

## TO START

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

## SMALL PLATES

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

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

<b>EGGPLANT FLATBREAD</b> (VG) Goat Cheese   Red Onion Jam   Olive   Arugula	<b>10</b>
<b>CAPRESE FLATBREAD</b> (VG) Fresh Mozzarella   Pomodoro   Balsamic   Basil	<b>10</b>
<b>SAUSAGE PLATTER</b> (DF) Andouille   Fennel-Ginger   Smoked Beef   Pickles, Mustard + Toast	<b>23</b>
<b>CHEESE BOARD</b> (VG) Fromage Daffinois, Cabot Clothbound Cheddar, Mycella Blue   Olives   Nuts   Fruit   Bread	<b>19</b>

## LARGE PLATES

<b>LEMON GARLIC LINGUINE</b> (VG) (ADD GULF SHRIMP +9) House Pasta   Calabrese Chile   Arugula   Oreganata   Parmesan	<b>18</b>
<b>CHILE-LIME SALMON°</b> (GF) Roasted Mushroom   Sweet Corn Puree   Turmeric Peanuts   Jalapeño   Cucumber   Dill	<b>27</b>
<b>OAK ROASTED CHICKEN</b> Charred Tomato Panzanella   Zucchini   Red Wine Vinaigrette   Basil	<b>25</b>
<b>TEXAS REDFISH°</b> (GF) Oak Roasted Eggplant   Tomato Conserva   Golden Raisin   Feta   Arugula   Olive   Eggplant Honey	<b>28</b>
<b>TEXAS BUTCHER'S CUT°</b> (GF) Daily Selection of Texas Beef   Yukon Golds   Wilted Greens   Garlic Butter   Charred Tomato   Steak Sauce	<b>46</b>
<b>AKAUSHI SIRLOIN°</b> (GF) (ADD OVER EASY EGG +3) Carrot Mousse   Onion   Agrodolce   Oyster Mushroom   Arugula	<b>28</b>
<b>GRILLED BRISKET°</b> (GF) Grilled Potato Salad   Marigold Mustard   Bernaise Yolk	<b>26</b>
<b>B9 BURGER°</b> Ground Black Angus or Tempeh   Red Onion Jam   Sharp Cheddar   Housemade Bun, Pickles + Chips   Comeback Sauce (add Grilled Jalapeño +1, Avocado, Egg, or Bacon +3, Double +10)	<b>15</b>

## SIDES

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

EMILY MADDY | CHEF DE HYPE



