

PRIME

FARM TO TABLE RESTAURANT

—■ APRIL 24, 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, POACHED PEARS - PAIRS GREAT
WITH TX JALAPEÑO HONEY WINE

CHARCUTERIE 18

SERRANO HAM, SMOKED PIT HAM, AGED
PROSCUITTO & PROSCUITTO PICCANTE,
COUNTRY MUSTARD & PICKLES

6 BLUE POINT OYSTERS, NORWALK CT 16
LEMON & COCKTAIL SAUCE

GRILLED SPANISH OCTOPUS 14

TOMATOES, RED ONION, CALABRIAN CHILI &
BASIL AIOLI

TEMPURA BRUSSELS SPROUTS 12

SESAME SEEDS, FRESH LEMON, SEA SALT,
SWEET SOY & SRIRACHA

CRISPY CHIPOTLE LOCAL CHICKEN WINGS ... 12

BLUE CHEESE SAUCE, CARROT & CELERY

SOUPS / SALADS

CREAM OF ASPARAGUS SOUP 7
CRÈME FRAÎCHE & CROUTONS

CAESAR SALAD 9

YOUNG'S GREENHOUSE ROMAINE,
CROUTONS, PARMESAN & CAESAR DRESSING

LOCAL GREEN SALAD 11

STRAWBERRIES, CANDIED WALNUTS, BEETS,
CUCUMBER, FETA CHEESE & LIME-MINT
VINAIGRETTE

FROM LAND

CHICKEN ROULADE 28

ROASTED BABY CARROTS, RADISH,
CAULIFLOWER PUREE, LEMON AND BASIL OIL
& TOASTED PINE NUTS

GRILLED DRY AGED 14OZ PORK 30

PORTERHOUSE
HERB ROASTED FINGERLING POTATO, LEMON
ROASTED CAULIFLOWER, GRILLED
MARINATED ONIONS & SORGHUM

TX PRIME AKAUSHI 8OZ FILET OR 20OZ .. 50/60

PRIME TOMAHAWK
GORGONZOLA - POTATO SOUFFLÉ, GRILLED
ASPARAGUS & BALSAMIC REDUCTION

8 OZ TX AKAUSHI BEEF BURGER 16

AGED CHEDDAR, PICKLES, LETTUCE,
MUSTARD GLAZED ONIONS & POMMES
FRITES

FROM THE SEA

PAN SEARED DAY BOAT SCALLOPS 30

FERMENTED LEEK SALAD WITH LARDONS,
CARROTS, CRISPY BRUSSEL LEAVES, BABY
KALE & BLACK GARLIC AIOLI

GRILLED STRIPED BASS BOUILLABAISSE 30

LITTLE NECK CLAMS, CRISP PANISSE, SWISS
CHARD & PESTO

DESSERT

APPLE CINNAMON FRITTERS 8

LOCAL HONEY CRÈME ANGLAISE

KEY LIME TART 8

WHIPPED CREAM

FLOURLESS CHOCOLATE TORTE 8

PISTACHIOS, WHIPPED CREAM &
STRAWBERRY COULIS

ICE CREAM PUFFS 8

LOCAL CARAMEL SEA SALT ICE CREAM &
CHOCOLATE -CHOCOLATE CHIP ICE CREAM
WITH CHOCOLATE SAUCE & WALNUT SYRUP

FARMS

WINDY MEADOWS FAMILY FARM
CAMPBELL, TX

BABYLOVE'S FARM
MCKINNEY, TX

MOVE & GROW FARM
CELESTE, TX

JBG ORGANICS
AUSTIN, 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 BORN ILLNESS.