



## CHARCUTERIE

Meat and cheese boards are accompanied by seasonal fruit, nuts, bread, and an assortment of accomterments.

- Cheese Board - 20** (g)  
chef's daily selection of four kinds of cheese
- Cured Meat Board - 20** (g)  
chef's daily selection of four kinds of cured meat
- Half & Half Board - 22** (g)  
chef's daily selection of two cheeses and two meats
- Community Board - 70** (g)  
a generous half & half selection for four to six people
- Bread Board - 8** (v/n)  
served with homemade Champagne butter

## FLATBREADS

All flatbreads are served on a Slow Dough pizza crust with mozzarella cheese. (For a gluten free crust, add \$3 (all toppings are gluten free))

- Margherita - 18** (v/n)  
tomato, basil, pomodoro
- Mediterranean - 18** (v/n)  
artichoke, tomato, bell pepper, olives, pomodoro, feta
- Blackened Chicken - 20** (n)  
artichoke, olives, red onion, tomato sauce
- Spanish - 21** (n)  
spanish chorizo, cherry tomato, pomodoro, olives, balsamic glaze
- Smoked Salmon - 21** (n)  
arugula, capers, dill cream, grape tomatoes, red onion
- Fungi Prosciutto - 22** (n)  
cremini mushrooms, arugula, prosciutto, truffle cream, parmesan

## ENTRÉES

- Pan-Seared Vegetable Platter - 18** (g/v/n)  
sautéed seasonal vegetables tossed in a balsamic glaze
- Chicken Scampi - 25** (g/n)  
lemon caper sauce, tomato, artichoke, risotto, asparagus
- Atlantic Salmon - 30** (g/n)  
garlic dill butter, rice pilaf, veggies
- Grilled Octopus - 30** (g)  
chimichurri, fingerling potatoes & chorizo, grilled tomatoes
- Texas Redfish - 33** (g)  
lemon pepper cream, crawfish, rice pilaf, haricot verts
- Braised Short Rib - 37** (n/g)  
red wine demi, mashed potatoes, asparagus, baby carrots
- Lamb Chops - 39** (n/g)  
red wine au jus, roasted potatoes, grilled broccolini

## GREENS

- Watermelon Salad - 14** (g/v)  
fresh-cut watermelon, spring mix, red onion, feta, pistachio, citrus balsamic vinaigrette
- Caesar Salad - 10** (n/v)  
classic chopped romaine, croutons, parmesan, homemade caesar dressing
- House Salad - 12** (d/v/g/n)  
romaine, tomatoes, artichokes, pepperoncini, red onion, citrus balsamic vinaigrette
- Caprese Salad - 16** (g/v/n)  
roma tomatoes, fresh basil, fresh mozzarella, balsamic glaze, and blood-orange olive oil
- Side House -or- Caesar Salad - 8**

allergy guide: g = gluten sensitive, v = vegetarian, d = dairy-free, n = nut-free // \*substitute gluten-free toast for \$2 // Regular dinner menu available 4-10 pm, Tuesday, Wednesday, Thursday & 3-11 pm, Friday & Saturday. // Happy Hour is available all day Tuesday, and open-6:00 Wednesday-Saturday.

## STARTERS

- Chicken Dumplings - 10** (n)  
fried pot stickers, served with a sweet chili glaze
- Brussels Sprouts - 11** (g/v/d/n)  
ponzu-hoisin glaze, toasted sesame seeds
- Fried Risotto - 12** (g/n)  
five arancini, tomato cream, parmesan
- Truffle Fries- 14** (g/v/n)  
black truffle oil, parmesan (\$8 for house seasoning only)
- Pork Belly - 16** (d/n)  
seared, slow-cooked, fried. bourbon glaze, sesame seeds
- Meatball Skillet - 17** (n)  
pomodoro, feta cheese, grilled sourdough

### Beef Empanadas - 18

three handmade empanadas with slow-roasted and hand shredded beef. topped with cilantro aioli

### Chicken Empanadas - 17

three handmade empanadas with slow-roasted and hand shredded chicken. topped with chipotle ranch

### Champagne Mussels - 18

spanish chorizo, champagne, parsley, grilled sourdough\* (dish is gluten free by bread substitution or removal)

### Fritto Misto - 20

fried calamari, shrimp, zucchini, artichoke aioli, pomodoro

### Octopus Skillet - 22

lemon butter, capers, olives, tomato, artichoke, peperoncini, grilled sourdough\* (dish is gluten free by bread substitution or removal)

## TWO-HANDERS

### Baja Tacos - 18

grilled or fried tilapia, pico, lettuce, cilantro aioli, flour tortillas

### Octopus Tacos - 19

grilled octopus, pico, lettuce, cilantro aioli, corn tortillas

### Steak Tacos - 20

grilled beef, pico, feta, cilantro aioli, corn tortillas

### Grilled Chicken Sandwich - 17

bacon, provolone, pico de gallo. served with fries

### Brie & Bacon Burger - 20

creamy brie, applewood smoked bacon, LTO, fries

### Texas Chili Burger - 20

homemade chili, cotija cheese, grilled jalapeños, white onion

## PASTA

### Fettuccine Bolognese - 26

homemade bolognese, shaved asiago, grilled sourdough

### Shrimp Scampi - 28

grilled shrimp, capers, cherry tomatoes, lemon butter, sourdough

### Black Truffle Mac & Cheese - 28

béchamel, gruyere, parm, 5 butter-poached shrimp

## SWEETS

### Sorbet Trio - 9

watermelon, lime, and orange sorbet, topped with a homemade mixed berry compote

### Bananas Foster Bread Pudding - 14

Homemade and topped with strawberries, banana, bananas foster sauce, and vanilla ice cream (n)

### Molten Chocolate Cake - 11

from scratch, baked to order (please allow 15-20 minutes), served with vanilla ice cream

## SIDES

### Seasonal Veggies - 8

### Fingerling Potatoes - 8

### Mashed Potatoes - 8

### V&V Fries - 8

### Parmesan Risotto - 9

### Truffle Fries - 10

### Truffle Mac & Cheese - 10

### HAPPY HOUR



In an effort to serve alcohol responsibly, there is a 4-glass/beer maximum per person. // Please note: during peak hours, we implement a 2-hour time limit per table. // We are required to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

