

TUESDAY SUPPER

MADE WITH LOCALLY SOURCED INGREDIENTS



Sharables

GRUYERE BISCUITS 12
herb butter

TOMATO PIE 16
roasted tomato / gruyere / parmesan / goat cheese
herbs / house made pie crust

SEASONAL CEVICHE 20
jumbo lump crab / gulf shrimp / fresh fish / fresh melon
jalapeno / avocado / red onion
harissa sunflower seed / chili-lime dressing

OYSTERS MKT
broiled: shrimp & harissa butter
fresh: house mignonette

SALADS

Add protein:
steak+\$14, chicken+\$9, shrimp+\$12

SEASONAL GREENS 13
mixed greens / shaved root vegetables
strawberries / pecans
strawberry pecan vinaigrette

CAESAR 15
pickled red onions / pecorino romano
cornbread crouton

LOCALS NIGHT!

10 % OFF FOOD ALL NIGHT!
25 % OFF DRINKS ALL NIGHT!

FOR RESERVATIONS CALL:
(512) 222-9904

Main Courses

GREEN PEA BUCATINI 24
english peas / snap peas / snow peas / asparagus
mascarpone cream / prosciutto

CHICKEN FRIED STEAK 28
texas raised bison / sawmill gravy
yukon gold smashed potato

SEAFOOD ENCHILADA 22
crab / shrimp / red fish / salsa verde / pico de gallo
lime crema / cotija / spanish rice / beans

SHEPHERDS PIE 19
braised short rib / carrots / english peas
onions / potato puree / (cheese on request)

HILDEE BURGER 21
1/2 lb texas wagyu beef / bacon jam / hildee sauce
lettuce / tomato / onion / cheddar / tater tots

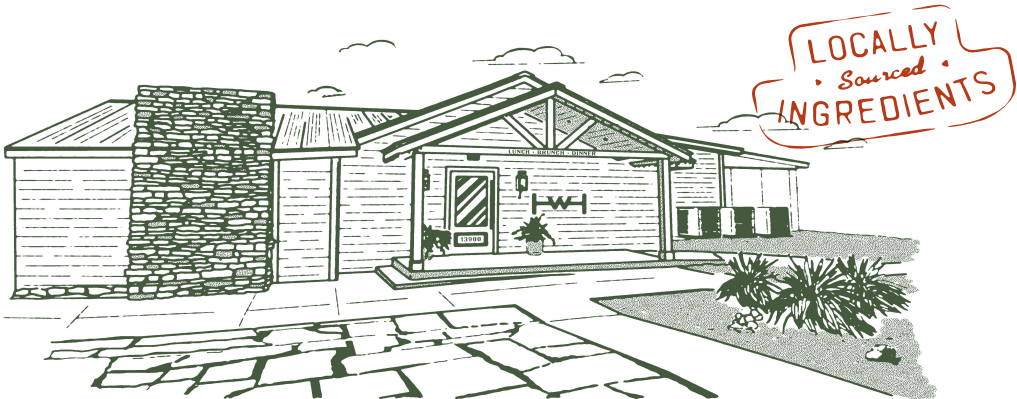
STEAK FRITES 28
NY steak / whiskey cream sauce / shoestring fries

RED FISH 34
farro / greens / sherry currant / fennel cream

NIMAN RANCH BAVETTE (8OZ.) 39
romesco sauce / broccolini

CHICKEN FRICASSEE 28
mary's organic chicken / mom's dirty rice
herb jus

S I D E S	Smashed Potatoes	10
	Cucumber Salad	10
	Glazed Carrots	10
	Broccolini	12



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.