

JARS

Smoked Pork Rillettes, Cornichons, Crostini	9
Smoked Catfish Dip, Fried Capers, Saltines.....	9
Spicy House Jardinera, Crostini	7

BOARDS

CHARCUTERIE	mp
<i>Cured meats, house pickles, spicy mustard, crostini</i>	
CHEESE	mp
<i>Artisan cheeses, honeycomb, almonds, crostini</i>	

6 PACKS

Brisket Meatballs, Balsamic Glaze, Blue Cheese	10
Goat Cheese Stuffed Peppadew Peppers	9
Saltine Crusted Oysters, Spinach Salad, Spicy Lemon Aioli	12

SMALL PLATES

Roasted Marrow Bone, Ancho, Truffle Salt, Crostini	12
Heirloom Beets, Texas Goat Cheese, Balsamic Glaze, Pepitas	9
Avocado Toasts, Capicola, Manchego, Cilantro	10
Crab Salad, Avocado, Arugula, Carrot Vinegar	14

Notice: Consuming raw or undercooked meat, poultry, eggs, seafood or shellfish may increase your risk of foodborne illness.

GREENS

TEXAS CHOPPER	14
<i>Brisket, White Cheddar, Iceberg, Cabbage, Roasted Corn, Avocado, Black Beans, Cilantro, Radish, Jalapeño, Green Goddess Dressing, Pepitas</i>	
GREEN CRUNCH	12
<i>Romaine, Spinach, Sugar Snap Peas, Zucchini, Broccoli, Asparagus, Parmesan Vinaigrette</i>	

SANDWICHES

Gulf Crab Roll, Lemon Mayo, Chives, Old Bay, Soft Butter Roll	16
Smoked Chopped Brisket, Pepper Gravy, Pickled Vegetables, Soft Butter Roll	12
Smoked Turkey Breast, Basil Smashed Peas, Fontina, Speck, Pea Shoots, Whole Grain Roll	11
Grilled Burger, Sharp White Cheddar, Crispy Speck, LTO, Sloppy Sauce, Fresh Pickles, Brioche Bun	12

BRICK OVEN FLATBREADS

Salumi – Speck, Finocchiona, Coppa Picante, Fresh Mozzarella, Basil, Calabrese Peppers, Shaved Parmesan	15
BTC – Smoked Bacon, Roast Tomatoes, White Cheddar, Tomatillo Salsa, Cilantro, Avocado, Jalapeño, Lemon Mayo	12
Q – Pulled Pork, Fontina, Sweet Onions, Calabrese Peppers, Shaved Garlic, Fresh Rosemary, Ancho Powder, Cotija	12

SMOKED MEATS

NATURAL CHICKEN	½ bird 14 whole bird 26
NATURAL TURKEY BREAST	½ lb 11 1lb 20
DUROC PULLED PORK	½ lb 11 1lb 20
NATURAL BRISKET	½ lb 14 1lb 26

SIDES

Herb Fries, Truffle Salt	4
Asparagus, Soft Egg, Shaved Parmesan	9
Spinach, Chorizo & Garlic	7
Whole Roast Corn on Cobb	7

We will be featuring new items over the coming weeks as we continue to develop our menu, please come back often to see what we are serving!

WINES

SPARKLING

Prosecco, Nino Franco Rustico, Italy	12/ 46
Sparkling Brut Rose, Gruet, New Mexico	48
Cava, Marques de Gelida El Cep Ecologico, Penedes	14 / 54
Champagne, Pommery Brut, France	100

WHITE

Rosé, Domaine de Nizas, Languedoc	10 / 38
Moscatel Seco, Botani, Malaga	11 / 42
Insolia, Cusumano, Sicily	8 / 30
Arneis, Prunotto, Roero	48
Gruener Veltliner, Laurenz V Singing, Austria	36
Verdejo, Val de Vid, Condesa Eylo, Spain	8 / 30
Albariño, Pazo San Mauro, Rias Baixas	42
Pinot Gris, Lange, Willamette	45
White Blend, Clayhouse Adobe, Paso Robles	10/ 38
Sauvignon Blanc, Chateau Bonnet Blanc, Entre-Deux-Mers	45
Sauvignon Blanc, Sancerre, Cottat, Loire Valley	58
Sauvignon Blanc Blend, Hedges CMS, Columbia Valley	28
Chardonnay, Montes Alpha, Casablanca, Chile	47
Chardonnay, Unoaked, Iron Horse, Russian River	58

REDS

Pinot Noir, Talbott Kali Hart, Santa Lucia Highlands	14 / 54
Pinot Noir, Faiveley Rouge, Burgundy	52
Sangiovese-Cabernet Blend, Renieri Invetro, Tuscany	39
Tempranillo, Rioja Crianza, Beronia, Rioja	9 / 34
Monastrell, Carchelo C, Jumilla	42
Garnacha, Pasanau Ceps Nous, Priorat	64
Grenache-Syrah Blend, Hecht, Languedoc	40
Sangiovese-Merlot, Lungarotti Rubesco, Umbria	10 / 38
Tempranillo, Finca Museum, “Museum Real Rerserva”, Cigales	68
Nebbiolo, Barolo, Batasiolo, Piedmont	90
Lagrein, Tramin, Lagrein DOC	42
Cabernet Franc, Coudray Montpensier, Chinon	12 / 46
Malbec, Luigi Bosca, Single Vineyard, Lujo de Cayo	57
Merlot, Three Rivers, Columbia Valley	52
Meritage, Chateau Clarendelle, Bordeaux	50
Meritage, Clos de los Siete, Malbec Blend, Mendoza	55
Bordeaux, Chateau Haut Bages Liberal, Sieme Crus, Pauillac	88
Red Blend, Emiliana Coyam, Chile**	13 / 50
Cabernet Sauvignon, Decero, Mendoza	10 / 38
Cabernet Sauvignon, Cedar Knoll Vineyard Co., Napa	78

Sherry Oloroso Seco, Gonzalez Byass, Jerez	10
Sherry Pedro Ximenez, Gonzalez Byass, Jerez	10
Sherry Fino, Gonzalez Byass, Tio Pepe, Jerez	9
Port, Quinta Noval Black, Douro	10
Port, Ramos Pinto, LBV 2008, Douro	10

CRAFTED COCKTAILS

RIO GRANDE MARGRITA 10

Z Blanco, Cointreau, Fresh Citrus, Agave

MEDITATION MARGARITA 12

Ixa Organic Silver, Cointreau, Coconut Water, Ginger, Lime, Agave

PEACH SMASH 12

Pura Vida Reposado, Peach, Mint, O3, Agave

TEXAS SHANDY 10

TX Whiskey, Ginger, Lime, Agave, Shiner Bock

SPICY APPLE COOLER 10

Cinco Vodka, Apple, Jalapeño, Agave, Soda

PRICKLY MOJITO 9

Treaty Oaks Rum, Prickly Pear Cactus, Mint, Agave, Soda

WATERLOO GINTONIC 9

Waterloo Gin, Fresh Tonic, Lime, Soda

TX WHISKEY BITTER 10

TX Whiskey, Swedish Bitters, Cherry, Agave

We feature a variety of wines and local Texas Craft beers on draft that rotate frequently, check the board for today's selections!