



PROPRIETORS
THE MURRAY FAMILY



EXECUTIVE CHEF
JOHNATHON PAULEY

STEAKS AND MUCH MORE

WE SOURCE FLAVORS, INGREDIENTS, AND IDEAS STRAIGHT FROM THE FARM, BECAUSE GOOD FOOD TASTES BETTER WHEN IT IS GROWN LOCALLY.

BRUNCH MENU

MIMOSAS

FRESH SQUEEZED ORANGE OR RUBY RED GRAPEFRUIT AVAILABLE BY THE GLASS OR CARAFE
2 9

TO START

- MIXED GREEN SALAD 8
AQUAPONIC GREENS | TOMATO | CUCUMBER | CITRUS DRESSING
- TENDERLOIN BANDIDOS 12
JALAPENO | BACON | BBQ | PEPPERJACK | TENDERLOIN
- DREW'S FRIED SHRIMP 18
CORN BATTERED | PICKLED PEPPERS | GUNSLINGER SAUCE
- TATAKI 17
8D7E@A FEREMENT | GREEN HARISSA | DEMI GLACE
- AVOCADO TOAST 8
LIME | LEMON | SUNFLOWER | PEPITAS | CHILI

A LA CARTE SIDES

- TWO EGGS 4
ANY STYLE
- HOUSE BACON 5
BROWN SUGAR CURE
- HOUSE SAUSAGE 5
DUROC PORK
- BISCUITS (2) 4
- CRISPY SAGE POTATOES 8
COTIJA | HERBS
- GREEN BEANS 7
SHALLOT | BACON
- HANDCUT FRIES 7
HOUSE KETCHUP
- MASHED POTATOES 9
ROASTED GARLIC | CREAM
- ASPARAGUS 9
MEYER LEMON CHUTNEY

Sunday Brunch

- CITRUS PANCAKES 15
CHERRY SYRUP | LEMON MASCARPONE
- CHICKEN FRIED STEAK 21
SAUSAGE GRAVY | FRIED EGG | WHIPPED POTATOES
- STEAK AND EGGS 29
8OZ STRIP | UP EGGS | CRISPY POTATOES | TOAST | GREEN HARRISA
- FRENCH TOAST 14
BANANAS | RUM | BROWN SUGAR
- CONFIT SCRAMBLE 17
DUCK CONFIT | GRUYERE | CARMELIZED ONION | TOMATO | TRUMPET MUSHROOM
- CHICKEN SCRAMBLE 16
CHICKEN TINGA | ONION | CILANTRO | CAFETERO | COTIJA
- CAVIAR SOFT SCRAMBLE 24
SOFT SCRAMBLE EGG | BRIOCHE TOAST | CREME FRAICHE | STURGEON CAVIAR
- SHRIMP AND GRITS 21
STONE GROUND GRITS | PORCETTA RAGOUT | MEYER LEMON

BAKERY

- STICKY BUNS 14
PECANS | CARAMEL
- S'MORES CAKE 9
TOASTED MERINGUE | GANACHE
- CHOCOLATE CAKE 11
DARK CHOCOLATE | BUTTER CREAM
- TEXAS BEIGNETS 8
MIXED BERRY CHUTNEY

CHOPHOUSE

MEYER LEMON BUTTER | GREEN GARLIC | DEMI GLACE



- PRIME ANGUS FILET 8OZ / 12OZ 45 / 51
- PRIME ANGUS STRIP 14OZ 39
- PRIME ANGUS RIBEYE 16OZ 46
- PRIME ANGUS TOMAHAWK RIBEYE 42OZ 95

ACCESORIES

- SEARED FOIE 14
- FRESNO FERMENT 4
- FOI BUTTER 6
- STILTON ICE CREAM 4
- HORSERADISH CREME FRAICHE 2
- SOFT SHELL CRAB 8
- GRILLED SHRIMP 6
- SCALLOP 9
- PORCETTA GRAVY 2
- TINGA SAUCE 2

ENTREES

- CHICKEN SANDWHICH 15
FRIED CHICKEN | LTO | ANCHO AIOLI | PEPPERJACK | BRIOCHE
- PATTY MELT 15
PEPPERJACK | ONION | GUNSLINGER SAUCE | PRETZEL TOAST
- GLAZED SALMON 26
WHIPPED POTATOES | ASPARAGUS
- FOUR BY THREE BURGER 15
FOUR CHEESES | THREE DRY AGE PATTIES | BRIOCHE | TOMATO | BACON ONION JAM

CONSUMING RAW OR UNDERCOOKED MEATS OF ANY KIND MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ALSO, WE COOK AROUND INGREDIENTS LIKE: LOCAL DAIRY, LOCAL EGGS, NOT-SO-LOCAL SOYBEAN, FISH, SHELLFISH & PEANUT OIL.

SELECT INGREDIENTS SOURCED LOCALLY FROM: JT2 BEEF RANCH | EAST TEXAS AQUAPONICS | RAINDROP FARM | HILL COUNTRY DARIES | HEARTBRAND BEEF | WAGYU EXCELENTE