



## STARTERS

<p><b>SMOKEY ONION DIP</b> 11</p> <ul style="list-style-type: none"> <li>• Baby Carrots, Cucumbers, Radishes, Cherry Tomatoes, Lavash Bread</li> </ul>	<p><b>ROASTED BUTTERNUT SQUASH SOUP</b> 10</p> <ul style="list-style-type: none"> <li>• Chopped Almonds and Walnuts</li> </ul>
<p><b>FRIED ZUCCHINI</b> 11</p> <ul style="list-style-type: none"> <li>• Garlic Aioli, Red Salsa</li> </ul>	<p><b>CHARCUTERIE BOARD</b> 24</p> <ul style="list-style-type: none"> <li>• Mt. Tam Cheese, Flagship Aged Cheddar, Ancho Caciotta Cheese, Red Onion Marmalade, Austin Honey Co. Honey, Barolo and Soppressata Salami, Candied Pecans, Cornichons, Pickled Red Onions, Lavosh Bread</li> </ul>
<p><b>BAKED BRIE</b> 14</p> <ul style="list-style-type: none"> <li>• Mt Tam Triple Cream Brie Cheese baked with Local Austin Honey. Served with Lavash Bread, Candied Pecans, and Dried Cranberries.</li> </ul>	

## SALADS

<p><b>HARVEST SALAD</b></p> <ul style="list-style-type: none"> <li>• Field Greens, Feta Cheese, Quinoa, Dried Cranberries, Roasted Butternut Squash, Apple Cider Vinaigrette</li> </ul>	<p><b>FRISÉE SALAD</b></p> <ul style="list-style-type: none"> <li>• Frisee, Shaved Fennel, Roasted Brussel Sprouts, Roasted Mushroom, Parmesan Cheese, Maple Vinaigrette</li> </ul>
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Add: Grilled Chicken \$7, Grilled Salmon \$10, Steak \$10

## FORK & KNIFE

<p><b>ROASTED BRUSSELS SPROUTS</b> 18</p> <ul style="list-style-type: none"> <li>• Parsnips, Quinoa, Walnuts, Sage, Bruléed Blue Cheese</li> </ul>	<p><b>CRISPY SKIN CHICKEN BREAST</b> 24</p> <ul style="list-style-type: none"> <li>• Smoked Risotto, Baked Parmesan Crisp, Black Pepper and Artichoke Cream Sauce</li> </ul>	<p><b>PAN SEARED RED SNAPPER</b> 32</p> <ul style="list-style-type: none"> <li>• Lemon Remoulade, Fennel, Red Bliss Potatoes, Artichokes, Charred Lemon Slice</li> </ul>
<p><b>GRILLED RIBEYE</b> 42</p> <ul style="list-style-type: none"> <li>• Garlic Spinach, Brussel Sprouts, Red Bliss, Blackberry Gastrique</li> </ul>	<p><b>FIREWHEEL FILET</b> 38</p> <ul style="list-style-type: none"> <li>• Beef Tenderloin, Grilled Broccolini, Ruby Red Potatoes, Malbec Demi</li> </ul>	

Add: Blue Cheese and Mushrooms \$4 or Shrimp and Gremolata Topping \$8

## KIDS

<p><b>CHICKEN TENDERS</b> 9</p> <ul style="list-style-type: none"> <li>• Crispy Chicken Tenders Served with Ranch.</li> </ul>	<p><b>SPAGHETTI</b> 9</p> <ul style="list-style-type: none"> <li>• Choice of Plain, Butter or Marinara Sauce</li> </ul>
<p><b>HOT DOG</b> 9</p> <ul style="list-style-type: none"> <li>• 100% Beef Hot Dog.</li> </ul>	<p><b>CLASSIC GRILLED CHEESE</b> 9</p>
<p><b>CHEESE BURGER</b> 9</p> <ul style="list-style-type: none"> <li>• Choice of Cheddar, American or Pepper Jack Cheese</li> </ul>	

Included Your Choice of French Fries, Fresh Fruit or Side Salad

## DESSERT

<p><b>FLOURLESS CHOCOLATE CAKE</b> 9</p> <ul style="list-style-type: none"> <li>• Gluten Free Chocolate Cake, Sour Cherry Compote, Vanilla Cremeux</li> </ul>	<p><b>PEACH TART</b> 9</p> <ul style="list-style-type: none"> <li>• Poached Peaches, Lemon Thyme Sauce, Whipped Citrus Crème Fraiche</li> </ul>	<p><b>STRAWBERRY RHUBARB COBBLER</b> 9</p> <ul style="list-style-type: none"> <li>• Brown Sugar Streusel, Vanilla Ice Cream</li> </ul>
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🌿 Denotes Vegetarian Options. 🌱 Denotes Vegan Options. 🍞 Denotes Gluten Free Options. 🥛 Denotes Dairy Free Options. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. Please notify us if you have any food allergies Large parties of 8 or more are subject to an 18% Large Party Gratuity