



Edgar Cuspinera Executive Chef

Snacks

Mash Ups: panko fried mashed potatoes, chef's selection of flavors & sauce	12
Charred Edamame: chile oil, pop rocks, salt trio (<i>vegan, gf</i>)	10
Tiger Apricot: bacon wrapped apricot, chipotle honey mascarpone, arugula, cilantro emulsion (<i>gf</i>)	14
Let the Beets Drop: fried beet falafel, mint-cilantro emulsion, tomato harissa, French couscous, mint (<i>vegan</i>)	10
Rillettes & Focaccia: chicken, chorizo, bourbon gel, avocado puree, pickled onions, candied pecans, toasted focaccia	17
How We Roll*: marinated rare sirloin, grilled scallion, kimchi rice, red miso aioli, toasted panko, galbi sauce	19

Vegetables

Kale Caesar: kale, parmesan cheese, croutons	13
Triple G Lettuce: Little Gem lettuce, pistachio green goddess, breakfast radish, herbs, goat cheese croutons, pickled red onions	14
Roasted Cabbage: curried mustard vinaigrette, garlic lemon aioli, toasted hazelnuts, fresh Fresno peppers & herbs (<i>vegan, gf</i>)	18
Fungus Among Us: local mushroom risotto, white miso, crispy shallot, mushroom conserva, parsley (<i>vegan, gf</i>)	32
Fried Brussels Sprouts: nuoc cham, pickled onions, cremini mushrooms, golden raisins, toasted almonds (<i>vegan, gf</i>)	13
Pad Thai: butternut squash & carrot noodles, tamarind peanut sauce, tempeh chorizo, spicy peanuts, mushroom, green onion (<i>vegan, gf</i>)	18

Meat & Seafood

Hot Cheeks: braised pork cheeks, mala gravy, crispy rice cake, Szechuan peppercorn sauce, green onion, cilantro (<i>gf</i>)	19
Old Dirty Galbi: galbi braised Wagyu short rib, black garlic dirty rice, pickled mushrooms, galbi reduction (<i>gf</i>)	32
Shatta Cluck Up: curry crispy chicken thighs, brown butter delicata squash mash, breakfast radish, Shatta (<i>gf</i>)	23
44 Farms Teres Major*: chile rubbed Teres Major, parsnip puree, confit cippolini onions, grilled broccolini, red wine reduction (<i>gf</i>)	36
Texas Fight*: grilled shrimp, Rosewood Ranches Wagyu jalapeno & cheddar sausage, Homestead Gristmill organic blue corn grits, Benton's Country Ham, cheddar, grilled zucchini, pickled sweet peppers, cilantro (<i>gf</i>)	31
Long Live the King: pistachio crusted Ora King salmon, blood orange beurre blanc, charred butter lettuce, pistachio green goddess, ube tuile	39

The Chef's Cut* (Limited Availability) Market Price

Each week, Chef Edgar selects the best cuts available from local ranchers and farms.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. @swiftsattic #eatswiftly