



Dinner

Soups

Five Onion Soup 8
Gruyere toast point

Seasonal Soup of the Day 9

Flatbreads OR Pizzas

Buffalo Mozzarella 13

Smoked Buffalo Mozzarella with basil pesto,
balsamic reduction

Curried Vegetable 12

Grilled pizza, Zucchini, squash, asparagus,
sweet onion with sriracha

Three Tomato 12

Roma, Grape and Teardrop tomatoes,
smoked tomato aioli and fontina cheese

Goat Cheese 13

Local Texas Goat cheese, roasted chicken, spinach

Salads

Five Tomato Salad 10

Roma, Grape, Teardrop, Cherry and Beefsteak
Tomatoes with Animal Farms arugula, shaved sweet
onion and balsamic reduction

Spinach Salad 9

Red onion, pressed egg, spiced pecans, brown sugar-
bacon vinaigrette

Bistro Salad 8

Field greens with shaved red onion, parmesan cheese,
cherry tomatoes, sweet sherry vinaigrette

Caesar Salad 8

Parmesan cheese fondue, romaine hearts, crispy white
anchovies

Starters

Butcher's Board 18

Red onion jam, whole grain mustard

Crab cake 22

Roasted poblano aioli, corn, parsley, sweet pepper
puree

Cheese Board

Chef's selection of five Texas cheese with spiced nuts,
house made chutney
3 for 10 or 5 for 15

Calamari 14

Crispy calamari, pickled okra mayo, 3 mustard glaze



Entrees

Market Fish 28

Smoked corn, tomato concasse, green onions, okra, crab meat

Tuna 26

Sautéed bok Choy, snap peas, quinoa, with sweet soy butter

Duck 29

Pearl barley risotto, duck confit, arugula, foie gras fondue

Linguini with clams and mussels

Clams and mussels sautéed with linguini and white wine cream sauce

Broiler

Marcho farms veal Porterhouse 32

Roasted fingerling potatoes with a rosemary green peppercorn demi

Filet 36

Bone marrow truffled butter, caramelized onions, roasted mushrooms, garlic Yukon mashed potatoes, red wine demi

Grilled Airline Chicken Breast 24

Oven roasted stuffed chicken breast with pine nuts, pancetta, sautéed spinach and swiss chard and garlic Yukon mashed potatoes, lemon-thyme butter