

TO SHARE

- 9

**DEVILED EGGS** seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt
- 20

**BEEF TARTARE & TOTS\*** crispy yukon gold potato mini tots, diced raw beef with shallots, pickled red onion, capers, and chives with smokey porcini bacon aioli, lemon
- 9

**CHALLAH PARKER HOUSE ROLLS** garlic herb butter, pecorino
- 11

**ELOTE CORNBREAD** topped with warm chili-lime butter sweet corn, crema, cotija, & micro cilantro
- 17

**CITRUS AVOCADO** grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint
- 18

**CALAMARI FRITTO MISTO\*** flash fried with bok choy, green beans, onion, and blistered peppers topped with thai basil & nuoc cham
- 13

**HOT HONEY BACON BRUSSELS SPROUTS** crispy brussels sprouts & bacon, chipotle hot honey, pickled red onion & green onion
- 11

**ARANCINI** fried risotto balls, parmesan cream sauce, & lemon
- 14

**POBLANO GUACAMOLE** smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips
- 24

**CHARRED OCTOPUS\*** olive oil braised then charred mediterranean octopus, sumac hummus, crispy spiced chickpeas, arugula pesto, mint, lemon
- 12

**CACIO E PEPE FRITES** crispy fries with sea salt, black pepper, pecorino romano, & parmesan cream [add truffle +3]
- 12

**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, crabmeat +9]
- 16

**MEATBALLS** all beef meatballs, mirepoix, san marzano tomato sauce, parmesan, chili flake, & green onion
- 19

**BROILED OYSTERS\*** six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon
- 28

**CHARCUTERIE BOARD\*** daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share
- 84

**CHEF’S BOARD\*** deviled eggs, oysters on the half shell, broiled oysters, chilled shrimp cocktail, salmon ceviche, meatballs, beef tartare, all with accoutrement, & pickled vegetables [serves 4-6]

SIDES - 8

- crushed potatoes

french green beans & sweet onion
- jasmine rice pilaf

garlic broccolini
- wilted greens

winter squash medley
- pomme frites

mushroom risotto
- campanelle mac n’ cheese

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 COCKTAIL\*

jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs served with house made cocktail sauce, horseradish & meyer lemon remoulade

20
- COCONUT TUNA AGUACHILE\*

yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips

20
- SALMON “CEVICHE” TOSTADAS\*

mini wonton tostadas with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix

17
- 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

90
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SALADS & SOUPS

- CLASSIC CAESAR\*

little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing

15
- HARVEST SALAD

curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette

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

25
- STEAK & BLUE CHEESE SALAD\*

seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives

25
- 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

17
- BISON CHILI or BROCCOLI & CHEDDAR SOUP

6/9

- ADD:

avocado +3 | bacon +3 | pulled chicken +6

grilled shrimp +9 | chilled shrimp +10 | salmon +10

crabmeat +9 | plant based protein +6
- DRESSINGS:

caesar | ranch | honey-dijon

maple balsamic vinaigrette | blue cheese

ginger sesame | sweet onion vinaigrette

lemon oregano vinaigrette

Side salads available by request.

ENTREES

- SEARED SALMON\*

with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9]

24
- SNAPPER ALMONDINE\*

pan seared gulf snapper, french green beans & cauliflower, toasted almond brown butter

35
- ROASTED CHICKEN

sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata

29
- SHRIMP & GRITS

sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion

28
- SEASONAL GRAINS

warm farro, quinoa, mushrooms, winter squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta

17
- SPAGHETTI LOLA

spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5]

18
- 8oz BEEF TENDERLOIN\*

with garlic herb butter and choice of side [add truffle +3, shrimp +9, crabmeat +9]

49
- SHORT RIB & MUSHROOM RISOTTO

port braised short rib, creamy mushroom risotto with parmesan & cornichon gremolata

35
- 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 with pomme frites [add avocado +3, egg +3, bacon +3]

18

Gluten-friendly buns and/or plant protein available by request.

BEVERAGES & MORE LOCATED ON THE BACK



SOCIAL HOUR

M-F 2-6P & 8:30-CLOSE

SELECT

House Cocktails 10

Glasses of Wine 7

Wine Bottles 25

Beers 5

Mocktails 7

and a variety of SHARABLES

We are unable to split checks for parties of 8 or more. Additionally, parties of this size are subject to a service fee of 20%.

WE’RE LOCAL

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we’re committed to serving food that’s better for you and better for our community.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | La Ranchera | 44 Farms | Milk King  
Houston Dairymaids | Kraftsmen Baking | Della Casa Pasta | Vital Farms  
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature