

# Dinner



## Four Brothers

SOUTHERN PROVISIONS

### Groundwork

**San Antonio "Chili Queens" Chili 15**  
american wagyu beef, aged cheddar, scallion, crema

**San Antonio Quail on a Stick 19**  
panko-fried, shishitos, pickled okra, four brothers hot sauce

**BBQ-Glazed Brussels Sprouts 16**  
texas honey, shallots

**\*Texas Wagyu Carpaccio 32**  
corn ribs, cotija cheese, pickled onion, charred onion vinaigrette

### Garden

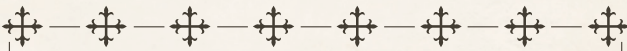
**Four Brothers Caesar Salad 16**  
romaine hearts, pimento cheese crostini, white anchovy, caesar dressing

**Peaches & Cream 18**  
grilled local peaches, goatilicious goat cheese, candied pecans, tableside balsamic

**Baby Butter Salad 16**  
trueharvest butter lettuce, shaved radish, avocado, fresh corn, river whey blue cheese dressing

**Mustard on the Beet 18**  
roasted beets, honey whipped ricotta, spicy mustard greens, poppy vinaigrette

**Embellish**  
Add \*Steak 18, Chicken 12, Shrimp 14



### To Be Shared

**Bexar Cornbread 14**  
jalapeño cornbread, aged cheddar, whipped butter, texas honey, pimento cheese

**Chef's Plate 38** serves 2-3  
cured southern meats, cheeses, grain mustard, grilled sourdough



### Grand Feast

intended to be shared

**Smoked Dino Rib 72**  
14oz short rib, redneck cheddar mac & cheese, nasturtium slaw, house bbq sauce

**Crackling Pork Shank 68**  
cheesy grilled cabbage, fredericksburg peaches, pork jus

**\*The Tomahawk Dry-Aged Reserve 190**  
48oz bone-in tomahawk ribeye, black garlic patatas bravas, asparagus, chimichurri

Gluten-friendly bread available upon request.

Gluten-Friendly Vegan Vegetarian 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 allergy.

# Foundations

## \*Prime New York Strip 56

12oz prime new york strip, spinach purée, café de paris butter, black garlic patatas bravas

## \*Filet Mignon 64

8oz filet mignon, black garlic patatas bravas, four brothers sauce, café de paris butter

## \*Ribeye 68

14oz ribeye, hipster fries, café de paris butter

## \*Dry-Aged Beef Burger 26

pimento cheese, charred onion aioli, butter lettuce, tomato, onion, fries

## Lion's Mane Steak 28

lion's mane mushroom, chimichurri, black garlic patatas bravas

## Chicken-Fried Venison 42

pommes purée, black pepper gravy, braised red cabbage

## Seared Scallops 54

creamed corn risotto, collards, crispy lardons, black garlic butter

## Duck Tamale 22

duck confit, blue corn masa, dark mole, citrus, cotija, pickled red onions

## Bison Short Rib Tagliatelle 32

mandarins, spring peas, creamy au jus

## Chicken Osso Buco 34

ravioles du dauphiné, chicken jus, broccolini

## Shrimp & Grits 40

barton springs grits, gulf shrimp, tasso ham cream

## \*Apple-Glazed Ora King Salmon 42

fennel mousse, salmon caviar, shaved apples



# À la Carte

## Pommes Purée 10

## Angry Broccolini 10

## Asparagus 12

## Redneck Cheddar Mac & Cheese 12

## Black Garlic Patatas Bravas 10

## BBQ-Seasoned Fries 10

## Hipster Fries 10

parmesan, shishitos, jerky

## Corn Ribs 10

tajín, cotija, cilantro



# Pâtisserie

## Churros 10

bourbon caramel, chocolate sauce, cinnamon

## Key Lime Crème Brûlée 12

toasted meringue, candied lime, luxardo cherries

## Samoa Cake 14

flourless dark chocolate cake, feuilletine crunch, coconut gelato

## Buttermilk Pie, "The Last Piece" 14

bourbon caramel, buttermilk ice cream, smoked salt

## The Elvis Presley 14

mille-feuille with banana custard, peanut butter mousse, bacon toffee

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