

# may 18

olives & almonds *	5
frites & aioli *	6
skillet cornbread, honey butter, charred jalapeño *	8
fried oysters, leek aioli *	13
cheese plate, house pickles, mustard *	16
market salad, red wine vinaigrette, parmesan	12
chilled carrot and avocado, spiced carrot purée, cilantro, pecan *	12
zucchini soup, sunflower seed, yogurt *	11
arugula and beet salad, peach, almond, goat cheese	13
mackerel conserva, toast, mustard, cornichon *	16
chicken liver mousse, toasted sourdough, herbs, mustard *	11
tagliatelle, gulf shrimp, garlic, lemon *	18
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, charred cabbage, vichyssoise	25
braised lamb, sweet potato, shallot, roasted onion yogurt	28
roasted half dewberry hills chicken, black eyed peas, brussels sprouts	28
16 oz niman ranch ribeye, heirloom tomato, summer squash	38

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.