



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
- THAI CHILI TATAKE** 17
THAI CHILI FERMENT | DUCK
FAT | CREME FRAICHE |
CILANTRO
- BRUSSEL SPROUTS** 8
FERMENTED PEPPERS | LIME
- 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)** 5
PORCETTA GRAVY
- 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
BLOOD ORANGE SYRUP | MEYER
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
HATCH CHILIS | CHEDDAR |
ONION | TOMATILLO | CRISPY
GRITS
- 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
STRAWBERRY RHUBARB
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 PORTERHOUSE** 32OZ 71
- PRIME HEREFORD 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
- TOMATILLO 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