DAILY GATHER
A PLACE TO SHARE

FOR THE TABLE

DEVILED EGGS seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt 7

DAILY BREAD with whipped butter & seasonal spread 6

ELOTE CORNBREAD topped with warm chili-lime butter sweet corn, crema, cotija, & micro cilantro 10

CITRUS AVOCADO grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint 14

CHILLED SHRIMP* jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs with shaved vegetables & meyer lemon remoulade 18

COCONUT TUNA AGUACHILE* ice cold yellow fin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips 16

CRISPY CALAMARI flash fried and topped with blistered jalapenos, red fresno chili, & thai basil with nuoc cham 13

POBLANO GUACAMOLE smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips 10

CACIO E PEPE FRITES crispy fries with sea salt, toasted black pepper, pecorino romano, & parmesan cream [add truffle +3] 8

CAVATAPPI MAC N' CHEESE creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, and sourdough breadcrumbs [add brisket +9, truffle +3] 9

SOUTHERN ROCKEFELLER* gulf coast oysters broiled with old bay-bacon butter, wilted greens, & cornbread crumble 16

TRUFFLED MUSHROOM FOCACCIA truffled parmesan sauce, sweet onion, various roasted mushrooms, smoked mozzarella, pecorino romano, & arugula pesto 17

CHARCUTERIE BOARD* daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share 19

SALADS & SOUPS

BIBB SALAD shallots, radish, soft herbs, and cornbread crumble with green goddess dressing 13

CLASSIC CAESAR* little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, and caesar dressing 13

GARDEN SALAD seasonal tender greens with garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, and sherry dressing 13

CRUNCHY NOODLE SALAD chilled noodles and crunchy wonton strips with bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing, & viet-herb mix 14

HARVEST SALAD curly kale and winter greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette 14

TOMATO BASIL BISQUE crème fraiche & arugula pesto 5/8

ADD: avocado +2 | rotisserie chicken +6 | grilled shrimp +9 | salmon +10
DRESSINGS: sherry | caesar | ranch | honey-dijon | green goddess
ginger sesame | maple balsamic vinaigrette | sweet onion vinaigrette

SANDWICHES

BRISKET FRENCH DIP house smoked beef brisket, horseradish sauce, carmelized red onions mushrooms, and swiss cheese on a pretzel bun with dipping au jus and pomme frites 16

BUTCHER BURGER* two all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli & dijon mustard with pomme frites [add avocado +2, egg +2, bacon +2] 16

ROTISSERIE CHICKEN SANDWICH crispy bacon, honey ham, cheddar cheese, lettuce, tomato, & honey-dijon on buttered brioche with pomme frites 15

GARDEN SANDWICH sumac chickpea spread & arugula pesto on toasted whole grain bread with garden tomatoes, red onion, cucumber, radish, avocado, & sprouts with house potato chips 13

BLT & AVOCADO crispy bacon, lettuce, tomato, avocado & mayo on sourdough with house chips [add egg +2] 14

SOURDOUGH GRILLED CHEESE colby jack, cheddar, muenster, & swiss with house chips 13

ENTREES

SEARED SALMON* with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil 22

WINTER 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 15

SPAGHETTI LOLA spaghetti, garlic-basil tomato sauce, spinach & burrata 16

ROTISSERIE CHICKEN sumac marinated half chicken with cauliflower mash, garlic broccolini, chicken jus, & pistachio-sage gremolata 22

STEAK FRITES* 6 oz. beef tenderloin with pomme frites & garlic herb butter [add truffle +3, add bone marrow +6] 29

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE

SPARKLING

TORRESELLA Prosecco, Italy — 8/28
green pear, apricot, lavender, green apple

MARQUES CACERES Cava, Spain — 10/36
lemon, lime, peach, brioche

A. BICHOT Cremant, France — 14/52
pink grapefruit, white blossoms, lime

G.H. MUMM Champagne, France — 17/62
ripe peach, pineapple, honey, vanilla

SCHRAMSBERG Brut Rosé, Napa — 84
white peach, watermelon, rose petal, orange

JOSE DHONDT Brut Champagne, France — 90
apricot, ripe raspberries, lime

CHARLES HEIDSIECK Brut Champagne, France — 110
candied lemon, red plum, praline, cherry

WHITE & ROSÉ

FAMILLE PERRIN Côtes du Rhone Rosé, France — 9/32
strawberry, violet, rose, pomegranate

SAUVIGNON JOHN Rosé, California — 54
ripe raspberry, strawberry, violet, kiwi

BULLETIN PLACE Moscato, Australia — 8/28
honeysuckle, melon, mandarin, dried apricot

