



## SMALL PLATES & SALADS

<b>Salmon Tartare</b> crème fraîche, cucumber, lemon, crostini	14
<b>Chicken Liver Toast</b> Dijon, cornichons, parsley salad	11
<b>French Onion Soup</b> gruyère gratinee	9
<b>Chickpea Stew</b> yogurt, salsa verde, charred sourdough	15
<b>Escarole Caesar</b> parmesan, crouton, lemon	12
<b>Endive</b> walnut, crouton, parmesan, orange vinaigrette	11
<b>Beet</b> cumin yogurt, blood orange, pistachio, dill	15
<b>Shrimp Louie</b> little gem, farmed eggs, avocado, Russian dressing	19
<b>Roasted Chicken</b> Tuscan kale, Napa cabbage, candied hazelnut	16
<b>Smoked Trout</b> arugula, grapefruit, avocado, lemon	15

ADD CHICKEN \$8 • ADD SALMON \$10

## PLATES & SANDWICHES

<b>Gruyère Omelet</b> Cartermere Farms eggs, gruyère cheese, chives & arugula	14
<b>Quiche of the Day</b> Cartermere Farms eggs, market lettuces	14
<b>Rock Shrimp Bucatini</b> tomato, bacon, pecorino	19
<b>Tuna Confit Sandwich</b> pickled vegetables, levain, fries	16
<b>Lobster Club</b> lobster salad, crispy bacon, fries, challah	22
<b>Orecchiette</b> chicken, peas, mushrooms, parmesan	17
<b>Cheese Burger</b> dill caper aioli, white cheddar, Monterrey jack, fries	18
<b>Skirt Steak</b> shallots, broccolini, beef jus	21
<b>Cajun Chicken</b> Cajun spices, beurre blanc, shoe string fries	17
<b>Mussels Marinière</b> white wine & shallots	16/23
<b>Chilaquiles</b> scrambled eggs, spicy tomato, gruyère, crème fraîche, cilantro	14
<b>Hot Fried Quail</b> house made hot sauce, pickles, garlic ranch	18

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers.  
Products go from farm-to-table.

\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.