	TX PROVISIONS	20		CEVICHE* (*)	18
STARTERS	cured meats, pimento dip, tx cheeses,	14		market seafood, citrus-cured, yuca	
	olives, almonds, honeycomb, charred breads			BIRRIA SHORT RIB	16
	CHEESE BREAD (2)			corn cake, escabeche, manchego	
	smoked gouda, fig & spiced guava preserves			edin care, escapeene, manenego	
PS	SOUP OF THE DAY	6/8		STREET CORN CAESAR	15
Sou	cup or bowl	9		baby gem lettuce, cornbread crisp, cotija, charred corn, pepitas tajín caesar dressing •add chicken 5, bavette 7 or gulf shrimp 9	
\ \	FRENCH ONION SOUP *				
SN	cheese puffs, gruyère			FENNEL & KALE 🏽 🏵	16
EE				frisée, cured egg yolk, bacon vine	
GR					
	A LA CARTE			TRUFFLE FRIES	16
	A LA CARTE			aioli, black summer truffles	
LAMB 🛞		42		BRUSSELS (V)	10
rack, harissa spiced, mint yogurt, apricot			a n	J	
PRIME NY STRIP 🛞		65	T		11
16oz, 44 farms, fine herb butter,		П	J		
maitake, parsnip crisp		F	ASDADACUS (A)	9	
PORK CHOP 2		28	A O H		
10oz, pan fried, parmigiano reggiano crust, fig balsamic			U.	WHITDED DOTATOES & &	10
		40	TOF	j	10
beet purée, chorizo crisp, citrus emulsion			C.	b stown butter	9
HALF ROASTED CHICKEN		34		COUSCOUS 🔮 🚳	9
amish, beer brined, jus		J4		chermoula	
aiii	isii, beer bi iieu, jus				
	FIELDS BURGER*	17		FISH + CHIPS	20
EATURES	brisket + short rib blend, corned beef, swiss, carmelized onion, thousand island, brioche • make it impossible 4			slaw, tartar sauce, fries, malt vinegar	
				ARCTIC SALMON*	29
	GRAIN BOWL (*)	16	_	corn purée, ginger chimichurri, yuca fries	
	quinoa, curried yogurt, chickpea crisps, pickled			eggplant + tomato relish	
ш	cauliflower •add chicken 5, bavette 7 or gulf shrimp 9		1	CHEF'S WEEKLY FEATURE	MKT
SWEETS	CRÈME BRûLéE CREAM PUFF 🕜	10	,	WARM BREAD PUDDING ⑦	9
	yuzu custard, berry compote, citrus fluff			spiced vanilla + orange crème anglaise, vanilla ice cream	
	TX PECAN PIE 🕜	9			8
	bourbon whipped cream			RANCH HOUSE COOKIES 🕅	8
				two texas-size chocolate chip cookies, rolled oats, coconut, pecans, cinnamon	