

## SHAREABLE

**CORBREAD 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 |

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

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

## MAINS

**TAGLIATELLE PASTA \$25**  
SHRIMP, MUSSELS, LARDONS, ONIONS, ASPARAGUS  
CARAMELIZED 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 |

## 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 |

**STRAWBERRY ARUGULA \$15**  
baby arugula, strawberries, feta cheese  
toasted pine nuts, honey-truffle vinaigrette

**CONROUX CAESAR \$15**  
baby romaine, tomatoes, bacon  
hard-boiled egg, torn rustic croutons  
parmesan dressing

**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.

## 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