

## STARTERS

<b>BLACK-EYED PEA HUMMUS</b> Texas caviar / local herb infused olive oil / house flatbread	<b>7.95</b>
<b>FRIED GREEN TOMATOES</b> local beer batter / avocado green goddess / gremolata	<b>6.95</b>
<b>BRANDING IRON ONION RINGS</b> adobo ketchup / chipotle ranch	<b>8.95</b>
<b>MINI ELK TACOS</b> spicy elk picadillo / Caciotta / grilled corn pico / cilantro crema / micro greens	<b>9.95</b>
<b>NINE MILE FARM DUCK EGG POUTINE</b> hand-cut fries / local cheese curds / roasted garlic / Texas goat cheese / sunny side duck egg / chives	<b>10.95</b>
<b>QUESO BLANCO</b> crisp corn chips / add spicy picadillo for a buck	<b>7.95</b>
<b>CHEF'S "FAVORITE 4"</b> queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	<b>22.95</b>
<b>TEXAS LUMP CRAB DIP</b> gulf crab / spinach / roasted mushrooms / house flatbread	<b>15.95</b>
<b>CORNMEAL FRIED TEXAS GULF OYSTERS</b> smoked chili butter / tomatillo pico de gallo / tangy remoulade / micro greens	<b>13.95</b>
<b>TEXAS MEAT &amp; CHEESE BOARD</b> wild game sausages / Texas cheeses / tomato bacon jam / local honeycomb / pickled veggies / spent grain crisps	<b>19.95</b>

## GREENS & SOUPS

<b>HOUSE SALAD</b> egg / queso fresco / cucumber / tomatoes / carrots / pecans / Texas tarragon vinaigrette	<b>5.95</b>
<b>BABY GEM 'WEDGE'</b> bacon / chopped egg / bleu cheese vinaigrette / Compari tomato / bleu cheese crumbles	<b>6.95</b>
<b>RANCH CHICKEN COBB</b> hand torn bibb / carrots / Compari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas tarragon vinaigrette / grilled or fried	<b>12.95</b>
<b>GRILLED SKIRT STEAK SALAD</b> local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	<b>16.95</b>
<b>VENISON CHILI</b> aged white cheddar / red onion / chives / oven baked cornbread	<b>7.50 / 12.50</b>
<b>SPICY TORTILLA SOUP</b> roasted chicken / avocado / chili caciotta / crispy tortilla strips	<b>5.25 / 7.25</b>

## FLATBREADS

<b>MARGHERITA</b> cilantro pesto / fresh mozzarella / herbed goat cheese / herb marinated tomatoes / spiced pecans / parmesan	<b>12.95</b>
<b>HOUSE SMOKED SAUSAGE &amp; GOAT CHEESE</b> fresno peppers / pickled red onions / charred tomato sauce / fresh mozzarella / arugula / parmesan	<b>13.95</b>
<b>SMOKED MOZZARELLA &amp; BACON</b> cherry wood smoked bacon / caramelized onion / tomato sauce / grape tomatoes / crispy kale / parmesan	<b>14.50</b>

## FARM RAISED TX BEEF

<b>8 OZ WAGYU SIRLOIN</b> roasted garlic butter	<b>25.95</b>
<b>6 OZ CHARBROILED ANGUS FILET</b> smoked chili butter	<b>28.95</b>
<b>16 OZ SMOKED PRIME RIB</b> herb jus / horseradish cream <small>*LIMITED AVAILABILITY</small>	<b>30.95</b>
<b>12 OZ ANGUS CHARBROILED STRIP</b> smoked chili butter	<b>35.95</b>

We are proud to serve up a locally sourced menu, including premium, hand selected Texas beef from ranchers across the state. All of our recipes are inspired from the best local products available each season. Thank you for supporting our local Texas ranchers, farmers, and small growers.

