jefferson St. Brooksville 34601
Florida Cracker Monkey Bar	5297 S. Cherokee Way Homosassa 34448
Florida Cracker Riverside Resort	5297 S. Cherokee Way Homosassa 34448
Florida Cracker Kitchen- San Marco	1842 Kings Ave. Jacksonville 32207
Florida Cracker Kitchen-Keystone Hts	7154 SE County Rd #21B Keystone Hts 32656
Florida Cracker Kitchen- Jacksonville	3265614329 Beach Blvd Jacksonville 32250

FLORIDA CRACKER KITCHEN



Since 1908



*Open Tuesday - Saturday
Closed Sunday & Monday*

**Store Hours: 10 AM- 5 PM
Lunch Hours: 11 AM- 2:30 PM**

(352) 567-5685
14139 7th St. Dade City, FL 33525



Beverages

Sweet or Unsweet Tea	\$2.50
Raspberry Ice Tea	\$2.49
Coffee	\$2.49
Hot Tea	\$3.50

Starters

Fried Green Tomato	\$7.95
Corn meal crusted & pan fried. House made tarter sauce	
Fried Eggplant	\$7.95
Corn meal crusted & pan fried. Dusted with Parmesan cheese	

Soups

Swiss Potato	\$4.00
Soup of the Day	\$4.00
<i>(Ask your server)</i>	

Salads

Chicken Salad & Fruit	\$11.95
House made Chicken salad, celery & walnuts.	
Limoges Shrimp Salad	\$15.95
Wild Caught Shrimp Poached than tossed with Hellman's, Olives and Hard Boiled Eggs.	
Greek Salad with Chicken	\$11.95
Fresh greens, chicken, Feta cheese, Greek olives, Cucumbers, Tomatoes & Beets, Artichokes, tossed in a light vinaigrette dressing & topped with our potato salad.	
Greek Salad with Salmon	\$15.95
Fresh greens, Feta cheese, Greek olives, Cucumbers, Tomatoes & Beets Artichokes, tossed in a light vinaigrette dressing Poached Salmon Cucumber Sauce & topped with our potato salad.	
California Chopped Salad	\$13.95
Chopped green mixed with Chicken, Avocado, tomatoes, beets, blue cheese, cucumbers and bacon in a light vinaigrette.	
Fajita Chicken Salad	\$13.95
A bed of lettuce with tomatoes, black beans, shredded cheddar & mozzarella cheese topped with grilled fajita chicken. Served with a Chipotle mayonnaise dressing.	

** All salads served with fruit salad.*

Sandwiches

Chicken Salad Croissant	\$11.95
Our delicious chicken salad stuffed in a croissant with stemed broccoli & swiss cheese & toasted.	
Turkey Bacon Croissant	\$11.95
House roasted Turkey, Bacon, Swiss cheese, "Louie Sauce".	
Corned Beef Sandwich	\$14.95
House roasted Corned Beef, Swiss cheese, "Louie Sauce".	

THE *Original* FLORIDIAN

Entrees

** All served with two daily sides**

Pecan Chicken	\$13.95
Dusted with our house made pecan flour. Pan sautéed until golden brown. Topped with our house made Pecan Butter and Pecan pieces.	
Pecan Grouper	\$17.95
Dusted with our house made pecan flour. Pan sautéed until golden brown. Topped with our house made Pecan Butter and Pecan pieces.	
Pork Schnitzel	\$16.95
Thin cut Pork medallions pan sautéed with a mushroom cream sauce.	
Crab Cakes	\$15.95
Fresh made daily Lump Crab Cakes. Onions, red peppers, Hellman's to just combine the crab meat. Panko dusted & pan sautéed to a golden brown	
Stuffed Shrimp	\$16.95
Crab Cake, Stuffed Wild Caught Shrimp, pan sautéed in Panko breading to a golden brown.	
Poached Salmon	\$15.95
Poached with fresh Thyme and White Wine. Simple & easy.	
Athens Grouper	\$17.95
Grouper medallions, pan sautéed with a Kalamata olives, rustic tomato sauce topped with Feta Cheese.	
Low Country Shrimp	\$16.95
Wild Caught Shrimp, sautéed in a rich mushroom & Sausage tomato sauce, with pan sautéed cheese grits.	

Desserts

Carrot Cake	\$7.00
Limoges Carrot cake soaked overnight in Caramel sauce (contains walnuts)	
Coconut Cake	\$7.00
Six layer Coconut cake with lemon curd filling iced with seven minute frosting.	
Floating Island	\$7.00
Baked meringue served on a bed of English Custard with Raspberry sauce.	
Black Beauty Cake	\$7.00
Flour-less dark Chocolate cake.	
Strawberry or Peach Cake	\$7.00
Made with fresh fruit, Coconut & Pecans baked into the batter with a cream cheese frosting. (Ask your server what the fruit cake is for today.)	