

3/25/2020

cocktails for two (just add ice) 20

Choose: TC Craft Paloma, Cathead Honeysuckle Scarlett, Tom Collins

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 3

Marinated Provençale Olives with Fennel & Orange 5

Housemade Potato Chips with Aioli 5*

Burrata Cow's Milk, Italy with Green Garlic Pesto & Toast 15

first course

"Chicken Noodle" Soup with Fregola cup 4/bowl 7

Local Lettuces with Strawberries, Pecans, Goat Cheese & Red Wine Vinaigrette 8

Pizette: Beef Bourguignon, Mozzarella & Parmesan 11

second course

Grilled Flatiron Steak with Creamy Polenta, Mushrooms, Peppers & Onions 24*

Crispy Chicken Thighs with Couscous, Marinated Cucumber Salad & Feta 24

Grilled Salmon with Curried Lentils & Snow Peas 24

Asparagus Risotto 18

Rigatoni with Pork Ragout & Parmesan 18

Dessert

Texas Sheet Cake 8 Lemon Cheesecake with Raspberries 8 Chocolate Farmhouse Cake 8

Crème Brulee 8 Cookie Plate 6 Cookies & Cream Ice Cream 5 Mango Sorbet 5

Chef de Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and or be cooked to order.