



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

Texas Syrah-Poached Pear Salad 18

baby kale, lardons, stracciatella, aged balsamic dressing

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

Texas Cassoulet 38

duck confit, local field peas, sorghum, quail sausage, fresno

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, banana custard, peanut butter mousse, bacon toffee

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