



FARM TO TABLE RESTAURANT

FOR THE TABLE

BOWL OF MARINATED OLIVES ... 5

CHARCUTERIE ... 18

Cured meats, beer mustard & pickles

LOCAL CHEESE BOARD ... 18

TX honey, black cherry jam - pairs great with TX Jalapeño honey wine

TEMPURA BRUSSELS SPROUTS ... 12

Sesame seeds, fresh lemon, sea salt, sweet soy & sriracha

6 CONWAY CUP OYSTERS, PRINCE EDWARD ISLAND, CDN OYSTERS ... 16

Served on crushed ice, Cilantro-ginger mignonette & cocktail sauce

FRIED BUTTERMILK TX QUAIL LEGS ... 12

Herbed buttermilk dressing, celery & pickles

GRILLED SPANISH OCTOPUS ... 14

Crispy gold beets, Calabrian butter, red onion & leek

TARTARE OF FILET ... 14

Radish, cucumber, pepitas & blackberries

FARRO, BEECH MUSHROOMS & FLAMINIO ... 11

Fermented apple yogurt dressing & herbs

APPETIZERS

SHINER BOCK PASTRAMI- FRENCH ONION SOUP ... 7

Raclette crouton

CAESAR SALAD ... 9

Young's Farm Greenhouse romaine, croutons, parmesean & caesar dressing

LOCAL GREEN SALAD ... 11

Blackberries, candied walnut, roasted beets, goat cheese & maple bourbon vinaigrette

FROM THE SEA

NEW ENGLAND LOBSTER ROLL ... 25

Fresh Maine lobster, drawn butter, sea salt & fresh lemon - served with pomme frites & cole slaw

PAN ROASTED STRIPED BASS ... 28

Shrimp étouffée & dirty rice

PAN SEARED DAY BOAT SCALLOPS ... 30

Carrot puree, squash & beurre blanc

FROM LAND

SHINER BOCK BRINED LOCAL HALF CHICKEN ... 26

Rye berry-black cherry salad, squash, onion & peach BBQ sauce

GRILLED DRY AGED DUROC PORK CHOP ... 30

Squash, Cherry tomato, eggplant & ramps

TX PRIME AKAUSHI 8OZ FILET OR TX PRIME BAVETTE STEAK ... 50/30

King trumpets, yukons, purple carrot, & black garlic

BRAISED BEEF SHORT RIB ... 24

Ricotta gnocchi, beech musroom ragu & parmesan

8OZ TX AKAUSHI BEEF BURGER ... 16

Aged cheddar, homemade pickles, lettuce & mustard glazed onions - served with pommes frites

DESSERT

BUTTERMILK BLACKBERRY CAKE ... 8

Whipped cream & lavender honey

PEACH & BOURBON FRITTERS ... 8

Local honey crème anglaise

ICE CREAM CREAM PUFFS ... 8

Chocolate-chocolate chip ice cream with chocolate sauce & caramel sea salt ice cream with walnut syrup

CHOCOLATE TERRINE ... 8

Crème anglaise & hazelnuts

FARMS

JBG ORGANICS

Austin, TX

WINDY MEADOWS FAMILY FARM

Campbell, TX

HEARTBRAND BEEF/ BEEMAN FAMILY RANCH AKAUSHI BEEF

Flatonia, TX

FUN GUYS GOURMET MUSHROOMS

Dallas, TX

VILLAGE BAKING CO

Dallas, TX

Executive Chef/Owner- Chris Flahaven Chef de Cuisine- Dustin Burnett

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.