



Appetizers

"44 Farms" Sirloin Steak Skewer

Navajo Fry Bread/Mixed Greens/Red Onion/Charred Tomato/Harissa/Achiote Vinaigrette

17

Hot Quail Legs

Fried Quail Legs/Milk Bread Loaf/Smokey Hot Quail Sauce/Pickled Vegetables

17

Shrimp & Grits

Kauai Salt Water Prawns/Cream Cheese & Stone Ground Grit Cake/Chile Colorado Butter/
Tomato Marmalade

17

Oyster Nachos

Cornmeal Fried Oysters/Cracker Garlic Aioli/Habanero Salsa/Cotija Cheese

15

Shrimp Campechana

Gulf Shrimp/Spicy Cucumber Cocktail/Tostones/Avocado/Cilantro

15

Trost Salad

Baby Lettuce Mix/Toasted Pecans/Celery/Red Onion/Six Minute Egg/
Bacon/Honey Mustard Vinaigrette/Peas/Corn/Tomato

12

Southwest Romaine & Kale Caesar Salad

Romaine Lettuce/Lacinato Kale/Chipotle Caesar Dressing/Tortilla strips/Avocado/Tomato/
Parmigiano Reggiano

13

Roasted Beet Salad

Hibiscus/Macerated Strawberries/Spicy Greens/Mustard Greens/Beet Tweel

13

Chef's Soup Du Jour

11

Gourmet Cheese Selection

Select Meats and Cheese Platter

27

Add Sugar Cured Quail 7

Add Grilled Chicken 6

Add Grilled Shrimp 9



Entrees

"44 Farms" 12 oz Ribeye

Potato Cake/Haricot Vert/Foie Gras & Leek Butter/
Green Peppercorn Sauce

49

Beef Tenderloin Filet

"Best In Texas"

Roasted Yukon Golden Potato/Baby Carrots/Wild Mushrooms/Zucchini/Yellow Squash/
Parmesan/Bordelaise Sauce/12 Gage Butter

45

Duroc Pork Chop

Turnip & Baby Corn Succotash/Red Onion/Bell Pepper/Turnip Greens/
"Gold Orchards" Peach Butter

35

Fresh Copper River Salmon

Beluga Lentils/Heirloom Tomato & Bulls Blood Salad/Lemon Fennel Vinaigrette/
Crispy Prosciutto/Romesco

37

West Texas Stuffed Quail

Wild Rice & Bacon/Celery/Bell Pepper/Green Peas/Oyster Mushrooms

30

Roasted Half Chicken

Asparagus/Spinach/Sunchoke/Herb Butter

27

Mexican Style Chile Relleno

Stuffed with Sweet Potatoes, Garbanzos, Golden Raisins, Spinach, & Carrot Tops/
Dressed in an Apricot Pecan Mole

27

\$5 SPLIT PLATE FEE

20% GRATIUIITY WILL BE ADDED TO PARTIES OF 6 OR MORE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORN ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.