



Amuse:

Cubano

House Cured Pork Loin Crostini

Melted Swiss, Dijon and Housemade Pickle

1<sup>st</sup>:

B&G Garden Asparagus Soup

Crisped New Potatoes and Lemon Zest

Or

Turley Farm Strawberry Salad

Market Spinach, Helen Corbitt's Poppy Seed Dressing, Applewood Smoked Bacon and Shaved Purple Onion

2<sup>nd</sup>:

Mojo de Ajo Wild Texas Gulf Shrimp

Cilantro Risotto, Wilted Market Greens, Crumbled Queso Fresco, Market Radish Slaw

Or

Vital Farm Eggs Florentine Tartine

Melted Gruyere, Demases Farm Spinach, Hollandaise, Toasted Batard, Arugula

Add Applewood Smoked Bacon \$3

Or

Braised Chili Rubbed Brisket

Sweet Corn and Cheddar Grits, Wilted Market Greens, Housemade BBQ Sauce, Green Onions



3<sup>rd</sup>:

Citrus Cheesecake & Turley Farm Strawberries

Classic New York Style, Graham Cracker and Brown Butter Crust, Balsamic Scented Strawberries

Children's Option:

Grilled Cheese and French Fries

Texas Toast, Cheddar Cheese and House Cut French Fries

Dessert

\$22

In Addition:

BLT Arancini

Applewood Smoked Bacon, Sundried Tomato, Arugula Pistou

\$3ea