KESSELER R Riesling, Germany — 42
lilac, red currant, citrus zest

ESSAY Chenin Blanc, South Africa — 8/28
pineapple, lychee, guava, pear

MARQUES DE CACERES Albariño, Spain — 42
green apple, lime, pear, ginger

TIAMO Pinot Grigio, Italy — 8/28
pear, golden apples, citrus

BORGHI AD EST Pinot Grigio, Italy — 40
lemon, pear, white flowers, brioche

LE CHARMEL Sauvignon Blanc, New Zealand — 8/28
grapefruit, honeysuckle, passionfruit

LOCATIONS Sauvignon Blanc, New Zealand — 11/40
grapefruit, gooseberries, starfruit

SAUVIGNON JOHN Sauvignon Blanc, California — 52
peach, grapefruit, lime, lemon

J. DE VILLEBOIS Sancerre, France — 58
green apple, white pear, lemon zest, jasmine

HARKEN Chardonnay, Monterrey — 9/32
oak, buttered toast, golden apple

LANDMARK Chardonnay, Sonoma — 12/44
ripe lemon, oak, vanilla, peach

THE CALLING Chardonnay, Napa — 50
lemon, oak, brioche, green apple

STAGS' LEAP Chardonnay, Napa — 15/55
meyer lemon, white peach, creme brulee

CAKEBREAD Chardonnay, Napa — 78
golden apple, pear, lemon, peach

ALBERT BICHOT Chablis, France — 56
lemon, almond, buttered toast

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

SAN PELLEGRINO, TOPO CHICO — 3

COKE PRODUCTS, ICED TEA, LEMONADE — 3

HOT TEA TO ORDER green, black, chamomile — 4

LATTE hot or iced — 4.5/6.5

AMERICANO hot or iced — 3.5

ESPRESSO SHOT — 3.5

CAPPUCCINO, MACCHIATO, CORTADO, FLAT WHITE — 4

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

RED

LE CHARMEL Pinot Noir, France — 9/32
black currant, cherry, blackberry jam

DECOY Pinot Noir, Sonoma — 11/40
cherry, black tea, oak, strawberry

THE CALLING Pinot Noir, Monterrey — 54
red apple, red plum, pear, peach

ENROUTE Pinot Noir, Russian River Valley — 69
raspberry, wild strawberry, clove

GOLDENEYE Pinot Noir, Anderson Valley — 83
blackberry, blueberry, wild mushroom

FLOR DE GODA Garnacha, Spain — 10/36
plum, mocha, licorice

CRUSHER Petit Syrah, Clarksburg/Lodi — 38
boysenberry, fig jam, toasted hazelnut

TREFETHEN DOUBLE T Meritage Blend, Napa — 14/52
cherry, vanilla, cedar, nutmeg

DOMAINE LES CARMELS Bordeaux, France — 55
plum preserves, black cherry, violet, blueberry

THE PRISONER Blend, Napa — 60
raspberry, pomegranate, vanilla, dark chocolate

FAMILLE PERRIN Côtes du Rhône Villages, France — 11/40
blackberry jam, red currant, black olives

DRUMHELLER Merlot, Washington — 9/32
blueberry, allspice, rose petals, cocoa

PORTILLO Malbec, Argentina — 37
plum, black cherry, red currant, cinnamon

PODERE II PALAZZINO Chianti Classico, Italy — 66
blackberry, cherry, violet, tobacco

J. LOHR SEVEN OAKS Cabernet, Paso Robles — 10/36
black currant, hazelnut, vanilla, toast

FREAKSHOW Cabernet Sauvignon, Lodi — 12/44
raspberry, plum, dark chocolate, vanilla

BV NAPA Cabernet, Napa — 16/58
bing cherry, plum, mocha, nutmeg

CANVASBACK Cabernet Sauvignon, Washington — 72
black currant, violet, toasted walnut

STAGS' LEAP Cabernet Sauvignon, Napa — 86
cassis, blackberry, lavender, chocolate

ORIN SWIFT PAPILLON Cabernet Blend, Napa — 120
black plum, toffee, roasted fig, orange zest

SAKE, FORTIFIED, & FRIENDS

SHO CHIKU BAI JUNMAI Unfiltered Sake, California — 14
honeydew, melon

WARRE'S OTIMA 10 YEAR Tawny Port, Portugal — 8
tart peach, brown sugar, dried cherry

BEER

DRAFT

SOUTHERN STAR Bombshell Blonde — 5

LONE PINT Yellow Rose — 8

KARBACH Crawford Bock — 6

ST ARNOLD Seasonal — 6

BOTTLE/CAN

STELLA ARTOIS Pilsner — 5

DOS XX Lager Especial — 5

KARBACH Love Street — 5

YUENGLING Lager — 5

LIVE OAK Hefeweizen — 5

LA FIN DU MONDE Golden Ale — 8

BRECKENRIDGE Vanilla Porter — 7

AUSTIN EASTCIDERS Dry Cider — 5

MICHELOB ULTRA, BUD LIGHT, MILLER LITE — 5

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