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TO SHARE

- DEVILED EGGS** seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, smoky salt
- BEEF TARTARE & TOTS\*** crispy yukon gold potato mini tots, diced raw beef with shallots, pickled red onion, capers, and chives with smokey porcini bacon aioli, lemon
- CHALLAH PARKER HOUSE ROLLS** garlic herb butter, pecorino
- ELOTE CORNBREAD** topped with warm chili-lime butter sweet corn, crema, cotija, & micro cilantro
- CITRUS AVOCADO** grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint
- CALAMARI FRITTO MISTO** flash fried with bok choy, green beans, onion, and blistered peppers topped with thai basil & nuoc cham
- HOT HONEY BACON BRUSSELS SPROUTS** crispy brussels sprouts & bacon, chipotle hot honey, pickled red onion & green onion
- ARANCINI** fried risotto balls, parmesan cream sauce, & lemon
- POBLANO GUACAMOLE** smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips
- CHARRED OCTOPUS** olive oil braised then charred mediterranean octopus, sumac hummus, crispy spiced chickpeas, arugula pesto, mint, lemon
- CACIO E PEPE FRITES** crispy fries with sea salt, black pepper, pecorino romano, & parmesan cream [add truffle +3]
- CAMPANELLE MAC N’ CHEESE** creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sour-dough breadcrumbs [add brisket +9, truffle +3, crabmeat +9]
- MEATBALLS** all beef meatballs, mirepoix, san marzano tomato sauce, parmesan, chili flake, & green onion
- BROILED OYSTERS\*** six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon
- CHARCUTERIE BOARD\*** daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share

SIDES - 8

- crushed potatoes | french green beans & sweet onion
- jasmine rice pilaf | garlic broccolini | wilted greens
- winter squash medley | pomme frites | mushroom risotto
- capanelle mac n’ cheese

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WE’RE LOCAL

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we’re committed to serving food that’s better for you and better for our community.



RAW BAR

- 9 **OYSTERS ON THE HALF SHELL\*** daily oyster selections over crushed ice with cocktail sauce, citrus mignonette, horseradish, & lemon with saltine crackers MP
- 20 **CHILLED SHRIMP COCKTAIL\*** jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs served with house made cocktail sauce, horseradish & meyer lemon remoulade 20
- 9 **COCONUT TUNA AGUACHILE\*** yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips 20
- 11 **SALMON “CEVICHE” TOSTADAS\*** mini wonton tostadas with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix 17

ENTREES

- 18 **SHRIMP & GRITS** sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion 28
- 13 **SEARED SALMON\*** with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9] 24
- 11 **STEAK & EGG BOWL\*** marinated and seared beef tenderloin tips, garlic herb au jus, jasmine rice pilaf, sunny side up open range egg, arugula pesto, & green onion 27
- 14 **SEASONAL GRAINS** warm farro, quinoa, mushrooms, winter squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta 17
- 24 **SPAGHETTI LOLA** spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5] 18
- 12 **ROASTED CHICKEN** sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chick-en jus, & pistachio-sage gremolata 29
- 12 **8oz BEEF TENDERLOIN\*** with garlic herb butter and choice of side [add truffle +3, shrimp +9, crabmeat +9] 49

SANDWICHES

- 16 **BRISKET FRENCH DIP\*** house smoked beef brisket, horseradish sauce, caramelized red wine onions, mushrooms, & swiss cheese on a pretzel bun with dipping au jus and pomme frites 21
  - 19 **BUTCHER BURGER\*** double all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, & pickles, on a potato bun with garlic aioli & dijon mustard with pomme frites [add avocado +3, egg +3, bacon +3] 18
  - 28 **GRILLED CHICKEN SANDWICH** marinated chicken breast, arugula pesto, tomatoes, red onion, swiss cheese, garlic aioli, & arugula on a brioche bun with pomme frites 18
  - TURKEY CLUB** sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta with house chips 18
  - GARDEN SANDWICH** sumac chickpea spread & arugula pesto on toasted whole grain bread with garden tomatoes, red onion, cucumber, radish, avocado, & sprouts with house chips 15
  - BLT & AVOCADO** crispy bacon, lettuce, tomato, avocado, & mayo on multigrain with house chips [add egg +3] 16
  - BRIE & APPLE GRILLED CHEESE** whole grain bread with brie, muenster, cheddar, and swiss cheese with crisp green apple, arugula, 16
- Gluten-friendly buns and/or plant protein available by request.

SALADS & SOUPS

- CLASSIC CAESAR\*** little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing 15
- HARVEST SALAD** curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette 15
- CRUNCHY NOODLE & CHILLED SHRIMP SALAD\*** chilled gulf shrimp with noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing & viet-herb mix 25
- STEAK & BLUE CHEESE SALAD\*** seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives 25
- GREEK SALAD** little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, & lemon oregano vinaigrette, with hummus spread & pita bread 17
- BISON CHILI** or **BROCCOLI & CHEDDAR SOUP** 6/9

**ADD:** avocado +3 | bacon +3 | pulled chicken +6  
grilled shrimp +9 | chilled shrimp +10 | salmon +10  
crabmeat +9 | plant based protein +6

**DRESSINGS:** caesar | ranch | honey-dijon | blue cheese  
maple balsamic vinaigrette | ginger sesame  
sweet onion vinaigrette | lemon oregano vinaigrette

Side salads available by request.

BEVERAGES & MORE  
LOCATED  
ON THE BACK



**SOCIAL HOUR**  
**M-F 2-6P & 8:30- CLOSE**

**SELECT**  
House Cocktails 10  
Glasses of Wine 7  
Wine Bottles 25  
Beers 5  
Mocktails 7

and a variety of  
**SHARABLES**

We are unable to split checks for parties of 8 or more. Additionally, parties of this size are subject to a service fee of 20%.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | La Ranchera | 44 Farms | Milk King  
Houston Dairymaids | Kraftsmen Baking | Della Casa Pasta | Vital Farms  
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature

DAILY GATHER