

april 18

lucques olives *	5
frites & aioli *	6
skillet cornbread, honey butter, charred jalapeño *	8
cheese plate, house pickles, mustard *	16
ricotta toast, radish, chive, cilantro, lemon *	11
fried oysters, leek aioli *	13
market salad, red wine vinaigrette, parmesan	12
chilled carrot and avocado, spiced carrot purée, cilantro, pecan *	13
arugula salad, onion vinaigrette, strawberry, almond	13
roasted broccoli, buttermilk, chive, parmesan breadcrumb *	13
farm omelette, green salad, parmesan	15
texas beef burger, comté, caramelized onion, special sauce	17
tagliatelle, gulf shrimp, garlic, lemon	20
cornmeal fried chicken, cabbage slaw, biscuits	22
pork milanese, market salad	22
pompano, charred cabbage, vichyssoise	25
roasted half chicken, black eyed peas, brussels sprouts	28
braised lamb, sweet potato, shallot, roasted onion yogurt	28
roasted ribeye and braised beef cheek, frites, aioli	32

tonight's menu is sourced from:

boggy creek farm, gundermann acres,
milagro farm, dewberry hills farm, texas olive ranch,
k&s seafood, & antonelli's cheese shop.

*these items can be enjoyed in our garden.

consuming raw or undercooked meats, poultry, seafood,
or eggs may increase the risk of foodborne illnesses.
the majority of our menu can be prepared gluten free,
please advise your server of any food allergies.
corkage \$20 per bottle/20% gratuity added to parties of 6 or more.
direct farm sourcing can limit our ability to make substitutions to dishes.