

TO START

BEER BREAD BBQ Salt Caramelized Onion Smoked Beef Fat Butter Beer Jam	6
STEAK FRIES Grana Padano Rosemary Aioli Aleppo	8
PICKLED + GRILLED OKRA Comeback Sauce Fried Onions	7
CRISPY BRUSSELS SPROUTS Black Sesame Furikake Chile-Lime Vinaigrette	9
CHICKEN LIVER MOUSSE Mezcal Honey Pickled Peppers + Onions Jalapeño Cilantro Baguette	10
MUHAMMARA Candied Walnut Cumin Coriander Yogurt Sesame Cracker	10

SMALL PLATES

PETITE GREENS Radish Cucumber Roasted Shallot Vinaigrette	9
ARUGULA SALAD Pickled Shallot Grana Padano Black Pepper Lemon Croutons	11
YELLOWTAIL CRUDO Nuoc Cham Jalapeño Carrot Avocado Mousse Fried Onion Cilantro	15
FIRE ROASTED ROOTS Green Goddess Sunflower Fennel Feta Amaranth	13
GRILLED CAULIFLOWER Charred Scallion Chimichurri Roasted Grape Relish	14
BERKSHIRE PORK RIBS Balsamic Fish Sauce Glaze Cucumber Salad Jalapeño Lime	13
CHARRED + SHAVED BEEF Bitter Greens Bottarga Aioli Castelvetro Olive Calabrese Chile Grana Padano	15

SIDES

PISTACHIO GREEN BEANS | 9
Garlic | White Wine | Oregonata

GLAZED CARROTS | 8
Cider Reduction | Feta | Oregano

OAK ROASTED POTATOES | 7
Shallot Vinaigrette | Parsley | Dill

FOR THE TABLE

SAUSAGE PLATTER Andouille Fennel-Ginger Smoked Beef Pickles, Mustard + Toast	23
CHEESE BOARD This Week's Selections Olives Nuts Fruit Bread	19

LARGE PLATES

LEMON GARLIC LINGUINE (ADD BRAISED LAMB +4) House Pasta Calabrese Chile Arugula Oregonata Parmesan	18
CHILE-LIME SALMON Roasted Mushroom Sweet Corn Puree Turmeric Peanuts Jalapeño Cucumber Dill	27
OAK ROASTED CHICKEN Charred Tomato Panzanella Zucchini Red Wine Vinaigrette Basil	25
TEXAS REDFISH Oak Roasted Eggplant Tomato Conserva Golden Raisin Feta Arugula Olive Eggplant Honey	28
TEXAS BUTCHER'S CUT Daily Selection of Texas Beef Yukon Golds Wilted Greens Garlic Butter Charred Tomato Steak Sauce	46
THIRD COAST CIOPPINO Andouille XO Broth Shrimp, Catfish, + Clams Collards Greens Fennel Garlic Butter Baguette	31
AKAUSHI SIRLOIN (ADD OVER EASY EGG +3) Carrot Mousse Onion Agrodolce Oyster Mushroom Arugula	28
GRILLED BRISKET Grilled Potato Salad Marigold Mustard Bernaise Yolk	26

The Blended Burger Project™ from the James Beard Foundation strives to make burgers better by blending ground meat with chopped mushrooms creating a patty that's healthier and more sustainable for the planet. Vote for our burger at jamesbeard.org/blendedburgerproject and tag us on social media with #BlendedBurgerProject

LAMB + CREMINI CHORIZO BURGER Chimichurri Jalapeño Mustard Seed Aioli Bibb Pickled Onion Raclette	15
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JASON STUDE | EXECUTIVE CHEF

EMILY MADDY | CHEF DE HYPE



