

Dinner Menu

starters

- TRUFFLED DEVEILED EGGS** salty sow bacon crumbles 5
CHARCUTERIE & CHEESE BOARD all the fixin's, toasted baguette . . . 19
ROASTED BONE MARROW bacon + gruyere crust, toasted baguette . . . 19
TRIPLE FRIED DUCK FAT FRIES cold bearnaise, 110 minute egg ... 9 Large 5 Small
CHICKEN LIVER MOUSSE IN A JAR pickled red onion, apple gelee, toasted baguette . . . 8

salad

- BRUSSELS SPROUT CAESAR SALAD** candied almonds, dried cranberries
parmesan . . . 9
ROASTED ORGANIC BEETS goat cheese, pistachio vinaigrette 8.5

vegetables

- YUKON GOLD MASHED POTATOES** neck bone gravy 5
MACARONI + CHEESE 6
BBQ HOMINY 5
COLLARD GREENS smoked ham hocks 6
CHEESE GRITS 6
QUINOA & LENTILS 7
CRISPY BRUSSELS SPROUT LEAVES golden raisins, pecorino 7



mains

- CRISP CHICKEN THIGHS** fried smashed potatoes, neck bone gravy . . . 16.5
CANDIED PORK BELLY collard greens, pot licker, soy balsamic syrup. . . 16
RANGER CATTLE WAGYU CHEESEBURGER caramelized onions,
gruyere cheese, pickles, ss special sauce, duck fat fries . . . 19
+ pork belly 3
SLOW COOKED BEEF SHOULDER mashed potatoes, glazed local carrots,
fried egg 22
BLACKENED REDFISH quinoa & lentils, chipotle Tabasco lemon butter....28
PETITE BONE-IN FILETS mixed mushrooms, red wine sauce. . . 25
+ third filet 11
SMOKED PORK CARNITAS pickled red onion, tomatillo salsa, tortillas, bbq hominy . . . 20
+ guacamole 2

dessert

- CHOCOLATE TRUFFLE CAKE** whipped cream, raspberry sauce . . . 8
BUTTERSCOTCH BUDINO salted caramel, sweet crème fraiche ... 8
BANANA FOSTERS BEIGNETS vanilla ice cream ... 9

wine red

SEAN MINOR POINT NORTH pinot noir, willamette, or, 2019	12	48
EL PROVENIR ABSOLUTO malbec, argentina, 2018	12	48
VINUM CELLARS cabernet sauvignon, napa, 2018,	12	48
FERRATON cotes du rhône, france, 2019	12	48
BOEN pinot noir, tri appellation, ca, 2019		48
EDMEADES zinfandel, mendocino, california, 2017		40
MURPHY GOODE merlot, california, 2016		36
PARDUCCI TRUE GRIT petite sirah, mendocino, california, 2017		48
ILLAHE pinot noir, willamette valley, 2018		72
WESTSIDE CROSSING cabernet sauvignon, sonoma, ca, 2017		58
FRANCISCAN cabernet sauvignon, napa, california, 2018		62
TURNBULL cabernet sauvignon, napa, california, 2017		85
CAYMUS&WAGNER FAMILY EMMOLO merlot, napa, 2017		99
ROBERT BIALE ROYAL PUNISHERS petite sirah, napa, 2017	115	
C.L. BUTAUD tempranillo, high plains, texas, 2017		125

white

PONZI VINEYARDS pinot gris, willamette valley, oregon, 2018	13	50
ORO BELLO chardonnay, sonoma, california, 2017	11	44
TERRA D'ORO chenin blanc + viognier, clarksburg, ca, 2019	11	44
DAOU sauvignon blanc, paso robles, ca, 2019	11	44
CABERT pinot grigio, italy, 2018		32
TURNBULL sauvignon blanc, napa, california, 2018		58
HEXAMER riesling, nahe, germany, 2017		50
HUGL WEINE gruner veltliner (liter), austria, 2018		48
DUCHMAN FAMILY vermentino, texas, 2017		52
TREFETHEN chardonnay, napa, california, 2018		82
CAKEBREAD chardonnay, napa, california, 2019		99

