

LUNCH

SHAREABLE

GUACAMOLE \$14

tomato, onion, lime, cilantro, corn tortilla chips

| GF | DF | VG |

CRAB CAKES \$19

meyer lemon aioli, radish-fennel salad

CORNBREAD MUFFINS \$9

habanero-cotija butter, cilantro

Texas honey drizzle

| V |

BLACK GARLIC CHICKEN WINGS \$13

black garlic marinade

pickled chilis, crushed peanuts

| DF |

SMOKED BRISKET EGG ROLLS \$15

sweet plum agrodolce

| DF |

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, applewood smoked bacon

soft-boiled egg, torn rustic croutons

parmesan dressing

STRAWBERRY ARUGULA \$16

baby arugula, strawberries, feta cheese

toasted walnuts, honey-truffle vinaigrette

| GF | V |

MAINS

REDFISH TACOS \$17

BLACKENED REDFISH, SLAW

MEYER LEMON AIOLI, PICO DE GALLO

FLOUR TORTILLAS

CRISPY CHICKEN SANDWICH \$16

marinated chicken thigh, gochugaru mayo

black garlic, shoyu sauce, cabbage, brioche bun

french fries

BLT SANDWICH \$18

double cut applewood bacon, baby arugula

tomato jam, pimento cheese spread, sourdough

french fries

STRAUSS GRASS-FED CHEESEBURGER \$20

cooper cheese, lettuce, tomato, b&b pickles

Conroux sauce, brioche bun*, french fries

**beyond burger option and gluten-free bun*

available upon request

CHILE-LIME CAULIFLOWER WRAP \$16

carrots, radishes, avocado, lettuce, unagi sauce

sticky rice, sambal-lime dressing

| DF | VG |

SWEETS

CHOCOLATE MOUSSE CRUNCH *raspberry coulis 8*

CREME BRULEE CHEESECAKE *blueberry and lavender coulis 9*

GELATOS AND SORBETS *daily rotation 5*

BEVERAGES

COFFEE *regular or decaf | espresso | latte | cappuccino | americano 5*

ROAR TEA *wild mint | spiced chai | apple crisp | breakfast roar | tropical passion | earl grey 5*

MILK *whole | 2% | almond | oat | soy 4*

SODA *pepsi | diet pepsi | dr. pepper | starry | lemonade | unsweetened iced tea 3*

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; we will happily accommodate you.*

Please notify your server if you have any food allergies or dietary restrictions, and we will be happy to 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.