



RESTAURANT WEEK 2019
AUGUST 2nd – AUGUST 31st
THREE COURSES \$49 PER PERSON
BEVERAGES PAIRED WITH EACH COURSE \$28 PER PERSON OR \$11 PER GLASS

STARTERS

SCOTTISH SALMON POKE
watermelon, cucumber, spiced pepitas, charred corn, avocado, lime-ginger vinaigrette
Casa de Valle, Vinho Verde, Portugal

CHARRED BROCCOLI SALAD
lemon tahini, smoked poblano, golden raisin
Kettmeir, Pinot Bianco, Trentino-Alto Adige, Italy

SMOKED BRISKET POTSTICKER
seasonal kimchi, fermented red pepper-soy caramel
The Temp, Hilmy Cellars, Temperrillo Blend, Texas High Plains

CORNMEAL FRIED OKRA
spicy peanut sauce, crispy pork belly, cilantro, sesame seed
Broadside, Wild Ferment, Chardonnay, Central Coast, California

MAIN PLATES

GULF BLACK SNAPPER
local field peas, tomatoes, spicy collard greens
Carmel Road, Unoaked, Chardonnay, Monterey, California

MORGAN RANCH PRIME BEEF SIRLOIN
roasted wild mushroom, herb tater tots, bone marrow butter
(ADD CRAB SALAD \$9)
Skeleton Key, Proprietor's Blend, William Chris Vineyards, Hye, Texas

CRISPY PORK BELLY
english peas, spring onion, radish, sourdough, whole grain mustard dressing
Frank Family, Pinot Noir, Los Carneros, California

CHICKEN MEATBALLS
ricotta cavatelli, brown butter, caper, artichoke
Jezebel, White Blend, Willamette Valley, Oregon

DESSERT

CHOCOLATE BUDINO
crème fraiche caramel, raspberry jam, espresso short bread
Choice of Country Grammar or Maple Whiskey Smash

TX Peach Fried Pie
pecan caramel, sour cream frosting
Choice of Country Grammar or Maple Whiskey Smash

POPPYSEED POUND CAKE
lemon curd, white chocolate, blueberry compote
Choice of Country Grammar or Maple Whiskey Smash

