



#### TO BEGIN

CREAMY CAULIFLOWER SOUP | 8  
Applewood Smoked Bacon and Cheddar Cheese

BELUGA LENTILS AND CHEVRE | 12  
Lemon Scented Lentils, Brunoise Mirepoix, Dijon Champagne Vinaigrette, Romaine Hearts, Crumbled Texas Pecans

MIXED LETTUCES AND GRANA PADANO | 8  
Sliced Shallots, Champagne Citrus Vinaigrette, Radishes, Balsamic Reduction

B&G GARDEN ASPARAGUS | 13  
Bibb Lettuce, Classic Gribiche, Applewood Smoked Bacon Lardons

TEXAS CITRUS & BLUE | 13  
South Texas Oranges and Grapefruits, Eagle Mountain Apache Blue Cheese, Shaved Speck, Arugula, Spiced Honey

LOUISIANA CRAWFISH ETOUFFEE | 14  
Browned Butter Cornbread, Roasted Jalapenos, Cheddar, Arugula, Green Onions

TURLEY FARM STRAWBERRY SALAD | 13  
Demases Farm Spinach, Ricotta Salata, Crushed Marcona Almonds, Honey Sherry Vinaigrette

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 15

#### ENTRÉE

CORNMEAL CRUSTED TEXAS REDFISH | 26  
Dad's Dirty Rice, Wilted Market Greens, Red Bean Puree & Blackened Lump Crabmeat

VERMOUTH BRAISED OSSO BUCO | 36  
Browned Butter Cannellini Beans, Slow Stewed Collard Greens, Roasted Shallots, Texas Citrus Gremolata

GRILLED CAULIFLOWER STEAK | 25  
Zatar, Black Rice, Wilted Market Greens, Roasted Assorted Mushrooms, Chimichurri and Chevre

LEMON HERB POACHED WILD ALASKAN HALIBUT | 32  
Farmers Market Spring Vegetables, Beurre Noisette, Housemade Preserved Lemons & Chili Breadcrumbs

ROASTED DUROC PORK BELLY | 23  
Patatas Bravas, Garlic Aioli, Charred Purple Onion, Wilted Market Greens

GRILLED PANCETTA WRAPPED RAINBOW TROUT | 25  
Lemon and Herb Stuffing, Demases Farm Creamed Spinach, New Potatoes, Corn and Cabbage Slaw

CONFIT OF DUCK | 26  
South Texas Oranges and Grapefruits, Market Greens, Brie Risotto, Sherry Citrus Sauce

CHEF'S CHOICE STEAK | 30  
Roasted Butternut Squash and Gorgonzola Bread Pudding, Arugula Salad, Port Reduction

#### ON THE SIDE

LOUISIANA MAQUE CHOUX AND BAY SHRIMP | 9