LUNCH

TO SHARE

DEVILED EGGS seed-mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion — 9

CHALLAH PARKER HOUSE ROLLS garlic herb butter, pecorino, sea salt — 9

ARANCINI fried risotto balls, parmesan cream sauce, lemon — 11

CRISPY CAULIFLOWER BITES hot chili garlic honey, nori seasoning, cilantro, ranch dressing — 11

ELOTE CORNBREAD warm chili-lime butter, sweet corn, crema, cotija, micro cilantro — 11

HOT HONEY BACON BRUSSELS SPROUTS crispy brussels sprouts, bacon, hot chili garlic honey, pickled red onion, green onion — 13

POBLANO GUACAMOLE smashed avocado, roasted poblano peppers, caramelized onion, guajillo chili dust, fresh lime, cilantro & tortilla chips — 14

CITRUS AVOCADO grapefruit, orange, shaved fennel & burrata, meyer lemon aioli, sweet onion vinaigrette, mint — 14

CAMPANELLE MAC 'N' CHEESE creamy four-cheese sauce, bacon, green onion, breadcrumbs [add crabmeat +9, brisket +9, truffle +3] — 12

MEATBALLS all-beef meatballs, san marzano tomato sauce, parmesan, chili flake, green onion — 16

CHARCUTERIE BOARD* daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share — 28

BAKED BRIE apple & butternut squash chutney, pistachios, hot honey, crostini — 13

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%.

LOCALLY SOURCED.
SEED OIL FREE.

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.



SEAFOOD STARTERS

CRISPY CALAMARI lightly breaded and flash fried, warm garlic-basil tomato sauce — 18

COCONUT SHRIMP gulf shrimp, tempura battered and crusted with coconut flakes, lime, cabbage slaw, charred pineapple & poblano pepper compote, jicama, cilantro — 14

CHARRED MEDITERRANEAN OCTOPUS sumac hummus, crispy spiced chickpeas, arugula pesto, mint, lemon — 24

BROILED OYSTERS* six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon — 19

CHILLED SEAFOOD PLATTER* dozen east coast oysters, half dozen chilled gulf shrimp, coconut tuna aguachile, & marinated crabmeat served with cocktail sauce, citrus mignonette, lemon remoulade, horseradish, & lemon with various crackers and crostini — 90

OYSTERS ON THE HALF SHELL* daily gulf or east coast oyster selections with accoutrement — MP

GULF SHRIMP COCKTAIL* poached & marinated in vinegar, white wine & old bay, cocktail sauce, horseradish & meyer lemon remoulade — 20

COCONUT TUNA AGUACHILE* yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips — 20

ENTREES

SEARED SALMON* jasmine rice pilaf, meyer lemon butter, viet-herb mix, basil oil [add crabmeat +9] — 25

STEAK & EGG BOWL* marinated and seared skirt steak, garlic butter au jus, jasmine rice pilaf, sunny-side up open-range egg, arugula pesto, green onion — 25

SEASONAL GRAINS warm farro, quinoa, mushrooms, winter squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta — 17

PASTA LOLA spinach spaghetti, garlic-basil tomato sauce, spinach, blistered tomatoes, burrata [add meatball +5] — 21

SEARED YELLOWFIN TUNA STEAK* aleppo pepper & poppyseed crust, arugula, fennel, red onion, and tomato salad, arugula pesto, mint, extra virgin olive oil, lemon — 29

ROASTED CHICKEN sumac-marinated half chicken with crushed potatoes, french green beans & sweet onion, chicken jus & pistachio-sage gremolata — 29

GULF SHRIMP PASTA* bucatini, poblano cream sauce, sweet corn, roasted poblano, pecorino, lemon, cilantro — 26

CHIMICHURRI STEAK* marinated and sliced bavette steak, red chimichurri, pommes frites, garlic aioli — 32

SIDES - 8

french onion potatoes | crushed potatoes | french green beans & sweet onion
jasmine rice pilaf | garlic broccolini | roasted winter vegetables
pommes frites | mushroom risotto | campanelle mac 'n' cheese

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

Atkinson Farms | Blue Horizon | Mill King | Force of Nature
Houston Dairymaids | Della Casa Pasta | Vital Farms | Slow Dough Bread Co
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha

SALADS & SOUPS

CLASSIC CAESAR* little gem lettuce, 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

GREEK SALAD little gem lettuce, spinach, garden tomato, olive, cucumber, bell pepper, red onion, celery, pepperoncini, feta & lemon oregano vinaigrette, sumac hummus spread, pita — 17

CRUNCHY NOODLE & CHILLED GULF SHRIMP SALAD* chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix — 25

STEAK & BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, bacon, chives, blue cheese dressing — 25

BISON CHILI or **TOMATO BASIL BISQUE** — 6/9

ADD: avocado +3 | bacon +3 | grilled chicken +6.5
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 peanut
sweet onion vinaigrette | lemon-oregano vinaigrette

Side salads available by request.

SANDWICHES

BUTCHER BURGER* two all-beef smash patties, shaved onion, New School American cheese, sliced tomato, lettuce & house-made dill pickles, garlic aioli, potato bun with pommes frites [cacio e pepe your pommes frites +3] [add avocado +3, egg +3, bacon +3] — 19

BRISKET FRENCH DIP house-smoked beef brisket, caramelized red wine onions & mushrooms, swiss cheese, horseradish sauce, pretzel bun with au jus & pommes frites — 21

GRILLED CHICKEN SANDWICH marinated chicken breast, sliced tomato, red onion, swiss cheese, garlic aioli & arugula pesto, brioche bun with pommes frites — 18

TURKEY CLUB sliced turkey, honey ham, crispy bacon, sliced tomato, lettuce, cheddar & swiss cheese, honey-dijon, ciabatta with house chips — 18

GARDEN SANDWICH sliced tomato, red onion, cucumber, radish, avocado, sprouts, sumac hummus spread & arugula pesto, toasted multigrain with house chips — 15

BLT SANDWICH crispy bacon, lettuce & sliced tomato, over-easy open-range egg*, garlic aioli, toasted multigrain with house chips [add avocado +3] — 14

Gluten-friendly buns and/or plant-based protein available by request.

BEVERAGES & MORE ON THE BACK



DAILY GATHER