



TO BEGIN

CREAMY DEMASES FARM TURNIP SOUP
Tabasco Spiked Southern Greens and Crumbled Applewood Smoked Bacon | 9

SHINES FARM MIXED LETTUCES AND GRANA PADANO | 9
Sliced Shallots, Champagne Citrus Vinaigrette, Balsamic Reduction

CHILLED B&G GARDEN ASPARAGUS | 13
Shines Farm Radishes & Arugula, Fingerling Potatoes, Farm Egg, Demases Spring Onions, Applewood Smoked Bacon, Gorgonzola Vinaigrette

SHAVED RAW ARTICHOKE SALAD | 13
Shines Farm Mixed Lettuces, House Preserved Lemons, Chopped Marcona Almonds, Creamy Tarragon Dressing

SEAFOOD & AVOCADO SALAD | 15
Lemon Poached Texas Bay Shrimp, Lump Crabmeat, Cilantro Lime Vinaigrette, Shaved Purple Onion, Whole Grain Toast Points

SEARED AKAUSHI BEEF CARPACCIO | 14
Shines Farm Arugula, Shaved Purple Onion, Fresh Horseradish and Parsley Vinaigrette, Housemade Crème Fraîche, Garlic Batard Crisps

GRILLED SPANISH OCTOPUS | 16
Shines Farm Baby Kale, Shaved Serrano Jamon, Garlic Aioli, Smoked Paprika and Lemon Vinaigrette

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 19

ENTRÉE

SHERRY BRAISED RABBIT LASAGNETTE | 27
Housemade Pasta, Sweet Corn Crème, Sugar Snap Peas and Carrots, Grana Padano, Toasted Breadcrumbs, Fine Herbs

ROASTED HARISSA SCENTED CAULIFLOWER | 24
Herbed Fregola Sarda, Roasted Farmers Market Carrots and Purple Onion, Wilted Greens, Crumbled Citrus Scented Ricotta

CORNMEAL CRUSTED STRIPED BASS | 27
Louisiana Crawfish, Celery and Sorrel Aioli, Crushed New Potatoes, Roasted Asparagus

CRISPY HERB MARINATED BANDERA QUAIL | 24
Warm Roasted Market Radish and Demases Farm Spinach Salad, Lemon Mascarpone Risotto, Charred Green Onions, Balsamic Reduction

SEARED DAY BOAT SCALLOPS | 32
Celery Root Puree, Applewood Smoked Bacon Lardons, Wilted Kale, Red Pepper, Parsley and Spanish Olive Relish

GRILLED HERITAGE PORK CHOP | 28
Crisped New Potatoes, Warm Bacon and Fennel Scented Slaw, Housemade Pimento Cheese

PANEED WILD AMERICAN RED SNAPPER | 29
Roasted Mirliton and Pecan Pilaf, Wilted Greens, Texas Citrus Supremes, Smoky Ham Hock and Citrus Sauce

CHEF'S CHOICE STEAK | 34
Grilled Artichoke, Gorgonzola Compound Butter, Herbed Panko, Shines Farm Arugula, Port Reduction

ON THE SIDE

LOUISIANA MAQUE CHOUX AND BAY SHRIMP | 9