

## TO START

<b>BEER BREAD</b> BBQ Salt   Caramelized Onion   Smoked Beef Fat Butter   Beer Jam	<b>6</b>
<b>STEAK FRIES</b> Grana Padano   Rosemary   Aioli   Aleppo	<b>8</b>
<b>PICKLED + GRILLED OKRA</b> Comeback Sauce   Fried Onions	<b>7</b>
<b>CHICKEN LIVER MOUSSE</b> Mezcal Honey   Pickled Peppers + Onions   Jalapeño   Cilantro   Baguette	<b>10</b>
<b>MUHAMMARA</b> Candied Walnut   Cumin   Coriander   Yogurt   Sesame Cracker	<b>10</b>

## SMALL PLATES

<b>BEET + BIBB</b> Strawberry   Bleu Cheese   Pistachio   Red Wine Vinaigrette	<b>12</b>
<b>ARUGULA SALAD</b> Pickled Shallot   Grana Padano   Black Pepper   Lemon   Croutons	<b>11</b>
<b>YELLOWTAIL CRUDO</b> Nuoc Cham   Jalapeño   Carrot   Avocado Mousse   Fried Onion Cilantro	<b>15</b>
<b>FIRE ROASTED ROOTS</b> Green Goddess   Sunflower   Fennel   Feta   Amaranth	<b>13</b>
<b>GRILLED CAULIFLOWER</b> Charred Scallion Chimichurri   Roasted Grape Relish	<b>14</b>
<b>BERKSHIRE PORK RIBS</b> Balsamic Fish Sauce Glaze   Cucumber Salad   Jalapeño   Lime	<b>13</b>
<b>CHARRED + SHAVED BEEF</b> Bitter Greens   Bottarga   Aioli   Castelvetrano Olive   Calabrese Chile Grana Padano	<b>15</b>

JASON STUDE | EXECUTIVE CHEF

## FOR THE TABLE

<b>SAUSAGE PLATTER (ADD RACLETTE FONDUE +8)</b> Andouille   Fennel-Ginger   Smoked Beef   Pickles, Mustard + Toast	<b>23</b>
<b>MAPLEBROOK FARMS BURRATA</b> Pomodoro Sauce   Balsamic   Basil   Hot Herb Olive Oil   Levain	<b>21</b>
<b>CHEESE BOARD</b> This Week's Selections   Olives   Nuts   Fruit   Bread	<b>19</b>

## LARGE PLATES

<b>LEMON GARLIC LINGUINE (ADD GULF SHRIMP +8)</b> House Pasta   Calabrese Chile   Arugula   Oreganata   Parmesan	<b>18</b>
<b>SEARED SCALLOPS</b> Marble Potatoes   Lemon Butter   Olive Relish   Little Gem	<b>31</b>
<b>OAK ROASTED CHICKEN</b> Charred Tomato Panzanella   Zucchini   Red Wine Vinaigrette   Basil	<b>25</b>
<b>TEXAS REDFISH</b> Warm Field Pea Salad   Golden Raisin   Eggplant   Tomato   Kale Herbs de Provence	<b>26</b>
<b>PRIME NEW YORK STRIP</b> Collard Greens   Potato   Garlic Butter   Blue Cheese Charred Tomato   B9 Steak Sauce	<b>46</b>
<b>GARDEN KAFFIR CLAMS</b> Seared Scallop   Shrimp   Coconut-Lime Broth   Shaved Mushroom Basil   Fresno Chile   Baguette	<b>29</b>
<b>AKAUSHI SIRLOIN</b> Carrot Mousse   Onion   Agrodolce   Oyster Mushroom   Arugula	<b>28</b>
<b>GRILLED BRISKET</b> Grilled Potato Salad   Marigold Mustard   Bernaise Yolk	<b>26</b>

## SIDES

**GRILLED ASPARAGUS | 8**  
Aioli | Parmesan | Mint | Orange

**BROCCOLI | 8**  
Olive Oil | Lemon | Chile Flake

**OAK ROASTED POTATOES | 7**  
Shallot Vinaigrette | Parsley | Dill

**GLAZED CARROTS | 7**  
Cider Reduction | Feta | Oregano

EMILY MADDY | CHEF DE HYPE



