

PRIME

FARM TO TABLE RESTAURANT

— NOVEMBER 20, 2018 —

WEEKLY SPECIALS

MONDAY

HALF OFF WINES BY THE GLASS

TUESDAY

CHEF'S DINNER 35/55
SPECIAL 3 PRE FIX/PAIRED WITH WINES \$55

WEDNESDAY

HALF OFF COCKTAILS & HOUSE INFUSIONS

THURSDAY

HALF OFF WINES BY THE GLASS

SATURDAY & SUNDAY

.....BRUNCH.....

\$10 BOTTOMLESS MIMOSAS

FOR THE TABLE

BOWL OF MARINATED OLIVES	5
LOCAL CHEESE BOARD	18
TX HONEY & CRANBERRY-APPLE CHUTNEY - PAIRS GREAT WITH TX JALAPEÑO HONEY WINE (HALF & HALF BOARD - 20)	
CHARCUTERIE	18
WILD BOAR SALAMI, PROSCUITTO, DRY CHORIZO, TRUFFLE SALAMI, COUNTRY MUSTARD & PICKLES (HALF & HALF BOARD - 20)	
6 DUXBURY OYSTERS, MA +	16
LEMON & COCKTAIL SAUCE	
PASTRAMI EGGROLLS	9
THOUSAND ISLAND DRESSING & PICKLES	
LOCAL CHICKEN HOT WINGS	12
SAMBAL HOT SAUCE AND BLEU CHEESE DRESSING	
GRILLED SPANISH OCTOPUS	14
CRISPY POTATOES, PARSLEY, SHAVED ONION, CALABRIAN CHILIES & CAPERS	
CHICKEN LIVER MOUSSE	12
GOLDEN RAISIN, RADISH, CHERRY REDUCTION & GRILLED BREAD	
TEMPURA BRUSSELS SPROUTS	12
SESAME SEEDS, FRESH LEMON, SEA SALT, SWEET SOY & SRIRACHA	

SOUPS / SALADS

CHICKEN TORTILLA SOUP	7
JALAPEÑO CREAMA, CREME FRAISCHE & CILANTRO	
CAESAR SALAD +	9
GREENHOUSE ROMAINE, CROUTONS, PARMESAN & CAESAR DRESSING	
LOCAL GREENS SALAD	11
CANDIED PECANS, APPLES, DRIED CRANBERRY, BLUE CHEESE & APPLE CIDER VINAIGRETTE	

FROM LAND

LOCAL CHICKEN ROULADE	26
CAVATELLI, CRISPY BRUSSEL SPROUT LEAVES, ACORN SQUASH, LARDONS, CANDIED PECANS & CIDER REDUCTION	
GRILLED 12OZ. PRIME AKAUSHI NY STRIP	50
FINGERLING POTATO, BLEU CHEESE CREAMED SPINACH & BALSAMIC REDUCTION	
8 OZ TX AKAUSHI BEEF BURGER +	16
AGED CHEDDAR, PICKLES, LETTUCE, MUSTARD GLAZED ONIONS & POMME FRITES	

FROM THE SEA

WARM NEW ENGLAND LOBSTER ROLL	26
FRESH MAINE LOBSTER, DRAWN BUTTER, SEA SALT & FRESH LEMON - SERVED WITH COLE SLAW AND POMME FRITES	
GRILLED WHOLE BRONZINO	30
FENNEL, OLIVES, TOMATO, GRILLED BABY PEPPERS, HERBS & LEMON	
PAN SEARED DAY BOAT SCALLOPS	30
ALMOND - FENNEL PUREE, CRISPY FRIED LEEKS, BELUGA LENTILS & AGRO DULCE	

DESSERT

APPLE CINNAMON FRITTERS	8
LOCAL HONEY CRÈME ANGLAISE	
WHITE CHOCOLATE-CRANBERRY BREAD PUDDING	8
SEA SALT CARAMEL ICE CREAM	
KEY LIME TART	8
WHIPPED CREAM	
FLOURLESS CHOCOLATE-RASPBERRY TORTE	8
WHIPPED CREAM	

FARMS

BABYLOVE'S FARM
MCKINNEY, TX

WINDY MEADOWS FAMILY FARM
CAMPBELL, TX

JBG ORGANICS
AUSTIN, TX

WINONA ORCHARDS
WINONA, TX

EXECUTIVE CHEF/OWNER - CHRIS FLAHAVEN CHEF DE CUISINE - JAMES GRANDFIELD

+THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.