

DINNER

SHARABLES

CORN BUTTER BISCUITS | 6
honey butter

MARINATED BEETS | 9
local chevre, shaved okra, watercress, puffed rice,
beet jus

TOSTADA | 8
carnitas, pickled apple, sweet potato–chipotle puree,
jalapeno pistou

FRIED BRUSSELS SPROUTS | 9
chili jam, orange supremes, crispy shallots, herbs

CHARRED CARROTS | 12
pickled shrimp relish, green curry, mint, candied
peanuts

MIXED LETTUCES | 10
pecan–goat cheese vinaigrette, pickled winter squash,
pecans, apple

SALT & PEPPER QUAIL AND OKRA | 13
chiles, garlic, green chile–szechuan oil, herb salad

CRUDO | 14
today's catch, harissa oil, spiced yogurt, mint, crisp
shallot, pickled apricot

WOOD FIRED PIZZA

CHEDDAR AND MOZZ | 11
charred tomato sauce, basil, fried garlic
add pork sausage | 3

PROSCIUTTO | 14
butternut squash, balsamic figs, walnut and arugula
pesto, fontina, parmesan

L A R G E P L A T E S

PAN SEARED PRIME RIBEYE 14 oz | 45
potato puree, grilled mustard greens, tomato butter

TEXAS WAGYU 10 OZ SIRLOIN | 28
grilled cabbage, corn relish, beef fat pesto,
black garlic jus

POACHED WILD SALMON | 27
potato noodles, basil, black olive vinaigrette,
oven dried tomato, cucumber broth

GRILLED RED WATTLE PORK CHOP | 32
masa gnocchi, apple-pasilla glaze,
pickled corn, turnips

TAGLIOLINI | 22
sweet corn cream, chanterelles, brussels leaves,
pickled corn

WHOLE THAI ROASTED CHICKEN FOR 2 | 36
sticky rice bowl, pickled cabbage, roasted carrots,
thai spiced vinaigrette