

SAMPLE MENU

OUR MENU
CHANGES OFTEN!

APPETIZERS

TEXAS TOOTHPICKS 19

basil + jalapeno stuffed bacon-wrapped shrimp, chipotle-molasses bbq, kimchi mayo, jasmine rice

RIBEYE CHICHARRONES 24

guacamole, cotija, homemade cool ranch doritos

CRISPY BRUSSELS SPROUTS 14

sweet Thai Chili + ginger-herb basmati

WHIPPED FETA DIP 18

spicy honey, pistachio Za'atar, flatbreads

DUCKY DUMPLINGS 22

steamed dumplings, tomatoes, cucumbers, black vinegar, chili crisp, sesame, scallions + rice and a farm egg for a whole vibe \$6

GRILLED OYSTERS MKT

garlic parmesan butter, lemon, grilled bread

ITALIAN CRUNCH SALAD 10/19

mixed greens, marinated tomatoes, cucumbers, feta, sweet peppers, parmesan, and garlic breadcrumbs in olive vinaigrette

+ chicken or shrimp

MISO CAESAR 9/19

little gem and tuscan romaine, black sesame parmesan crumble

+ chicken or shrimp

MAINS

GULF FISH PICCATA 41

sautéed spinach and grilled artichoke, angel hair bordelaise, lemon caper butter sauce, marinated tomatoes

CHICKEN A LA VODKA 36

ricotta ravioli, vodka sauce, panko-fried chicken cutlet, hot honey, garlic herb butter + burrata \$5

PARTS & LABOR BURGER 23

8 oz CAB beef, havarti, house sourdough bun, bacon-onion jam, shredded lettuce, homemade dill pickle mayo, parmesan truffle fries

VIETCAJUN CRAB + OYSTER 39

fried louisiana oysters, quanciale and almond fried rice, nuoc cham crab salad, herb and cabbage slaw, sweet potato hot sauce

20 OZ. PRIME RIBEYE 65

black garlic dry rub, Lemon pepper broccoli, ginger basmati rice & gravy

BRAISED SHORT RIB 42

Irish cheddar and caramelized onion smashed potatoes, honey-dijon brussels sprouts, Guinness brown gravy

DESSERT

MISO CARAMEL PECAN PIE 14

TOFFEE CHESS PIE 15

KEY LIME PIE 13

Thank you for supporting a family-owned and operated small business
Please let us know of any allergies before ordering as all allergens are not specified in descriptions
Split fees may apply