

Dinner

APPETIZERS

Spicy Deviled Eggs	6
Smoked Paprika, American Caviar, Cornichons, Olives, Caperberries	
Roasted Green Chili Queso	6
Fresh Fried Tortilla Chips	
Crispy Wild Boar Ribs	11
Sweet & Sour Sauce, Toasted Sesame Seeds, Celery & Daikon Slaw	
Cornmeal Fried Jumbo Gulf Shrimp	14
English Cucumber, Tartar Sauce, Texas Toast	
Achiote Seared Chickpeas and Goat Cheese	10
Roasted Tomatoes, Caramelized Red Onions, Oregano, Grilled Flatbread	
Housemade Charcuteries and Local Artisan Cheeses	18
Pickle Salad, Spicy Mustard, Local Honey, Wood Fired Toast	
Broiled Gulf Oysters	12
Pesto Butter, Parmesan, Charred Tomatoes, Smoked Bacon, Bread Crumbs, Buttered Saltenes	

SALADS AND SOUP

Fried Green Tomatoes	12
Jumbo Lump Crab Salad, Mizuna, Green Goddess Dressing	
Bluebonnet Farms Organic Lettuces	8
Grapes, Pecans, Ricotta Salata, Herbs, Apple Cider Vinaigrette	
Grilled Figs & Boggy Creek Farms Arugula	10
House Cured Duck Breast Prosciutto, Wild Flower Honey, Balsamic, Shaved Manchego	
Local Beefsteak Tomatoes & Grilled Cebollitas	8
Sea Salt, Fresh Horseradish, Marjoram, Organic Spanish Olive Oil	
Grilled Housemade Focaccia & Haricot Verts	9
Toasted Pine Nuts, Spinach, Pesto, Texas Parmesan	
Classic Iceberg Wedge	8
Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	
Soup on the Chalkboard	8

OAK SMOKED

Natural Beef Brisket	14
Brown Sugar & Coffee Rub, House Pickled Escabeche	
Country Style Pork Ribs	16
Citrus Brine, Fennel & Coriander Rub, Maple Glaze Grilled Corn Cob Wheels	
Baby Back Pork Ribs	18
Honey & Malt Vinegar Mop, Jicama & Cilantro Slaw	
Housemade Jalapeño Hot Links	14
Hot Pink Pickled Cabbage, Dijon Mustard	
Half Natural Chicken	16
Achiote and Lime Marinade, Hopping John, Salsa Verde	
Natural Pulled Pork	13
Bread & Butter Pickles, Silver Dollar Roll	
Cold Smoked Bandera Quail	18
Mexican Rice Stuffing, Cheese Enchilada, Fried Quail Eggs, Ranchero Sauce	
Cold Smoked Rainbow Trout	16
French Beans, Almonds, Brown Butter	

OAK GRILLED

Hawaiian Swordfish Steak	26
Local Watermelon, Cucumber, Mint Champagne Vinaigrette, Smoked Caviar	
Bacon Wrapped Day Boat Scallops	24
Pea Tendrils, Lemon & Black Pepper Jam	
Natural Hanger Steak	28
Red Onions Rings, Charred Jalapeno Butter	
Mustard and Brown Sugar Crusted Niman Ranch Ribeye	30
Whole Roasted Garlic Bulb	
Rosemary Rubbed Colorado Lamb Chops	34
Housemade Habenero Mint Jelly, Steak Tomato	
Bone-In Niman Ranch Pork Chop	23
Peach, Walnut & Poppy Seed Slaw, Honey Mustard	
Yoakum Akaushi Beef Flat Iron	28
Béarnaise Sauce, Steak Tomato	
30oz USDA Prime Porterhouse	65
Roasted Fingerling & Arugula Salad, Roasted Garlic Butter	

FAMILY STYLE SIDES - 6 each

Buttermilk Potato Salad
Waffle Fries, Smoked Paprika, Herbs
Yukon Gold Potato Gratin
Lambert's Baked Mac and 3 Cheeses
Seared Summer Squash & Basil
Jalapeño & Garlic Broccoli

Fried Okra with Spicy Remoulade
Green Chili Cheese Grits
Ranch Style Beans with Brisket Ends
Grilled Asparagus with Béarnaise
Smoked Bacon Braised Collard Greens
Lemony Sautéed Spinach

DESSERT

Strawberry Shortcake	8
Citrus Scone, Creme Fraiche, Chamomile Grappa	
Fried Blackberry Pies	8
Sweet Cream Ice Cream	
Rustic Hill Country Peach Tart	8
Prosecco Ice Cream, Blackberries	
Key Lime Panna Cotta	8
Watermelon Balls, Dark Rum, & Mint	
Smoked Chocolate Pudding	8
Langues de Chat Cookies, Whipped Cream	
Coconut Cream Pie	8
Dark Chocolate and Caramel	
Two Scoops of Homemade Ice Cream	4
Seasonal Flavors	

BEVERAGES

Fountain		Bottled		Coffee & Tea	
Coca Cola	2	Mexican Coke	2	Iced Black Tea	2
Sprite	2	Root Beer	2	Dark Roast Coffee	2
Dr. Pepper	2	Cream Soda	2	Espresso	2
Diet Coke	2	Ginger Ale	2	Americano	2
		Topo Chico	2	Cappuccino	3
		Panna	3	Latte	3
		Pelligrino	3		