

# SHARED EXTRAS

## **ASPARAGUS**

pecorino romano, lemon

6

## **POTATOES**

duck fat, garlic, lemon salt, parsley

6

## **CARROTS**

roasted tri-color carrots, sage brown  
butter, dill

5

## **POLENTA CAKES**

tomato cream, pecorino romano, arugula

5

## **MUSHROOMS**

skillet seared trumpet/oyster/shiitake  
mushrooms, watercress, arugula,  
aged balsamic

6

## **SUCCOTASH**

farro, squash, edamame, corn

5

## **CAULIFLOWER RICE**

turmeric roasted, curry leaves, mustard  
seeds, lime, fresno chili, micro cilantro,  
cashews

5

## **BROCCOLI- AVOCADO SLAW**

green goddess dressing, breakfast  
radishes, parsley, pickled red onion

5

## **CAVATELLI**

gorgonzola cream sauce, spinach,  
mini san marzano tomatoes

7

# BOARDS

## **SALUMI & CHEESE** 21

selection of artisan cured meats, texas and california cheeses,  
seasonal accoutrement

## **CHEESE** 15

artisanal texas & california cheeses, honeycomb,  
toasted nuts, marinated olives

## **GARDEN VEGETABLES** 14

fresh chilled vegetables, seasonal fruit, lettuces, green goddess

# SHARED PLATES

## WAGYU CARPACCIO

lime hoisin vinaigrette, pho spice, sprouts, pickled fresnos, red onion, purple basil & micro cilantro salad

15

## WOOD-FIRED CAULIFLOWER

pesto crusted, parmesan, lemon dill yogurt

12

## CRISPY ZUCCHINI

tapioca dusted, peppadew & shishito peppers, cilantro, sweet chili vinaigrette

7

## HUMMUS<sup>2</sup>

red beet hummus & edamame hummus, crisped flatbread

9

## MUSSELS

white wine broth, pesto butter, calabrese, onion, garlic, fennel, micro basil. grilled ciabatta

16

## BURRATA

basil pesto, wood grilled ciabatta, charred campari tomatoes, balsamic dijon vinaigrette, sea salt

15

## WARM MARINATED OLIVES

citrus zest, toasted fennel seed

6

## BRUSSELS

oven roasted, kung pao vinaigrette, scallions, cashews

8

## MEATBALLS

pork & local wagyu, san marzano tomato sauce, pecorino romano

9

## TOASTS

seasonally inspired trio served on toasted ciabatta

11

\*Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of foodborne illness. Please be aware that our dishes may contain one or more common allergens. If in doubt, ask your server prior to ordering.

# SALADS

## HOUSE

spring mix, candied walnuts, fresh strawberries, peppered pecorino, citrus-honey vinaigrette

7

*chicken +5 | shrimp +7 | salmon +9*  
*add soup +4*

## POKÉ

sushi grade ahi tuna & salmon, sticky rice, moscato ponzu, sweet chili aioli, avocado, seaweed salad, pickled red onion, furikake, micro cilantro

15

## ASIAN CHICKEN CHOP

wood-grilled ginger chicken, napa cabbage slaw, toasted cashews, fresnos, carrots, sesame sweet chili vinaigrette

14

## CRAB LOUIE

gulf jumbo lump crab, tender bibb, marinated tomatoes, cucumbers, breakfast radishes, chopped free range egg, asparagus, classic louie dressing

19

## BEET & HERBED GOAT CHEESE

spring mix, roasted purple, candy striped & golden beets, seasonal fruit, baby mint, micro basil, extra virgin olive oil, white balsamic

12

## CAESAR

pecorino polenta croutons, gem lettuce, baby kale, grated egg white, grated egg yolk

9

*chicken +5 | shrimp +7 | salmon +9*

# PIZZA

## FIG & PROSCIUTTO

white sauce, mozzarella, local honey, arugula, sesame seeds

16

## BUTCHER

san marzano tomato sauce, soppressata, capicola, calabrese, provolone, mozzarella

16

## WILD MUSHROOM

black truffle cream, fresh mozzarella, wild mushrooms, arugula, pecorino romano

15

*tablesides shaved black truffle,*  
*limited availability \$6 per gram*

## SPICY SAUSAGE

tomato sauce, house ground sausage, mozzarella, provolone, pickled fresno peppers, fennel, basil

14

## MARGHERITA

basil pesto, fresh tomatoes, mozzarella, romano, micro basil

13

## THE S.V.P.

our chefs never stop creating

16



## PASTA

### TONNARELLI

coconut & cilantro infused noodle, gulf shrimp, spinach, basil, black pepper, pecorino romano

9 / 16

### RIGATONI

vegan italian sausage, san marzano tomato sauce, pecorino romano, herbed goat cheese, micro basil

9 / 12

### FREGOLA

risotto style, crispy wild mushrooms, pecorino romano

10 / 13

### ORECCHIETTE

bitter greens, housemade apple chicken sausage, pecorino romano

9 / 12

### FETTUCCHINE

roasted chicken, spinach, artichoke, pecorino & chardonnay cream, lemon zest, ciabatta breadcrumbs

10 / 13



## MAINS

### FILET

6oz. petite filet, duck fat butter, grilled focaccia and tomato salad, balsamic vinaigrette, basil pesto

32

### MARKET FISH

the freshest seasonal fish available

26

### RAINBOW TROUT

pan-seared, coriander-tarragon butter, broccoli-avocado slaw, green goddess dressing

22

### SCOTTISH SALMON

organic, farro, squash, edamame, corn, rosé butter

21

### HALF CHICKEN

oregano-chive rubbed, lemon-roasted, seared pecorino polenta cakes, brussels and vine huggers chardonnay jus

18

### RIB PORK

roasted tri-color carrots, sage brown butter, pistachio & peppadew romesco

19

### WAGYU

wood-grilled 8oz. a bar n ranch texas strip steak, cabernet reduction. cavatelli, gorgonzola cream sauce, spinach, mini san marzano tomatoes

38

### THE C.A.B. BURGER

cabernet smothered local akaushi patty, everything bun, raclette cheese, caramelized onions, worcestershire mayo, tomato. duck fat lemon potatoes

17