



STARTERS

Meat & Cheese Plate | 18

3 Meats | 3 Cheeses | Brioche Toast
Crackers | Condiments

Oyster Tostadas | 18

Cornmeal Fried Oysters | Corn Tortilla Chip
Cracker Garlic Aioli | Black Bean
Curtido | Radish | Lime

Crispy Spicy Fried Quail | 17

Bleu Cheese Dressing | Fermented Fresno Hot Sauce
Pickled Quail Eggs | Fresh Celery

Shrimp Campechana | 16

Gulf Shrimp | Spicy Cucumber Cocktail
Corn Tortilla Chips | Avocado | Cilantro

Goat Cheese & Onion Empanadas | 15

Roasted Beets | Pickled Watermelon Rind
Honey Roasted Pistachios | Basil Oil

Crudites | 12

Pickled & Raw Vegetables
Housemade Hummus & Ranch

Mixed Lettuce Salad | 13

Chickpeas | Carrots | Pepitas | Tabacco Red Onions
Creamy Lemon Vinaigrette

Little Gem Salad | 12

Brazos Valley White Cheddar | Trost Vinaigrette
Apples | Grapes | Pecans

Add Grilled Chicken | 6 Add Grilled Shrimp | 9

Add Sugar Cured Quail | 7

ENTREES

Beef Tenderloin Filet | 67

Butter Poached Oysters | Guanciale | Local Mushrooms
Onions | Green Beans | Confit Tomatoes | Potato Cream

44 Farms Ribeye | 55

Black Bean Puree | Cactus, Tomato, & Onion Salad |
Salsa Verde | Grilled Spring Onion

Seared Red Snapper | 45

White Bean & Tumeric Ragout | Greens
Blistered Cherry Tomatoes | Orange Gremalada

Braised Ox Tail Tamales | 32

Refried Pintos | Red Chile Sauce | Curtido | Jicama

Pan Roasted Chicken Breast | 28

Fingerling Potatoes | Honey Glazed Carrots
Peanut Salsa Matcha

Roasted Mushroom & Cauliflower | 27

Roasted Cauliflower Puree | Red Onions
Toasted Quinoa | Golden Raisins

"Iron Mountain" Chicken Fried Steak | 25

Mashed Potatoes | 12 Gage Veggies
Cracked Pepper Cream Gravy | Roasted Jalapeno Cream Gravy

\$5 Split Plate Fee
No Split Checks!

20% Gratuity will be added to parties of 6 or more.

Thoroughly cooking foods of animal origins 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.