

july 14

marcona almonds *	5
frites & aioli *	6
skillet cornbread, honey butter, charred jalapeño *	8
chicken liver mousse, toasted sourdough, herbs, mustard *	11
market salad, red wine vinaigrette, parmesan	12
fried oysters, leek aioli *	13
roasted and raw squash, tahini, shishito, *	11
roasted eggplant, delicata squash, brown butter, basil *	13
cheese plate, house pickles, mustard *	16
roasted cabbage salad, sautéed gulf shrimp, chives *	13
sardine conserva, toast, mustard, cornichon *	15
spinach and basil tagliatelle, fried garlic, lemon *	16
44 farms beef tartare, mustard, caper, shallot, frites *	17
french omelette, market salad, parmesan	15
texas wagyu beef burger, comté, caramelized onion, special sauce °	17
pork milanese, market salad, lemon	22
pan seared pompano, louisiana rice, tomato salad, salsa verde	25
braised lamb, spinach, eggplant, leeks	28
½ roasted dewberry chicken, black eyed peas, sautéed okra	28

tonight's menu is sourced from:

boggy creek farm, springdale farm,
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.