



STARTERS / SNACKS	<b>CHEX MIX</b> (V) (D) <b>5</b>	<b>GUACAMOLE FLIGHT</b> (D) <b>17</b>
	chex, smoked cashews, tx whiskey pecans, candied peanuts, weekly spiceology blend	classic, green pea, mango, chicharrón, salsa roja
	<b>CEVICHE*</b> (D) (D) <b>18</b>	<b>TX PROVISIONS</b> <b>20</b>
market seafood, citrus-cured, yuca	cured meats, pimento dip, tx cheeses, olives, almonds, honeycomb, charred breads	
<b>BIRRIA SHORT RIB</b> <b>16</b>	<b>CHEESE BREAD</b> (D) <b>14</b>	
corn cake, escabeche, manchego	smoked gouda, fig & spiced guava preserves	

GREENS / SOUPS	<b>STREET CORN CAESAR</b> <b>15</b>	<b>SOUP OF THE DAY</b> <b>6/8</b>
	baby gem lettuce, cornbread crisp, cotija, charred corn, pepitas tajin caesar dressing • add chicken 5, bavette 7 or gulf shrimp 9	cup or bowl
	<b>1916 COBB</b> (D) <b>16</b>	<b>BRISKET CHILI</b> <b>9</b>
romaine, bacon, avocado, tomato, egg, redneck cheddar, green goddess ranch • add chicken 5, bavette 7 or gulf shrimp 9	pickled red onion, jalapeño crema, tortilla crisps	
<b>FENNEL &amp; KALE</b> (D) (D) <b>16</b>	<b>FRENCH ONION SOUP</b> (D) <b>9</b>	
frisée, cured egg yolk, bacon vine	cheese puffs, gruyère	

HANDHELDS	<b>RYDER CLUB</b> <b>16</b>	<b>FIELDS BURGER*</b> <b>17</b>
	smoked turkey, pork belly, salt & vinegar chips, brazos havarti, avocado aioli, lto, texas toast	brisket + short rib blend, corned beef, swiss, caramelized onion, thousand island, brioche • make it impossible 4
	<b>LOBSTER ROLL</b> <b>22</b>	<b>KOREAN TACOS</b> <b>19</b>
celery slaw, tarragon aioli, brioche	kimchi slaw, chili crisp, honey mayo, corn or flour tortilla • choice of carne asada, redfish, or gulf shrimp	
served with choice of french fries, tortilla chips, small salad or fruit. gluten-friendly bread available upon request.		

FEATURES	<b>GRAIN BOWL</b> (D) <b>16</b>	<b>ARCTIC SALMON*</b> <b>29</b>
	quinoa, curried yogurt, chickpea crisps, pickled cauliflower • add chicken 5, bavette 7 or gulf shrimp 9	corn purée, ginger chimichurri, yuca fries eggplant + tomato relish
	<b>FISH + CHIPS</b> <b>20</b>	<b>CHEF'S WEEKLY FEATURE*</b> <b>MKT</b>
slaw, tartar sauce, fries, malt vinegar		
<b>SHORT RIB</b> (D) <b>32</b>		
whipped potatoes, carrots, bourbon gravy		

SWEETS	<b>CRÈME BRÛLÉE CREAM PUFF</b> (V) <b>10</b>	<b>WARM BREAD PUDDING</b> (V) <b>9</b>
	yuzu custard, berry compote, citrus fluff	spiced vanilla + orange crème anglaise, vanilla ice cream
	<b>TX PECAN PIE</b> (V) <b>9</b>	<b>RANCH HOUSE COOKIES</b> (V) <b>8</b>
bourbon whipped cream	two texas-size chocolate chip cookies, rolled oats, coconut, pecans, cinnamon	

gluten-friendly bread available upon request.

(D) gluten-friendly | (V) vegetarian | (P) vegan | (D) dairy-free

\*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.

20% service charge will be added for all parties of 8 or more.