

# winter menu

olives & almonds	5
frites & aioli	6
skillet cornbread, honey butter, charred jalapeño	8
oeufs mayonnaise	8
lentils vinaigrette	9
sweet potato soup, pecan, cilantro	10
chopped chicken liver, caramelized onion, dijon, sourdough	10
fried shishito peppers, goat cheese, cilantro	12
fried gulf oysters, leek aioli	13
charred eggplant toast, brown butter, basil, mustard	13
pleasant ridge reserve and salami, 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, louisiana rice, cucumber sauce	25
coq au vin, potato, leek, turnip	26

direct farm sourcing can limit our ability to make substitutions to dishes  
expect weekly variations as market ingredients change

menu is sourced from:

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

much 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

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