

STARTERS



SPECIALTY OYSTERS		MP
GULF OYSTERS	1/2 dozen 11 • Dozen 17	
PICKLED GULF SHRIMP-	watermelon, jalapeño, mint	13
VUELVE A LA VIDA-	Mexican style seafood cocktail	12
DRY AGED RIBEYE CARPACCIO-	pickled mushrooms, cured egg yolk, candied peanuts, mala	14
CORIANDER CURED YELLOWTAIL-	green tomato chow chow, lemon emulsion, cornbread croutons, scallion oil	14



"WRAPPED SCALLIONS"-	house pancetta, espellette vinaigrette	5
PORK BELLY CRACKLINS-	vaudouvan, sea salt, lime	7
DOWN SOUTH MEZZE-	boiled peanut hummus, 3 cheese pimento, charcuterie of the moment, grilled flat bread, benne wafers	19
SPICED SWEET POTATO CHIPS		5
FRIED PICKLES-	cornmeal-dredged house pickled vegetables, Parmesan, smoked tomato aioli	7
CABRITO KEBAB-	ras al hanout spiced, herb salad, pistachio, red onion, Aleppo yoghurt, grilled flat bread, pickled watermelon rind	9

VEGETABLES and GRAINS

FARM TO MARKET SALAD-	local produce, changes seasonally	8
COAL ROASTED BEETS-	popped sorghum granola, smokey blue cheese, buttermilk green goddess, celery hearts	9
FRIED SORGHUM-	smoked oyster mushrooms, Napa cabbage, spring peas, tempura farm egg, furikake	10
GREENS-	fermented collards and Chinese water spinach, house peppered bacon	9
CAST IRON PAN DE CAMPO-	made-to-order skillet cornbread with duck confit and cultured butter blended with sweet sorghum	12
GRILLED CAULIFLOWER STEAKS-	Okinawa white bbq sauce, pickled red onion, petite sorrel	9



YARD BIRD

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ROTISSERIZED-
tea brined, spit roasted over pecan wood, sweet onion & rye whiskey "gravy"

THE LONG WALK TO NASHVILLE-
brined... rotisserized... and hot fried. Szechuan mala sauce

HALF BIRD- 23 WHOLE BIRD- 36

THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH, UNDERCOOKED PROTEINS, ETC. OUR KITCHEN AND BAR USES NUTS, DAIRY, EGGS, GLUTEN, FRIES IN PEANUT OIL AND THE LIKE. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

MAINS

BONELESS SHORT RIB STEAK-	hominy casserole, summer cukes and maters, bbq glazed, horseradish chimichurri	24
SPIT ROASTED BERKSHIRE PORK COLLAR-	achiote, vegetable escabeche, caramelized plantain, charred salsa verde	23
RED FISH ON THE HALF SHELL-	pickled mirilton slaw, crawfish hush puppies, smoked peppadew butter	29
CORNMEAL DUSTED CATFISH-	littleneck clams, black eyed peas, fermented collards, smoked ham hock dashi, comeback sauce	17
GRASS FED BURGER-	3 cheese pimento, house pepper bacon, LTO, dill pickle, creole mustard, spiced sweet potato chips	14

MARKET STEAK  **MP** [Ask your server]

SOUTHERN STAPLES

GAMMY'S BAKED MAC	with sharp cheddar and creole cream cheese	10
CRAWFISH HUSH PUPPIES	with comeback sauce	8
CUKES & MATERS		8
DR. JONES HOMINY CASSEROLE		8
STEWED OKRA	with smoked tomato and crispy chicken skins	7

Please
 VISIT OUR OTHER CONCEPTS:
 dallasboulevardier.com
 -AND-
 veritaswinedallas.com

