



## Dinner in the garden - Fall 2020

olives & spiced pecans	9
frites & aioli	13
whipped ricotta & bacon jam, with toast	14
market salad, farm greens, shaved parm, Texas Olive Oil, lemon	15
fried calamari, leek aioli	19
french omelette	16
cheeseburger, Wagyu beef, cheddar, slaw, pickles, frites*	21
house made tagliatelle, eggplant ragout, parmesan	25
chef's seasonal farm vegetable plate (vegan)	25
pork milanese, fresh arugula & radicchio salad, lemon	27
roasted Dewberry Hills Farm ½ chicken, herb roasted sweet potato	34
wild caught Corvina almondine, farm vegetables	34
hyde park fudge cake slice served with whipped cream	12
butterscotch budino, whipped cream, salt	15

**Our prices now include the cost of service  
additional gratuities gratefully accepted, but not expected**

*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*

