



Dinner in the garden - Fall 2020

olives & spiced pecans	8
pozole	16
frites & aioli	11
boggy creek farm milled cornbread, jalapeno honey butter	12
market salad, farm greens, shaved parm, Texas Olive Oil, lemon	13
fritto misto (calamari & farm veg), leek aioli	16
french omelette	14
cheeseburger, wagyu beef, cheddar, slaw, pickles, frites*	18
house made tagliatelle puttanesca, capers, anchovies, olives	20
chef's fall vegetable plate, kale, turnips, squash, zucchini, sweet potato risotto	21
pork milanese, arugula & radicchio salad, lemon	23
braised Dewberry Hills Farm coq au vin, carrot, potato, mushroom, onion	32
walnut crusted gulf black drum, hatch chili chutney, radicchio, mint	32
beef short ribs, gristmill polenta, steelbow choy sum, milagro fried egg	34
hyde park fudge cake slice served with whipped cream	10
butterscotch budino, whipped cream, salt	13
galette, cranberry walnut or apple	9

Today's menu is sourced from: Milagro Farm, Boggy Creek Farm, Steelbow Farm, Dewberry Hills Farm, Antonelli's Cheese, Niman Ranch, Applegate Farms, Mill-King, and Texas Olive Ranch

please advise us of any food allergies - direct farm sourcing may limit our ability to make substitutions

**consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illnesses*

corkage: \$20 per bottle

We charge a service fee 20% on all purchases in lieu of traditional gratuity. Additional gratuity is unnecessary. However, if you would like to leave an additional amount in support of our staff, please notify your server and it can be added to your purchase total. Thank you.