bubbles + rose

BORELL DIEHL rose, germany 2020	12	48
MISTINGETT cava, spain, nv	9	36
GRAHAM BECK brut rosé, south africa nv		50

dessert wines by the glass

MENERREZ 10 year port, portugal	12	
LUSTAU jerez-xeres sherry, pedro ximenez, spain	9	
JULES TAYLOR late harvet sauvignon blanc, Marlborough	12	

cocktails

DAY OF THE DEAD mg mezcal gin, contratto vermouth bianco, solerno blood orange, freshly juiced lemon and tangerine 14

YES PLEASE! mezcal, tequila, freshly juiced watermelon, ginger, & lime, velvet falernum 11

BLANCHE house blood orange frozen margarita 8.5

CURLY TAIL lunazul silver, cilantro, serrano, blood orange, smoked salt 10

LITTLE LARRY the blanche topped with grand marnier 9.5

SOW'RITA lunazul reposado, lime, agave, grand marnier 11

PIGRONI st. george dry rye reposado gin, grand poppy liqueur, sweet vermouth 11

ROSEMARY'S PIGLET pomegranate juice, rosemary syrup, champagne 9

MR. SHAW jasmine liqueur, rye whiskey, honey, lemon 10

SALTY SOW'R TX whiskey, agave, lime, tamarind 10

FLYING PIG broker's gin, tarragon, lemon, champagne, lemon zest sugar rim 9

SPARKLING SANGRIA elderflower liqueur, champagne, lemon, lime, orange, grapes 9

MAPLE GLAZED OLD FASHIONED balcones pot still bourbon, maple syrup, pomegranate, blood orange bitters, amarena cherry 12

THE PETEY deep eddy's grapefruit vodka, mint, orange, agave, sparking water 8.5

RASPBERRY MULE vodka, ginger brew, raspberry purée, lime 9

FUEGO BOULEVARDIER coffee liqueur, tx whiskey, ramazzotti 9

beer 7

Austin Beer Works Fire Eagle IPA

Austin Beer Works Pearlsnap Pilsner

Altstadt Kolsch

Circle Brewing Envy Amber Ale

(512) Pecan Porter

(512) Juicy IPA

Live Oak Hefeweizen

High Sign El Berto The Mexican Lager

Texas Keeper No. 1 Cider 9

Lone Pint Yellow Rose IPA 16.9oz bottle 10

Jester King rotating 750ml 35

take home cocktails

Blanche 8.5 house blood orange frozen margarita

+ **Grand Marnier 1**

bottled cocktail kits – makes two cocktails

Salty Sow'r 15

Stolen whiskey, lime, tamarind, agave

Curlytail 15

tequila, serrano simple, blood orange, cilantro

Yes Please! 15

mezcal, tequila, velvet falernum, freshly juiced watermelon, ginger, and lime

HAPPY HOUR 4-6 DAILY

TRUFFLED DEVEILED EGGS – Salty Sow bacon 4

TRIPLE FRIED DUCK FAT FRIES- cold bearnaise, 110 minute egg 4

CHICKEN LIVER MOUSSE –

Pickled red onion, toasted baguette 5.5

GUACAMOLE + CHIPS 6

CRISPY BRUSSELS SPROUT LEAVES –

golden raisins, pecorino 5.5

PORK CARNITAS TACO –

guacamole, green tomato salsa, pickled red onion 5

PORK BELLY TACO –

cheddar grits, fried egg, chimichurri 5

CATFISH TACO –

Slaw, chipotle remoulade, corn tortilla 5

HONEY ROSEMARY DIPPED FRIED CHICKEN 7

Southern style drop biscuit

\$2 off Draft Beer and Craft Cocktails

Rotating House Wines \$6gl / \$24btl