



dinner

APPETIZERS

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|---|----|
| Spicy Deviled Eggs Smoked Paprika, American Caviar, Pickles | 6 |
| Roasted Green Chili Queso Fresh Fried Tortilla Chips | 6 |
| Crispy Wild Boar Ribs Spicy Wing Sauce, Celery Sticks, Chunky Blue Cheese | 10 |
| Beer Battered Rock Shrimp and Chips Salt and Malt Vinegar, Celery & Apple Slaw, Smoked Tomato Ketchup | 12 |
| Achiote Seared Chickpeas and Goat Cheese Roasted Tomatoes, Caramelized Red Onions, Marjoram, Grilled Pita | 10 |
| Housemade Charcuteries and Artisan Cheeses Pickle Salad, Fruited Mustard, Local Honey, Wood Fired Toast | 18 |
| Broiled Gulf Oysters Pesto Butter, Parmesan, Charred Tomatoes, Smoked Bacon, Japanese Bread Crumbs | 12 |

SALADS & SOUP OF THE DAY

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| Fried Green Tomatoes Jumbo Lump Crab Salad, Mizuna, Green Goddess Dressing | 14 |
| Calamari Salpicon Avocado Crema, Citrus, Pico, Shredded Lettuce, Tostada | 12 |
| Classic Iceberg Wedge Cherry Tomatoes, Shaved Onions, Smoked Bacon Bits, Buttermilk Blue Cheese | 8 |
| Roasted Beets and Pistachios St. Maure Goat Cheese, Shaved Fennel, Orange, Truffled Honey Vinaigrette | 9 |
| Grilled Caesar: Romaine + Radicchio + Endive Garlic Croutons, Lemon Zest, White Anchovie, Cypress Grove Hard Goat Cheese | 9 |
| Soup on the Chalkboard | Mkt |

Fancy Barbecue?



OAK SMOKED

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| Brown Sugar & Coffee Rubbed Natural Beef Brisket | 14 |
| Maple & Coriander Crusted Country Style Pork Ribs | 14 |
| Natural Black Angus Beef Ribs Horseradish Mop | 18 |
| Housemade Jalapeño Hot Link Hot Pink Cabbage Slaw | 12 |
| Half Natural Chicken Achiote & Lime Marinade, Salsa Verde | 14 |
| Natural Pulled Pork Buttered Silver Dollar Roll | 12 |
| Cold Smoked Bandera Quail Mexican Rice Stuffing, Cheese Enchiladas, Fried Quail Eggs, Ranchero Sauce | 18 |
| Cold Smoked Ruby Trout Green Bean & Gorgonzola Salad, Citrus Vinaigrette | 16 |

OAK GRILLED

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| Natural Niman Ranch Filet Béarnaise Sauce, Steak Tomato | 32 |
| Mustard and Brown Sugar Crusted Niman Ranch Ribeye Whole Roasted Garlic Bulb | 30 |
| Dry Aged Natural Bone-In Ribeye Fried Okra, Spicy Remoulade, Shallot Jus | 40 |
| Natural Hanger Steak Cholula Butter, Charred Red Onions, Tomato, Avocado | 26 |
| Pesto Rubbed San Angelo Lamb Chops Housemade Habenero Mint Jelly & Steak Tomato | 34 |
| Bone-In Niman Ranch Pork Chop Hot German Fingerling Potato Salad | 22 |
| Wild Tasmanian Salmon Warm Quinoa Salad, Cucumber Crème Fraiche | 26 |
| Maine Jumbo Day Boat Scallops Cool Roasted Mushrooms, Watercress, Spicy Chile Oil | 28 |

FAMILY STYLE SIDES - 6 each

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| Buttermilk Potato Salad | Brussels Sprouts, Celery Root, Parsnips |
| Waffle Fries, Smoked Paprika, Herbs | Green Chili Cheese Grits |
| Mashed New Potatoes, Creme Fraiche | Ranch Style Beans with Brisket Ends |
| Lambert's Baked Mac & 3 Cheeses | Grilled Asparagus Vinaigrette |
| French Beans, Almonds, Brown Butter | Smoked Bacon Braised Collard Greens |
| Cauliflower, Jalapeno, & Garlic | Lemony Sautéed Spinach |



DESSERT

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| Chocolate Layer Cake Chamomile Grappa Syrup, Strawberry Ice Cream | 8 |
| Fried Apple Pie a la mode Goat Cheese Ice Cream, Caramel | 8 |
| Maple Banana Bread Pudding Vanilla Bean Ice Cream, Bourbon Hard Sauce | 8 |
| Chocolate Peanut Butter Cup El Rey Milk Chocolate, Peanut Butter Chiboust, Whipped Cream, Peanut Brittle | 8 |
| Blackberry Almond Crisp Salty Oatmeal Topping, Vanilla Bean Ice Cream | 8 |
| Coconut Cream Pie Mini Macaroons | 6 |

BEVERAGES

| Fountain | Bottled | Coffee & Tea | |
|-----------------|----------------|-------------------------|---|
| Coca Cola | Mexican Coke | Iced Black Tea | 2 |
| Sprite | Root Beer | Dark Roast Coffee | 2 |
| Dr. Pepper | Cream Soda | Espresso | 2 |
| Diet Coke | Ginger Beer | Americano | 2 |
| | Topo Chico | Cappuccino | 3 |
| | Panna | Latte | 3 |
| | Pellegrino | | 3 |