

september 14

olives & almonds	5
frites & aioli	6
skillet cornbread, honey butter, charred jalapeño	8
oeufs mayonnaise	8
lentils vinaigrette	9
chopped chicken liver, caramelized onion, dijon, sourdough	10
fried gulf oysters, leek aioli	13
market salad, red wine vinaigrette, parmesan	12
roasted new potatoes, onion soubise, capers, mustard greens	12
charred eggplant toast, brown butter, red onion, basil	13
cheese plate, house pickles, mustard	16
sardine conserva, toast, mustard, cornichon	15
spinach and basil tagliatelle, fried garlic, lemon	16
head on gulf shrimp, marash pepper butter	16
beef tartare, mustard, caper, shallot, frites *	17
french omelette, market salad, parmesan	15
texas wagyu beef burger, comté, lettuce, onion *	17
pork milanese, market salad, lemon	22
pan seared pompano, okra and green bean rice, cucumber sauce	23
roasted ½ dewberry chicken, potato purée	28

tonight's menu is sourced from:

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

*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.