

Dinner

APPETIZERS

Spicy Deviled Eggs	7
Smoked Paprika, American Caviar, Cornichons, Olives, Caperberries	
Roasted Green Chili Queso	7
Fresh Fried Tortilla Chips	
Crispy Wild Boar Ribs	12
Honey & Sambal, Cabrales Blue Cheese, Celery & Daikon Slaw	
Cornmeal Fried Jumbo Gulf Shrimp	14
English Cucumber, Tartar Sauce, Texas Toast	
Achiote Seared Chickpeas and Goat Cheese	10
Roasted Tomatoes, Caramelized Red Onions, Oregano, Grilled Flatbread	
Housemade Charcuteries and Local Artisan Cheeses	18
Pickle Salad, Spicy Mustard, Local Honey, Wood Fired Toast	
Broiled Gulf Oysters	12
Pesto Butter, Parmesan, Charred Tomatoes, Smoked Bacon, Bread Crumbs, Buttered Saltenes	

SALADS AND SOUP

Fried Green Tomatoes	12
Jumbo Lump Crab Salad, Spicy Greens, Green Goddess Dressing	
Bluebonnet Farms Organic Baby Lettuces	8
Grapes, Pecans, Ricotta Salata, Herbs, Apple Cider Vinaigrette	
Warm Spinach, Dandelion, & Mushroom	9
House Cured Bacon, Charred Red Pepper Vinaigrette, Hard Boiled Egg	
Roasted Baby Beets	9
Watercress, Toasted Macadamia Nuts, Warm St. Francis Cheese	
Grilled Housemade Focaccia Caesar	9
Hearts of Romaine, White Anchovy, Pecorino, Creamy Dressing	
Classic Iceberg Wedge	8
Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese	
Soup on the Chalkboard	8

OAK SMOKED

Natural Beef Brisket	15
Brown Sugar & Coffee Rub, House Pickled Escabeche	
Country Style Pork Ribs	16
Citrus Brine, Fennel & Coriander Rub, Maple Glaze Apple & Roasted Fennel Salad	
Housemade Jalapeño Hot Links	14
Hot Pink Pickled Cabbage, Dijon Mustard	
Half Natural Chicken	16
Achiote and Lime Rub, Charred Red Onion, Cilantro, & Salsa Verde	
Natural Pulled Pork	14
Bread & Butter Pickles, Silver Dollar Roll	
Cold Smoked Bandera Quail	18
Mexican Rice Stuffing, Cheese Enchilada, Fried Quail Eggs, Ranchero Sauce	
Cold Smoked Rainbow Trout	16
French Beans, Pine Nuts, Gorgonzola	

OAK GRILLED

Fresh Market Gulf Fish	26
Clam & Potato Chowder, Brown Butter Croutons	
Jumbo Sea Scallops	26
Sunchoke & Cauliflower Purée, Rio Grapefruit Cilantro Gremolata	
Bone-In Niman Ranch Pork Chop	26
Pear & Apple Sauce, Roasted Jicama, Bacon Cider Gastrique	
Natural Hanger Steak	28
Red Onions Rings, Charred Jalapeno Butter	
Mustard and Brown Sugar Crusted Niman Ranch Ribeye	32
Whole Roasted Garlic Bulb	
Rosemary Rubbed Colorado Lamb Chops	34
Housemade Habenero Mint Jelly, Steak Tomato	
Natural Black Angus Filet	34
Yukon Potato Gratin, Steak Tomato, Béarnaise	

FAMILY STYLE SIDES - 6 each

Buttermilk Potato Salad
Waffle Fries, Smoked Paprika, Herbs
Mashed New Potatoes, Creme Fraiche
Lambert's Baked Mac and 3 Cheeses
Brussels Sprouts, Bacon, Brown Butter
Jalapeño & Garlic Broccoli

Fried Okra with Spicy Remoulade
Green Chili Cheese Grits
Ranch Style Beans with Brisket Ends
Grilled Asparagus with Béarnaise
Smoked Bacon Braised Collard Greens
Sautéed Lemon Spinach

DESSERT

Maple Brioche Bread Pudding	8
Vanilla Bean Ice Cream, Whiskey Hard Sauce	
Fried Banana Pie	8
Caramel Ice Cream, Rum Sauce	
Coconut Cream Pie	8
Shaved Chocolate, Toasted Coconut	
Orange & Vanilla Creme Brulee	8
Pistachio Lace Cookie, Fresh Berries	
Chocolate Almond Torte	8
Ganache, Toasted Almond Ice Cream, Almond Brittle	
Chocolate & Caramel Moon Pie	8
Homemade Marshmallow, Dark Chocolate Ganache, Caramel Sauce	
Two Scoops of Homemade Ice Cream	4
Seasonal Flavors	

Fountain		Bottled		Coffee & Tea	
Coca Cola	2	Mexican Coke	2	Iced Black Tea	2
Sprite	2	Root Beer	2	Dark Roast Coffee	2
Dr. Pepper	2	Cream Soda	2	Espresso	2
Diet Coke	2	Ginger Ale	2	Americano	2
		Topo Chico	2	Cappuccino	3
		Panna	3	Latte	3
		Pelligrino	3		