

STARTERS

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

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumber / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
BABY GEM 'WEDGE' bacon / chopped egg / bleu cheese crumbles / Compari tomato / bleu cheese vinaigrette	6.95
RANCH CHICKEN COBB hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	12.95
GULF CRAB CAESAR crab croutons / shaved parmesan / ancho caesar dressing	17.95
GRILLED SKIRT STEAK SALAD local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	16.95
VENISON CHILI aged white cheddar / red onion / chives / oven baked cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25

FLATBREADS

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

FARM RAISED TX BEEF

8 OZ ROSEWOOD RANCH WAGYU SIRLOIN smoked garlic & thyme butter	25.95
6 OZ CHARBROILED ANGUS FILET smoked chili butter	28.95
16 OZ A BAR N RANCH SMOKED WAGYU PRIME RIB herb jus / horseradish cream *LIMITED AVAILABILITY	30.95
12 OZ ANGUS CHARBROILED STRIP adobo lime butter	35.95

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.

8 OZ ROASTED GARLIC STUFFED FILET charred scallion butter	36.95
18 OZ ANGUS BONE-IN COWBOY RIBEYE horseradish & roasted tomato butter	42.95
12 OZ TX AKAUSHI STRIP STEAK charred scallion butter	58.95
33 OZ A BAR N RANCH WAGYU TOMAHAWK RIBEYE FOR TWO TRLC steak sauce	99.95

TEXAS PLATES

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

SIDES

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

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 Bella Bean Farms Duck Eggs — KELLER, 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 Wagyu Beef — CELINA, TX Wild Boar — TEXAS HILL COUNTRY