

"We take pride in serving locally sourced ingredients respecting Texas Hill Country's cultural influences and supporting local farms and artisans including Niman Ranch, Homestead Gristmill, Brazos Valley Cheese, Bluebonnet Farms, Aurelia's Chorizo, Sioux-Preme, Broken Arrow Ranch, and Texas Quail Farms. We hope you enjoy our regionally inspired cuisine."

Scott Ward, Chef de Cuisine & Troy Knapp, Executive Chef

H	pork belly & scallop local honey and espresso glaze, celeriac puree	14
E	texas quail chorizo grits roasted tomatillo sauce	12
A		
D	prime beef empanadas charred watermelon salsa	11
L	crab and portobello roasted pepper tapenade tomato tartare, avocado	12
A	prawns cocktail sauce, remoulade	14
N	chicken fried oysters jicama slaw	13
D	smoked paprika aioli candied jalapeño	

H	poblano tomatillo soup roasted chicken, cilantro, avocado	8
I	spanish chorizo soup chorizo, leeks, potato, kale and chile oil	8
L	Heirloom tomato & mozzarella balsamic reduction, basil oil, tomato petals	9
L		
&	caesar shaved parmesan house made dressing	7
D	wedge jalapeño bacon, cucumber cotija cheese, poblano ranch	7
A		
L	fall harvest salad local greens, shaved apple, pear and fennel, spiced pecans, Brazos Valley Bleu,	9
E	cranberry jalapeño vinaigrette	

RANGE

venison chops pecan crusted	35
broken arrow ranch antelope tenderloin	35
bison tenderloin	35
"Free Bird" roasted half chicken	27

RANCH

<i>Niman Ranch USDA Prime</i>			
filet mignon			
5 oz	26	10 oz	39
new york strip			39
10 oz			
bone-in rib eye			41
16 oz			
short rib osso bucco			38
16 oz			

SEA

black tiger shrimp pan roasted	31
gulf coast red fish crispy pan seared	29
daily catch	<i>mp</i>

S	asparagus	
	whole roasted mushrooms	
I	sweet chile chard	
D	roasted root vegetables	
E	smoked cheddar mashed potatoes	
	jalapeño potato gratin	
	southwest penne and cheese	
	<i>each</i>	4

S	spicy tomato jam	
	mustard seed béarnaise	
A	amber ale	
	caramelized onions	
U	citrus beurre blanc	
C	chimichurri	
E	<i>select one or two sauces to complement your entree</i>	