

TO START

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| BEER BREAD BBQ Salt Caramelized Onion Smoked Beef Fat Butter Beer Jam | 6 |
| STEAK FRIES° (VG, GF) Grana Padano Rosemary Aioli Aleppo | 8 |
| PICKLED + GRILLED OKRA° (VG, DF) Comeback Sauce Fried Onions | 7 |
| GRILLED BLUE CHEESE STUFFED DATES (GF) Bacon Cider Reduction Oregano Calabrese Chile | 9 |
| CHICKEN LIVER MOUSSE Mezcal Honey Pickled Peppers + Onions Jalapeño Cilantro Baguette | 10 |
| MUHAMMARA (VG) Candied Walnut Cumin Coriander Yogurt Sesame Cracker | 10 |
| BRUSSELS SPROUTS (V, GF) Black Sesame Furikake Chile-Lime Vinaigrette | 9 |

SMALL PLATES

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| PETITE GREENS (V, GF) Radish Cucumber Roasted Shallot Vinaigrette | 9 |
| ARUGULA SALAD (VG) Pickled Shallot Grana Padano Black Pepper Lemon Croutons | 11 |
| YELLOWTAIL CRUDO° (DF, GF) Green Apple-Yuzu Sorbet Fennel Rice Crumble Lime Powder Serrano | 15 |
| FIRE ROASTED ROOTS° (VG, GF) Green Goddess Sunflower Fennel Feta Amaranth | 13 |
| SMOKED + SEARED CABBAGE (VG) Caraway Crema Crispy Kraut Pickled Mustard Seed Frisee | 13 |
| BERKSHIRE PORK RIBS (GF, DF) Balsamic Fish Sauce Glaze Cucumber Salad Jalapeño Lime | 13 |
| CHARRED + SHAVED BEEF° Bitter Greens Aioli Castelvetro Olive Calabrese Chile Grana Padano | 15 |

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES, INCLUDING SOY OR NUTS. MANY ITEMS CAN BE MADE GLUTEN-FREE OR VEGAN UPON REQUEST

SUBSTITUTE UDI'S GLUTEN-FREE BREAD +1

VG | Vegetarian V | Vegan GF | Gluten Free DF | Dairy Free

° Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

JASON STUDE | EXECUTIVE CHEF

FOR THE TABLE

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|---|-----------|
| WINTER SQUASH FLATBREAD (VG) Texas Goat Cheese Roasted Apple Sprouts Fresno Sage | 10 |
| CAPRESE FLATBREAD (VG) Fresh Mozzarella Pomodoro Balsamic Basil | 10 |
| SAUSAGE PLATTER (DF) Andouille Fennel-Ginger Smoked Beef Pickles, Mustard + Toast | 23 |
| CHEESE BOARD (VG) Fromage Daffinois, Cabot Clothbound Cheddar, Mycella Blue Olives Nuts Fruit Bread | 19 |

LARGE PLATES

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| PAPPARDELLE + PARSNIP (VG) Winter Squash Taleggio Black Garlic Garden Oregano | 22 |
| CHILE-LIME SALMON° (GF) Roasted Mushroom Curried Sweet Potato Puree Turmeric Peanuts Jalapeño Cucumber Dill | 27 |
| OAK ROASTED CHICKEN Creamed Barley Smoked Mushroom Roasted Grape Capers | 25 |
| TEXAS REDFISH (GF) Maple Glazed Rutabaga Green Romesco Golden Beets Pomegranate Potato Crust | 28 |
| TEXAS BUTCHER'S CUT° (GF) Daily Selection of Texas Beef Yukon Golds Wilted Greens Garlic Butter Charred Tomato Steak Sauce | 46 |
| 44 FARMS SIRLOIN° (GF) (ADD OVER EASY EGG +3) Carrot Mousse Onion Agrodolce Oyster Mushroom Arugula | 28 |
| GRILLED BRISKET° (GF) Grilled Potato Salad Marigold Mustard Béarnaise Yolk | 26 |
| B9 BURGER° Ground Black Angus or Tempeh Red Onion Jam Sharp Cheddar Housemade Bun, Pickles + Chips Comeback Sauce (add Smoke Pickled Jalapeño +1, Avocado, Egg, or Bacon +3, Double +10) | 15 |

SIDES

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| GLAZED CARROTS (VG, GF) Cider Reduction Feta Oregano | 8 | GREEN BEANS (VG) Garlic Pistachio Oregonata | 9 |
| OAK ROASTED POTATOES (V, GF) Shallot Vinaigrette Parsley Dill | 7 | | |

EMILY MADDY | CHEF DE HYPE



