

DINNER

5pm - 12am

SATX **S** 2015

SUPPER

AMERICAN EATERY

FORTH-
RIGHT
FLAVOR

S T A R T

- + **house marinated olives** 7
- + **pickle plate** *seasonal selection* 6
- + **fresh housemade bread**, whipped butter 8
- + **pimento cheese**, sesame seed crackers, red pepper jelly 10
- + **crispy brussels sprouts & cauliflower**, chili garlic oil, muzquiz peanuts 14
- + **smoked snapper-cornmeal fritters**, dill aioli 15
- + **mussels in pozole verde**, oaxacan green corn grits, toasted olive focaccia 20

S O U P & S A L A D

- + **chicken tortilla soup**, blue corn chips, avocado, cotija cheese 12
- + **creamy roasted squash soup**, brown butter, aleppo pepper 10
- + **local kale caesar**, sourdough croutons, parmigiano reggiano 12
- + **iceberg wedge**, buttermilk-poppysseed dressing, bacon, blue cheese 15
- + **field greens**, strawberries, pepita crunch, goat cheese, balsamic, extra virgin olive oil 12

E N T R E E S

- + **seared red snapper**, tomato sauce, fingerling potato, olive tapenade, capers 42
- + **crispy hill country quail**, whipped potato, corn relish, pickled onion 30
- + **seared scallops**, heirloom grain risotto, seasonal vegetables, grilled lemons 42
- + **double griddle burger**, cheddar, bibb lettuce, tomato, onion 20
- + **grilled single berkshire pork chop**, braised collard greens, potato gnocchi 36
- + **black angus 8oz. filet**, whipped potatoes, seasonal vegetables, sauce au poivre 52
- + **grilled black angus 12oz. ribeye**, grilled asparagus, herb-garlic butter 70

S I D E S 11ea

- + **grilled asparagus**
- + **braised greens**
- + **whipped potatoes**
- + **roasted carrots**, brown butter, herbs
- + **orecchiette pasta**, butter, parmigiano reggiano