



Donnie Forehand Executive Chef

## Snacks

**Mash Ups:** panko fried mashed potatoes, chef selection of flavors & sauce 12

**Tiger Apricot:** bacon wrapped apricot, chipotle honey mascarpone, cilantro emulsion, (*gf*) 14

**Charred Edamame:** chile oil, pop rocks, salt trio (*vegan, gf*) 10

**Sesame Shishitos:** shishito peppers, sea salt, toasted sesame seed, Thai coconut red curry (*vegan, gf*) 12

**Rillette & Focaccia:** chicken, chorizo, bourbon gel, avocado puree, pickled onions, candied pecan, toasted focaccia 17

**How We Roll\*:** marinated rare sirloin, grilled scallion, kimchi rice, red miso aioli, toasted panko, galbi sauce 21

## Vegetables

**Kale Caesar:** kale, parmesan cheese, croutons 13

**Broccoli Crunch Salad:** steamed broccoli & kale, cabbage, arugula, chile lime cashews, bacon, pomegranate, caramelized shallot vinaigrette (*gf*) 16

**Carrots Al Pastor:** roasted rainbow carrots, pineapple "butter", grilled pineapple, avocado, cauliflower puree (*vegan, gf*) 18

**Fungus Among Us:** black summer truffle risotto, white miso, crispy shallot, mushroom conserva, (*vegan, gf*) 47

**Fried Brussels Sprouts:** nuoc cham, pickled onions, cremini mushrooms, golden raisins, toasted almonds (*vegan, gf*) 13

**Pad Thai:** butternut squash & carrot noodles, tamarind peanut sauce, tempeh chorizo, spicy peanuts, mushroom, green onion (*vegan, gf*) 18

## Meat & Seafood

**Lipstick on a Pig:** braised pork cheeks, Carolina Gold Hoppin' John, pickled watermelon, pineapple quince agrodolce 29

**Boom Bap:** braised short ribs, cold vermicelli rice noodles, galbi, pickled cucumber, fennel, carrot, compressed watermelon radish, green onion curls, house kimchi, panko fried soft boiled egg 46

**Don't Call Me Chicken:** Crispy skin chicken thighs, smashed garlic potatoes, smoked celeriac puree, truffle hot sauce, micro parsley 36

**Pae Yay Yuh\*:** Rosewood Ranches Wagyu Teres Major, mojo rojo, fried paella cakes, grilled asparagus with Manchego 49

**The ScallyWag\*:** seared sea scallops, butternut puree, trumpet mushrooms, fried Choron sauce, salsa verde, pea tendrils, fava beans 42

**Texas Fight:** Argentine red shrimp, Rosewood Ranches wagyu jalapeno & cheddar sausage, Homestead Gristmill organic blue corn grits, Benton's Country Ham, Veldhuizen redneck cheddar, grilled zucchini, pickled sweet peppers, micro cilantro 31

**Just for the Halibut:** pistachio crusted halibut, blood orange beurre blanc, charred butter lettuce, pistachio green goddess, ube tuile 43

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

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