

KANPACHI CRUDO 14  
sweet pepper relish, cucumber, ginger

SMOKED BEET & HAUSBAR FARM GREENS 14  
banyuls vinegar, walnut oil, comté cheese

BURRATA 16  
date jam, verjus, bitter greens, grilled bread

GRILLED ACORN SQUASH 10  
sunflower seeds, cashew butter, farm greens

BRAISED BABY POTATO 11  
collard greens, smoked yogurt, brown butter

FRIED STEAM BUNS 9  
charred eggplant & green onion dip, whipped butter

CRISPY RICE 18  
bacon, black pepper, haricot verts, crab

GNOCCHI 16  
pork ragout, caraway, mustard, pearl onion

RIGATONI 17  
vegetable bolognese, goat cheese, texas olive oil

MALFALDINI 18  
champignon sauce, pearl onion, parmesan

BLACK DRUM 19  
shellfish glaze, field pea stew, celery

SHRIMP & LINGUINE 17  
tomato, preserved lemon, breadcrumb

TEXAS STRIP STEAK 26  
king trumpet mushroom, bleu d'auvergne, beef lardo

BURGER & SALAD 17  
whipped aligot potato, pickle, caramelized onion, mayo  
add bacon 3  
substitute handcut fries 5

BRAISED PORK OSSO BUCO 24  
chorizo, apple, pickled fennel

FRIED CHICKEN for two 29  
grilled cabbage, jicama slaw, pickled daikon, rutabaga

TO SHARE  
GRILLED TEXAS RIBEYE 78  
hollandaise, leek fritters,  
charred broccoli, fried garlic  
oregano vinaigrette

