

DAILY GATHER

RAW BAR

OYSTERS ON THE HALF SHELL* daily oyster selections over crushed ice with cocktail sauce, citrus mignonette, horseradish, & lemon with saltine crackers	MP
CHILLED SHRIMP* jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs with shaved vegetables & meyer lemon remoulade	19
COCONUT TUNA AGUACHILE* yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips	18.5
SALMON "CEVICHE" TOSTADAS* mini wonton tostadas topped with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix	16
CHILLED SEAFOOD PLATTER* dozen east coast oysters, half dozen chilled shrimp, yellowfin tuna aguachile, marinated crabmeat, salmon ceviche, & beef tartare served with cocktail sauce, citrus mignonette, lemon remoulade, horseradish, & lemon with various crackers and crostini	86

FOR THE TABLE

DEVEILED EGGS seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt	9
DAILY BREAD with whipped butter & seasonal spread	7
ELOTE CORNBREAD topped with warm chili-lime butter sweet corn, crema, cotija, & micro cilantro	11
CITRUS AVOCADO grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint	16
CALAMARI FRITTO MISTO flash fried with bok choy, green beans, onion, and blistered peppers topped with thai basil & nuoc cham	17
ARANCINI fried risotto balls, parmesan cream sauce, & lemon	8
POBLANO GUACAMOLE smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips	13
ROASTED CAULIFLOWER french curry spice, citrus yogurt, golden raisins, dried cherries, pistachio, mint, & dill	13
CACIO E PEPE FRITES crispy fries with sea salt, black pepper, pecorino romano, & parmesan cream [add truffle +3]	10
CAMPANELLE MAC N' CHEESE creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sourdough breadcrumbs [add brisket +9, truffle +3]	11
MEATBALLS all beef meatballs, mirepoix, san marzano tomato sauce, whipped ricotta, parmesan, chili flake, & green onion	16
SOUTHERN ROCKEFELLER* gulf coast oysters broiled with old bay-bacon butter, wilted greens, & cornbread crumble	17
CHARCUTERIE BOARD* daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share	26
CHEF'S BOARD* deviled eggs, oysters on the half shell, oysters rockefeller, chilled shrimp, salmon ceviche, meatballs, beef tartare, all with accoutrement, & pickled vegetables [serves 4-6]	80

SALADS & SOUPS

BIBB SALAD shallots, radish, soft herbs, & cornbread crumble with green goddess dressing	15
CLASSIC CAESAR* little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing	15
GARDEN SALAD seasonal tender greens with garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, & sherry dressing	15
CRUNCHY NOODLE & CHILLED SHRIMP SALAD* chilled gulf shrimp with noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing & viet-herb mix	24
STEAK & BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives	24
GREEK SALAD little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, & lemon oregano vinaigrette, with hummus spread & pita bread	16
HARVEST SALAD curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette	15
CHICKEN TORTILLA SOUP	5/8
TOMATO BASIL BISQUE	5/8
ADD: avocado +3 rotisserie chicken +6 grilled shrimp +9 chilled shrimp +10 salmon +10 crabmeat +9	
DRESSINGS: sherry caesar ranch honey-dijon green goddess blue cheese	
ginger sesame maple balsamic vinaigrette sweet onion vinaigrette lemon oregano vinaigrette	

ENTREES

SEARED SALMON* with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [crabmeat +9]	22
SNAPPER ALMONDINE* seared with cauliflower mash, french green beans, sweet onion, & almond brown butter	32
ROTISSERIE CHICKEN sumac marinated half chicken with cauliflower mash, garlic broccolini, chicken jus, & pistachio-sage gremolata	25
SHORT RIB & MUSHROOM RISOTTO port braised short rib, creamy mushroom risotto with parmesan & cornichon gremolata	32
SHRIMP & GRITS sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion	26
SEASONAL GRAINS warm quinoa and farro with white beans, curly kale, shaved brussels sprouts, turmeric pickled cauliflower, citrus yogurt, golden raisins, dried cherries, & hazelnuts with miso dressing	16
SPAGHETTI LOLA spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5]	17
STEAK FRITES* 6 oz. beef tenderloin with pomme frites & garlic herb butter [add truffle +3, shrimp +9, crabmeat +9]	34
BUTCHER BURGER* double all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli & dijon mustard served with pomme frites [add avocado +3, egg +3, bacon +2] <small>Gluten-friendly bun available by request.</small>	17.5
BREGGYBOMB BBQ BURGER* double all beef patties, Breggybomb Swamp Sauce slathered brisket, crispy bacon, sharp cheddar & crispy onion strings, on a potato bun with pomme frites [add avocado +3, egg +3] <small>Gluten-friendly bun available by request.</small>	22

SIDES FOR TWO crushed potatoes 6 | french green beans & sweet onion 6 | cauliflower mash 5
mushroom risotto 7 | garlic broccolini 7 | wilted greens 6 | jasmine rice pilaf 5 | pomme frites 6

Unfortunately we are unable to split checks for parties of 8 or more. In addition, parties of this size are subject to a service fee of 20%.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE

SPARKLING

TORRESELLA Prosecco, Italy green pear, apricot, lavender, green apple	9/36
MARQUES CACERES Cava, Spain lemon, lime, peach, brioche	10/40
A. BICHOT Cremant, France pink grapefruit, white blossoms, lime	14/56
G.H. MUMM Champagne, France ripe peach, pineapple, honey, vanilla	17/68
SCHRAMSBERG Brut Rosé, Napa white peach, watermelon, rose petal, orange	92
LALLIER Brut R.o. 18 Champagne, France citrus aromas, ripe fruit, acacia flowers, honey	85
CHARLES HEIDSIECK Brut Champagne, France candied lemon, red plum, praline, cherry	121

