

DINING MENU

BAR SNACKS

TORTILLA CHIPS Smoked Salsa Guacamole	VG	V	17
BLEU CHEESE CHILI BALSAMIC BRUSSEL SPROUT		V	14
TRUFFLE & PECORINO POMME CROQUETTE Truffle Dust Pecorino Truffle Aioli			17
CURED & CULTURED Chef's Selection of Three Artisanal of Domestic and Imported Charcuterie Chef's Selection of two Artisanal Cheese, Cornichon, Crackers, Grape and Texas Honey			28
HOUSE SMOKED SALMON RILLETTE & MEZZE Confit Garlic Hummus & Seasonal Baby Vegetables Marinated Olive Tapenade Warm Lemon-Pepper Naan			17
CHARRED OCTOPUS Smoky Pomegranate Reduction Crispy Yuca Frites Aji Amarillo Purée Mezcal-Compressed Pineapple Pickled Red Onion			19
MINI LOBSTER ROLLS Buttered Brioche Shaved Fennel House Made Chili Powder Caramelized Lemon Fermented Broccolini			20
CRISPY WINGS Pick One Sauce Buffalo Sauce Chipotle BBQ Soy Ginger Garlic House Ranch -Half Order 14 -Add Fries 5			24
CRISPY QUAIL Fried Quail Fish Sauce Caramel Red Kosho Aioli Pickled Fresno chiles			27
CRISPY LUMP CRAB Frisee Salad Roasted Tomato Red Onion Remoulade			29
AHI TUNA Ahi Tuna Cucumber Ponzu Wasabi Aioli Avocado Yuzu Kosho Cracker			25

SOUP & SALADS

MARKET SALAD Local Texas One Cut Greens & Frisee Shaved Carrots Pomegranate Arils Champagne Pear Vinaigrette Toasted Hazelnuts Goat Cheese Pickled Celery Root Pear Chips Add Protein Chicken 10 - Shrimp 15 - Salmon* 15 Scallops 30 - Tofu 8 - NY Striploin 28	GF	VG	18
GRAND CAESAR Baby Gem House Dressing Crispy Parmesan White Anchovy Roasted Tomato Grated Pecorino Add Protein Chicken 10 - Shrimp 15 - Salmon* 15 Scallops 30 - Tofu 8 - NY Striploin 28	GF		18
SOUP DU JOUR SIGNATURE SOUP OF THE DAY Cup 6 Bowl 9 (Vegan Option Available)			

HAND HELDS

*(Choice of Fries or House salad) (Truffle Fries \$8)			
HOUSE BURGER Tomato Lettuce Kosher Pickles Onion Cheddar Dijonaise Brioche Add On Bacon Fried Egg 6 Mushrooms Bleu Cheese 4 Burger Patty 9 -Impossible Burger vg ^ Available Upon Request			22
*GRILLED CHICKEN SANDWICH Tomato Lettuce House Made Pickles Onion Pepper Jack Chipotle Aioli Brioche -ADD BACON 3			19
*LOBSTER ROLL Arugula Shaved Fennel House Made Chili Powder Caramelized Lemon Fermented Tomato			28
FORAGED FABLE MUSHROOM TACOS Mojo Marinade Mushroom Corn Tortilla Smoked Salsa & Guacamole Cilantro & Onion Tortilla Chips	VG	V	17

GF GLUTEN FREE OPTIONS

V VEGAN OPTIONS

VG VEGETARIAN OPTIONS

* CONTAINS DAIRY, EGGS, TREE NUTS, GLUTEN

** GLUTEN FREE AVAILABLE

*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

Large Parties (6 or more people) are subject to a 20% automatic service charge. Limit 4 credit cards per table.

*Individual check totaling \$100 or more will also incur a 20% automatic service charge.

DINING MENU

ENTRÉES

HARVEST BUCATINI VG 29

Creamy Winter Squash Miso Sauce | King Trumpets
Mushroom | Garlic Chip | Crispy Sage

Add Protein

Chicken | 10 - Shrimp | 15 - Salmon* | 15
Scallops | 30 - Tofu | 8 - NY Striploin | 28

VEGETABLE STIR FRY V 27

Texas Mushrooms | Broccolini | Baby Bok
Choy | Onion Sweet Peppers | Garlic Ginger
Soy | Jasmine Rice

Add Protein

Chicken | 10 - Shrimp | 15 - Salmon* | 15
Scallops | 30 - Tofu | 8 - NY Striploin | 28

HAND HELDS

*Choice of Fries or House salad)
(Truffle Fries \$8)

CURRIED CAULIFLOWER WRAP VG 18

Cilantro Yogurt | Roasted Curried Cauliflower | Shaved
Cabbage | Crispy Chickpeas | Local Texas One Cut Greens |
Pickled Onion

HOUSE FLATBREAD 17

Choice of Three Cheese, Pepperoni,
Vegetable

BIRRIA TACOS 19

Corn Tortilla Quesadilla | Avocado Crema
Cilantro & Onion | Lime | Salsa | Tortilla
Chips

BUILD YOUR OWN

SELECT ONE PROTEIN

8 OZ. BELL & EVANS CHICKEN BREAST 38

7 OZ. CAMPBELL RIVER SALMON * GF 42

7 OZ. FILET PRIME C.A.B. 59

7 OZ. NEW YORK STRIP PRIME C.A.B. 47

14 OZ. RIBEYE PRIME C.A.B. 70

PAN ROASTED CHILEAN SEA BASS 66

Add On

Shrimp 15 | Scallops 30

SELECT ONE SAUCE

CHIMICHURRI

DEMI-GLACE

NATURAL CHICKEN JUS

RED CABBAGE BEURRE BLANC

SELECT TWO SIDES

FRENCH FRIES

POMME CROQUETTE

JASMINE RICE GF

ASPARAGUS | LEMON OIL * VG - GF

CHARRED BROCCOLINI VG - V - GF

SAUTÉED TEXAS MUSHROOMS * VG - GF

LOCAL TEXAS ONE CUT GREENS GF

GARLIC AIOLI SMASH FINGERING

CHILI BALSAMIC BRUSSEL SPROUT | BLUE CHEESE ADD ON \$3 VG

GF GLUTEN FREE OPTIONS V VEGAN OPTIONS VG VEGETARIAN OPTIONS * CONTAINS DAIRY, EGGS, TREE NUTS, GLUTEN ** GLUTEN FREE AVAILABLE

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