<b>8 OZ ROASTED GARLIC STUFFED FILET</b> Lucky Layla sweet cream butter	<b>36.95</b>
<b>18 OZ ANGUS BONE-IN COWBOY RIBEYE</b> cilantro lime butter	<b>42.95</b>
<b>12 OZ TX AKAUSHI STRIP STEAK</b> bone marrow butter	<b>58.95</b>
<b>33 OZ A BAR N RANCH WAGYU TOMAHAWK RIBEYE FOR TWO</b> TRLC steak sauce	<b>99.95</b>

## TEXAS PLATES

<b>GRILLED CHIPOTLE MEATLOAF</b> buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	<b>15.95</b>
<b>DOUBLE CUT TEXAS WILD BOAR CHOPS</b> local oyster and shiitake mushrooms / butternut squash / cipollini onions / pan jus	<b>31.95</b>
<b>CHICKEN FRIED STEAK</b> Texas Angus Beef/ buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	<b>15.95</b>
<b>TEXAS FARM RAISED REDFISH</b> grilled asparagus / charred orange butter / jumbo lump crab / pickled fresnos / arugula	<b>28.95</b>
<b>PAN SEARED GULF SNAPPER</b> chayote slaw / pecan brown butter / gremolata	<b>18.95</b>
<b>HERB ROASTED SPLIT FARM BIRD</b> roasted brussels sprouts and butternut squash / pan jus	<b>16.95</b>
<b>TX WHISKEY BBQ BABY BACK RIBS</b> TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttery cornbread	<b>16.95</b>
<b>CORNMEAL CRUSTED CATFISH</b> caper-dill tartar sauce / hand-cut fries	<b>15.95</b>
<b>MESQUITE GRILLED BONE-IN PORK CHOP</b> warm farro and rainbow chard salad / smoked chili honey butter	<b>24.95</b>
<b>TX AKAUSHI BEEF BURGER</b> Brazos Valley white cheddar / tomato / creole mustard / red onion / pickles / arugula / chili aioli / everything bun	<b>15.95</b>
<b>SMOKED FRIED CHICKEN</b> warm roasted marble potato salad / cornbread / coleslaw *our fried chicken is breaded and fried to order and may take up to 15 minutes	<b>16.95</b>

## SIDES

<b>BUTTERMILK CHIVE WHIPPED POTATOES</b>	<b>FARM FRESH VEGGIES</b>	<b>LOCAL OYSTER AND SHIITAKE MUSHROOMS,</b>
<b>ROASTED BRUSSELS SPROUTS AND BUTTERNUT SQUASH</b>	<b>TEXAS GOAT CHEESE GRITS</b>	<b>BUTTERNUT SQUASH, CIPOLLINI ONIONS</b>
<b>FARRO WITH RAINBOW CHARD</b>	<b>WARM ROASTED MARBLE POTATO SALAD</b>	<b>CADI-MAC'N CHZ</b>
		<b>GRILLED ASPARAGUS</b>

**LOCAL INGREDIENTS MEET SCRATCH COOKING:** Fresh Herbs — STEPHENVILLE, TX Beefsteak Tomatoes — CANTON, TX Honey — ROUND ROCK, TX TX Whiskey — FORT WORTH, TX House Made Bread — IRVING, TX Redfish — PALACIOS, TX Lampman Pecan Company — DE LEON, TX Sweet Butter — GARLAND, TX Compari Tomatoes — MARFA, TX Texas Hill Country Olive Oil — DRIPPING SPRINGS, TX Dallas Mozzarella Co — DALLAS, TX A Bar N Wagyu Beef — SHERMAN, TX Wild Game Sausage — INGRAM, TX Goat Cheese — CLEVELAND, TX Fun Guys Oyster Mushrooms — LEWISVILLE, TX Mill-King Cheese Curds — MCGREGOR, TX Cornmeal — DENTON, TX Nine Mile Farm Duck Eggs — FORT WORTH, TX Texas Brown Shrimp — GULF COAST, TX Texas Olive Ranch — CARRIZO SPRINGS, TX — CAMERON, TX Snapper — GULF COAST, TX Potatoes — CARROLLTON, TX Jumbo Lump Crab — GULF COAST, TX Chicken — NIXON, TX Rum — AUSTIN, TX Oysters — SMITHPOINT, TX Brazos Valley Cheese — WACO, TX English Cucumbers — MARFA, TX Veldhuizen Cheese — DUBLIN, TX Tortillas — AUSTIN, TX The Sweet House Ice Cream — ROWLETT, TX Akaushi Beef — FLATONIA, TX Livestock First Ranch — SHERMAN, TX Wild Boar — TEXAS HILL COUNTRY