WHITE & ROSÉ

FAMILLE PERRIN Côtes du Rhone Rosé, France strawberry, violet, rose, pomegranate	10/40
SAUVIGNON JOHN Rosé, California ripe raspberry, strawberry, violet, kiwi	59
GÉRARD BERTRAND Cote des Roses Rosé, France cassis, rose, grapefruit, lemon	55
DOMAINE DELAPORTE Sancerre, France rhubarb, blackcurrant, kiwi, grapefruit	85
ESSAY Chenin Blanc, South Africa pineapple, lychee, guava, pear	9/36
MARQUES DE CACERES Albariño, Spain green apple, lime, pear, ginger	46
TIAMO Pinot Grigio, Italy pear, golden apples, citrus	9/36
BORGHİ AD EST Pinot Grigio, Italy lemon, pear, white flowers, brioche	44
LOCATIONS Sauvignon Blanc, New Zealand grapefruit, gooseberries, starfruit	11/44
EMMOLO Sauvignon Blanc, Napa melon, apricot, citrus, lemongrass flavors	16/50
SAUVIGNON JOHN Sauvignon Blanc, California peach, grapefruit, lime, lemon	59
HARKEN Chardonnay, Monterrey oak, buttered toast, golden apple	9/36
LANDMARK Chardonnay, Sonoma ripe lemon, oak, vanilla, peach	12/48
ST. HUBERT'S THE STAG Chardonnay, N. Coast grapefruit, asian pear, vibrant citrus	15/60
CAKEBREAD Chardonnay, Napa golden apple, pear, lemon, peach	90
ALBERT BICHOT Chablis, France lemon, almond, buttered toast	61

JUICE, COFFEE, ETC

DAILY GREEN spinach, kale, green apple, cucumber, ginger, lemon, celery, & mint	6
DAILY ORANGE carrot, orange, pineapple, cucumber, ginger, grape, & lime	6
FRESH JUICE orange, grapefruit	3.5/5
TOPO CHICO	4
SAN PELLEGRINO, ACQUA PANNA	5/8
COKE PRODUCTS, ICED TEA, LEMONADE	3
HOT TEA TO ORDER green, black, chamomile	4
MATCHA, MATCHA LATTE hot or iced	5/7
LATTE hot or iced	4.5/6.5
AMERICANO hot or iced	3.5
ESPRESSO SHOT	3.5
CAPPUCCINO, MACCHIATO, CORTADO, FLAT WHITE	4
CHAI, CHAI LATTE hot or iced [make it dirty +3]	5.5/7.5

ADD: flavors, oat milk, coconut milk, almond milk + .60

RED

LA CREMA Pinot Noir, Sonoma Coast raspberry, plum, boysenberry, pomegranate	12/48
DECOY Pinot Noir, Sonoma cherry, black tea, oak, strawberry	11/44
THE CALLING Pinot Noir, Monterrey red apple, red plum, pear, peach	59
THE CRUSHER Petite Sirah, California boysenberry, fig jam, toasted hazelnut	13/50
FLOR DE GODA Garnacha, Spain plum, mocha, licorice	10/40
TAPESTRY Red Blend, Paso Robles blueberry, blackberry, sage, cedar	13/52
THE PRISONER Blend, Napa raspberry, pomegranate, vanilla, dark chocolate	72
FAMILLE PERRIN Côtes du Rhône Villages, France blackberry jam, red currant, black olives	11/44
DRUMHELLER Merlot, Columbia Valley blueberry, allspice, rose, cocoa	11/44
BODEGA DOS FAMILIAS "MILO" Malbec, Argentina cassis, chocolate, clove, cedar	14/56
J. LOHR SEVEN OAKS Cabernet, Paso Robles black currant, hazelnut, vanilla, toast	10/40
FREAKSHOW Cabernet Sauvignon, Lodi raspberry, plum, dark chocolate, vanilla	12/48
BV NAPA Cabernet, Napa bing cherry, plum, mocha, nutmeg	16/64
STAGS' LEAP Cabernet Sauvignon, Napa cassis, blackberry, lavender, chocolate	94
CANVASBACK Cabernet Sauvignon, Napa black currant, violet, toasted walnut	90
ORIN SWIFT PAPILLON Cabernet Blend, Napa black plum, toffee, roasted fig, orange zest	132

SAKE, FORTIFIED, & FRIENDS

SHO CHIKU BAI Unfiltered Sake, California honeydew, melon	16
WARRE'S OTIMA 10 YEAR Tawny Port, Portugal tart peach, brown sugar, dried cherry	8

BEER

DRAFT

SOUTHERN STAR Bombshell Blonde	7
LONE PINT Yellow Rose	9
KARBACH Crawford Bock	7
ST ARNOLD Seasonal	7
EUREKA HEIGHTS Seasonal	7
SHINER Seasonal	8
8TH WONDER Cougar Paw	8

BOTTLE/CAN

STELLA ARTOIS Pilsner	7
DOS XX Lager Especial, MODELO Especial	6
KARBACH Love Street	5
YUENGLING Lager	6
LIVE OAK Hefeweizen	6
ABITA Purple Haze	6
SIERRA NEVADA Wild Little Thing	6
AUSTIN EASTCIDERS Seasonal	6
MICHELOB ULTRA, BUD LIGHT, MILLER LITE	5