

SHAREABLE

- CORNBREAD MUFFINS \$10**
habanero-cotija butter, texas honey drizzle
| V |

GUACAMOLE \$14
tomato, onion, lime, cilantro
corn tortilla chips
| GF | DF | VG |

GRILLED APPLEWOOD PORKBELLY \$12
smokey chimichurri, fried onions
jalapeno honey, pickled fresno peppers
| DF |

BRISKET EGG ROLLS \$15
sweet plum agrodolce
| DF |
- BLACK GARLIC CHICKEN WINGS \$13**
black garlic marinade, pickled chilis
crushed peanuts
| DF |

CRAB CAKES \$19
meyer lemon aioli, lemon segments
radish-fennel salad

BLISTERED SHISHITO PEPPERS \$11
soy maple glaze, furikake, charred lemon
| GF | DF | VG |

SOUP, GREENS AND GRAINS

PROTEIN ADD-ONS

chicken breast \$8 / blackened shrimp \$10 / steak \$11

- ROASTED TOMATO SOUP \$11**
herb-garlic pistou, grilled french bread
| VG |

CONROUX CAESAR \$15
baby romaine, tomatoes, bacon
hard-boiled egg, torn rustic croutons
parmesan dressing
- STRAWBERRY ARUGULA \$15**
baby arugula, strawberries, feta cheese
toasted pine nuts, honey-truffle vinaigrette

CITRUS FRISEE \$14
baby mix greens, frisee, orange segments
shaved fennel, walnuts, citrus vinaigrette
| GF | DF | VG |

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN | VG VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate you.

Please notify your server if you have any food allergies or dietary restrictions, and we will happily accommodate your needs. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our Menu is Guided by Sustainable Principles & Practices. We proudly Support Texas Farms, Ranches, and Dairies.

We request one check for parties of six or more, and an 18% gratuity will be added.

MAINS

- TAGLIATELLE PASTA \$25**
SHRIMP, MUSSELS, LARDONS, ONIONS, ASPARAGUS
CARMELIZED SUNDRIED TOMATOES
CHIPOTLE BUTTER SAUCE

BLACKENED REDFISH \$30
parmesan polenta cake, wilted citrus kale
tomato caper sauce
| GF |

STRAUSS GRASS-FED CHEESEBURGER \$20
cooper cheese, lettuce, tomato, b&b pickles
conroux sauce, brioche, french fries
*beyond burger option and gluten-free bun available upon request

ROASTED HALF CHICKEN \$24
sweet potato-corn hash, romesco sauce, grilled lemon
| GF |

STEAK FRITES \$35
10oz new york strip, truffle-herb butter
parmesan fries

GRILLED KING TRUMPET MUSHROOM \$19
quinoa fried “rice”, baby bok choy, radish
cilantro, crispy noodles, sambal-lime dressing
| GF | DF | VG |

SIDES

- WILTED CITRUS KALE \$7**
GRILLED ASPARAGUS \$7
PARMESAN FRIES \$7
GREEN-CHILE MAC AND CHEESE \$7

DESSERTS

- WARM CROISSANT BREAD PUDDING \$7**
green tea ice cream, pistachios
CHOCOLATE MOUSSE CRUNCH \$8
raspberries coulis
CRÈME BRÛLÉE CHEESECAKE \$8
blueberry and lavender coulis
GELATOS & SORBETS \$5
daily rotation