SNACKS

INDIANOLA SOURDOUGH
>> Cultured Butter, Sea Salt
>> Spanish Romesco, Olive Oil
>> Burrata, Salsa Verde, Hemp Seeds

BUTTER BEAN HUMMUS
Feta, Hazelnut Dukkah, Everything Crostini, Olive Oil

LEMON POPPY DIP
Crisp Marinated Vegetables, Horseradish, Black Sesame Crisps

DEVILS ON HORSEBACK
Medjool Dates, Smokey Blue, Bacon, Balsamic, Pistachio

CHEESE BOARD
Paired with Nuts, Spreads and Toasted Cranberry Walnut Bread

SMALL PLATES

WOOD ROASTED GRAPE TOAST
Sourdough, Goat’s Milk Ricotta, Golden Raisins, Mint, Sunflower Seeds

SLOW COOKED PORK RIBS
Fermented Chili, Pickled Radish, Herbs

BLUE CRAB IMPERIAL
Chesapeake Bay, Lemon, Dijion Mustard, Saltine Crackers

BRUSSELS SPROUTS
Pecorino Romano, Salsa Verde, Almonds

SALADS

FALAFEL FATTOUSH
Radish, Cucumber, Tomato, Romaine, Feta, Everything Crostini, Lemon – Garlic Vinaigrette, Sumac

ANTIPASTO
Salami, Rustico Red Cheese, Farro, Arugula, Olives, Gigante Beans, Peppers, Red Wine Vinaigrette

TX STRAWBERRIES & KALE
Avocado, Cashews, Goat Cheese, Miso – Tahini Vinaigrette

CLASSIC COBB
Smoked Bacon, Blue Cheese, Avocado, Deviled Eggs, Charred Tomatoes, Red Wine Vinaigrette

CRISPY CHICKEN CAESAR
Frisèe, Romaine, Parmesan, Za’atar, Charred Lemon, Caesar Dressing

ADD GRILLED CHICKEN $4 | ADD CRISPY CHICKEN $6 | ADD GULF SHRIMP $8 | ADD ENGLISH PEA FALAFEL $3

BURGER & SANDWICHES

Burger with your choice of: Crispy Potatoes, Leafy Greens or Seasonal Vegetables

CAESAR B.L.T.
Smoked Bacon, Arugula, Tomato, Cage Free Egg, Avocado, Caesar Dressing, Ciabatta

CLASSIC ANGUS CHEESEBURGER
American Cheese, Special Sauce, Pickles, Onions, Lettuce, Tomato

CRISPY BUTTERMILK CHICKEN
Smoked Cheddar, Pickles, Spicy Mayonnaise, Classic Bun

FALAFEL CIABATTA
English Pea Falafel, Butterbean Hummus, Sumac Yogurt, Pickles, Arugula

SALMON GRAYLAX
Poppy Seed Bagel, Herbed Cream Cheese, Capers, Frisée, Red Onions

AVOCADO TOAST
Multigrain Toast, Arugula, Pickled Radish, Jalapeno Vinaigrette, Fresno Chili

LUNCH PLATES

RAINBOW TROUT
Tomato Salsa Veracruz, Jalapeño, Olives, Capers, Soft Cooked Onions

MUSHROOM STROGANOFF
Campanelle Pasta, Roast Mushrooms, Dill, Crème Fraîche

WOOD GRILLED CHICKEN BREAST
Spanish Rice, Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

BLACKENED CAULIFLOWER
Butterbean Hummus, Curried Giardiniera, Feta, Scallions

CRISPY DUCK RICE
Baked Egg, Tamarind Sauce, Fresno Chilies, Spiced Peanuts

SIDES

SPANISH RICE
Gaeta Olives, Fresno Chili, Peas, Lemon, Achiote

DELICATA SQUASH
Walnut Pesto, Maple Fish Sauce, Sage

CRISPY POTATOES
Sour Cream & Onion, Charred Onion & Tomato Relish

DESSERT

CA PHE SU DA TRES LECHE
Pecan Crumble, Goat’s Milk Caramel

STRAWBERRY CHIFFON PIE
Graham Cracker Crust, White Chocolate Crunch, Whipped Cream

FRIED APPLE PIES
Cinnamon Sugar, Cranberry, Pumpkin—Gingersnap Gelato

CHOCOLATE INDULGENCE
Flourless Chocolate Cake, Crème Fraîche, Maldon Salt, Orange

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

*parties of 7 or more, a gratuity of 20% will be added