

## Appetizers

### Chicken Stracciatella Soup

Tuscan Kale | Egg | Parmesan

### Ahi Tuna Roll

Crab | Avocado | Cucumber | Scallion | Sriracha Aioli |  
Eel Sauce | Tempura Crisps

### Tempura Pencil Asparagus

Preserved Cherry Tomatoes | Pine Nuts |  
Shaved Parmesan | Basil Aioli

### Kobe Beef Meatballs

Spicy Tomato Sauce | Grilled Pita | Parmesan

### Jumbo Shrimp Cocktail

Lemon | Cocktail Sauce

### Crispy Brussels Sprouts

Bacon Lardon | Dr Pepper Gastrique

### Blistered Shishito Peppers

Pork Chicharron | Romesco Sauce

### Quail Poppers

Jalapeno | Cream Cheese | Bacon | Chipotle Ranch

### Fried Gulf Shrimp

Coleslaw | Parsley-Caper Tartar Sauce



## Salads

### Grilled Greek Salad

Baby Gem Lettuce | Castelvetrano Olives |  
Piquillo Peppers | Lemon Marinated Feta |  
Red Onion | Pita Chips | Lemon Oregano Vinaigrette

### Baby Kale Salad

Cherry Tomatoes | Pumppernickel Croutons |  
Shaved Parmesan | Roasted Garlic Caesar

### Butter Lettuce Salad

Radish | Red Onion | Goat Cheese Croquette |  
Fine Herb Vinaigrette

### Wedge Salad

Grilled Slab Bacon | Cherry Tomatoes | Scallion |  
Crumbled Gorgonzola | Blue Cheese Dressing

### Walnut Apple Salad

Granny Smith Apple | Craisins |  
Apple Cider Vinaigrette

## From The Land

### Lemon Thyme Rotisserie Chicken

Grilled Asparagus | Mashed Potatoes

### Wagyu Skirt Steak

Grilled Fingerling Potatoes | Shishito Peppers |  
Chimichurri Aioli | Caramelized Onion Jus

### Slow Cooked Pork Cheeks

Sweet Potato Gnocchi | Garlic Broccoli Rabe |  
Arugula | Spicy Apple Salad

### Roasted Butternut Squash

Goat Cheese Squash Blossom | Grilled Peach |  
Hazelnuts | Grilled Patty Pan Squash |  
Basil-Arugula Sauce | Baby Heirloom Tomatoes

### Chicken Piccata

Spaghetti | Arugula | Parmesan |  
Caper White Wine Sauce

### Charred Filet Mignon

Twice Baked Potato | Garlic Spinach | Shallot Jam

### Chicken Fried Steak

Whipped Potatoes | Buttered Broccolini |  
Glazed Carrots | Country Gravy

### 44 Farms Angus Burger

Char-Grilled 8oz 44 Farms Patty | Iceberg Lettuce |  
Tomato | Red Onion | Pickle | Brioche Bun

## From The Sea

### Grilled Scottish Salmon

Oven Dried Tomato | Roasted Fingerling Potatoes |  
Roasted Broccoli | Mustard Vinaigrette

### Blackened Redfish

Pimento Cheese Grits | Ham Hock Braised Kale |  
Pickled Baby Bell Peppers

### Roasted Branzino

Spanish Chorizo | Stewed Cannellini Beans |  
Pickled Fresno Chiles | Rainbow Swiss Chard |  
Garlic Citrus Emulsion

### House-Made Seafood Linguini

Manilla Clams | Jumbo Lump Crab | Spinach |  
Tomatoes

Executive Chef Nick Corrado

## Wines By the Glass

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### Sparkling Wines

Brut | JCB by Jean-Charles Boisset | France NV | 10  
Hautes Gohardes Cremant de Loire Rose | France NV | 11  
Bisson Vino Frizzante Glera | Italy 2015 | 12

### White Wines

Albariño | Vionta | Rias Baixas 2017 | 10  
Chardonnay | Jean-Claude Boisset | France 2014 | 10  
Chardonnay | Talley Vineyards | Arroyo Grand Valley 2015 | 13  
Pinot Grigio | Livon | Friuli-Venzia Giulia 2015 | 9  
Riesling | Mönchhof | Mosel 2015 | 11  
Sauvignon Blanc | Dog Point Vineyard | New Zealand 2017 | 12

### Red Wines

Cabernet Sauvignon | Hoopla | Napa Valley 2016 | 13  
Malbec | Siete Fincas | Mendoza 2015 | 10  
Merlot | Provenance | Napa Valley 2016 | 12  
Bordeaux Blend | Chateau Saint-Loubert | Bordeaux 2016 | 11  
Sangiovese | Castelveccchi | Chianti Classico 2015 | 10  
Pinot Noir | Raptor Ridge | Willamette Valley 2015 | 12

## Beer

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Amstel Light | 4  
Buckler Non-Alcoholic | 3.5  
Bud Light | 3  
Convict Hill Oatmeal Stout | 5  
Coors Light | 3  
Dos Equis | 4

Duvel | 6  
Michelob Ultra | 3  
Miller Lite | 3  
Shiner Bock | 4  
Stella Artois | 4.5  
Love Street | 4

## Bourbon

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Baker's 7 Yr. | 12  
Balcones Baby Blue | 15  
Booker's | 14  
Buffalo Trace | 8  
Bulleit | 8  
Eagle Rare 10 Yr. | 9  
Elmer T. Lee | 11  
Four Roses | 14  
IW Harper | 7  
Gentleman Jack | 10

High West Rendezvous Rye | 14  
Knob Creek | 9  
Maker's Mark | 8  
Maker's 46 | 11  
Michter's Rye | 14  
Rock Hill Single Barrel | 13  
Sazerac Rye 6 Yr. | 9  
Templeton Rye | 12  
Slaughterhouse | 13  
Woodford Reserve | 10

## Specialty Cocktails

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### Orange Drip | 8

Dripping Springs Orange Vodka | Saint Germain |  
Lemon Juice | Orange Bitters

### Port Old Fashioned | 13

Woodford Reserve | 10-Year Tawny Port |  
Maple Syrup | Angostura Bitters

### Paloma Verde | 13

Azuña Blanco Tequila | Green Chartreuse |  
Grapefruit Juice

### Genever Old Fashioned | 11

Bols Genever Gin | Sugar in the Raw Simple Syrup |  
Angostura Bitters

### French Martini | 10

Simple Vodka | Chambord | Pineapple Juice |  
Vanilla Bean

### MCC Manhattan | 8

Bulleit Bourbon | Bitters | Sweet Vermouth |  
Tempus Fugit Gran Classico

### MCC Margarita | 13

Herradura Reposado | Grand Marnier | Cointreau |  
Fresh Lime Juice | Lime