

# 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

## **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

# BOARDS

## **SALUMI & CHEESE** 16

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

## **CHEESE** 12

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

## **GARDEN VEGETABLES** 12

fresh chilled vegetables, seasonal fruit, lettuces, green goddess

# SHARED PLATES

## WOOD-FIRED CAULIFLOWER

pesto crusted, parmesan,  
lemon dill yogurt

11

## CRISPY ZUCCHINI

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

7

## HUMMUS<sup>2</sup>

red beet hummus & edamame hummus,  
crisped flatbread

8

## MEATBALLS

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

9

## WARM MARINATED OLIVES

citrus zest, toasted fennel seed

5

## LETTUCE WRAPS

miso glazed salmon, gem lettuce,  
cashews, cilantro, sambal aioli,  
broccoli-avocado slaw, pickled onions

11

## BRUSSELS

oven roasted, kung pao vinaigrette,  
scallions, cashews

8

## TOASTS

seasonally inspired trio served  
on toasted ciabatta

11

# SALADS & SOUP

## HOUSE

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

7

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

*add soup +4*

## CRAB LOUIE

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

19

## ASIAN CHICKEN CHOP

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

12

## SHRIMP & GRAIN

wood-grilled jumbo gulf shrimp, whole grains, kale, edamame, squash, toasted walnuts, grapes, apples, feta, citrus champagne vinaigrette

15

## POKÉ

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

15

## CAESAR

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

9

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

*add soup +4*

## 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

## TOMATO BASIL SOUP

pecorino romano, micro basil, wood grilled ciabatta

5

# SANDWICHES

## THE C.A.B. BURGER

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

15

## DOUBLE STACK VINES BURGER

a bar n ranch wagyu, american cheese, fancy sauce, gem lettuce, pickles, potato bun. duck fat lemon potatoes

12

## SHORT RIB SOURDOUGH MELT

red wine braised short rib, fresh mozzarella, basil, sliced tomatoes, basil pesto, aioli, balsamic, sourdough, duck fat lemon potatoes

16

## CHICKEN AVOCADO SMASH

wood-fire grilled, cherrywood bacon, pesto aioli, alfalfa sprouts, croissant bun. stone fruit & grape salad

13

## 'THE' GRILLED CHEESE

prosciutto, raclette, gruyere, pear and basil dijon spread, sourdough. tomato basil soup

12



# PIZZA

## FIG & PROSCIUTTO

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

15

## BUTCHER

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

14

## MARGHERITA

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

11

## SPICY SAUSAGE

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

12

## 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 / 15

## RIGATONI

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

8 / 11

## FREGOLA

risotto style, crispy wild mushrooms,  
pecorino romano

8 / 12

## ORECCHIETTE

bitter greens, housemade apple  
chicken sausage, pecorino romano

8 / 12

## FETTUCINE

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

9 / 12

# MAINS

## FILET

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

28

## RIB PORK

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

16

## SCOTTISH SALMON

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

18

## HALF CHICKEN

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

16

\*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 food-borne illness. Please be aware that our dishes may contain one or more common allergens. If in doubt, ask your server prior to ordering.