

LUNCH

SHAREABLE

GUACAMOLE \$14

tomato, onion, lime, cilantro, corn tortilla chips

| GF | DF | VG |

CORNBREAD MUFFINS \$9

habanero-cotija butter, cilantro
Texas honey drizzle

| V |

CRAB CAKES \$19

meyer lemon aioli, radish-fennel salad

| DF |

BLACK GARLIC CHICKEN WINGS \$13

black garlic marinade
pickled chilis, crushed peanuts

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

CHILE-LIME CAULIFLOWER WRAP \$16

carrots, radishes, avocado, lettuce, unagi sauce
sticky rice, sambal-lime dressing

| DF | VG |

*beyond burger option and gluten-free bun
available upon request

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.