

LUNCH

S H A R A B L E S

CORN BUTTER BISCUITS | 6
honey butter

TOSTADA | 7
pork carnitas, pickled apple, sweet potato-chipotle
puree, jalapeno pistou

FRIED BRUSSELS SPROUTS | 7
chili jam, orange supremes, crispy shallots, herbs

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

S A L A D S

SIMPLE GREEN SALAD | 5
local greens, lemon vinaigrette

PANZANELLA SALAD | 12
crisp bread, local greens, tomatillo, buttermilk-tomato
dressing, avocado-shishito puree, cucumber

MIXED LOCAL LETTUCES | 11
black olive, tomato, serrano, spiced almonds,
cucumber, feta, lemon-dill vinaigrette

add harissa glazed wild salmon | 6
add roasted chicken | 5

LUNCH

LARGE PLATES

FISH N' CHIPS | 15

redfish, house fries, Tillie's tartar sauce, seasonal
pickles
(GF by request)

FRIED CHICKEN SANDWICH | 13

bourbon-aged hot sauce, paprika aioli, cabbage slaw,
semolina bun
fries or green salad

RAMEN | 13

charred carrot-chicken broth, pork belly, charred chile
paste, corn, shitakes
(GF noodle on request)

TILLIE'S WAGYU CHEESEBURGER | 15

smoked tomato jam, special sauce, cheddar, lettuce,
onion, pickles, poppy seed bun
fries or green salad

ROASTED CAULIFLOWER AND CARROTS | 12

smoky eggplant puree, marcona almond, raisins,
harissa vinaigrette

TEXAS WAGYU 8 OZ SIRLOIN | 19

potato puree, grilled mustard greens, tomato butter

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