



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

df16

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 Panzanella Salad

18

toasted cornbread, cherry tomato, english cucumbers, queso fresco, charred tomato vinaigrette
- Baby Butter Salad

gf16

trueharvest butter lettuce, shaved radish, avocado, fresh corn, river whey blue cheese dressing

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To Be Shared

Bexar Cornbread

14

jalapeño cornbread, aged cheddar, whipped butter, texas honey, pimento cheese

Chef’s Plate

38

serves 2-3

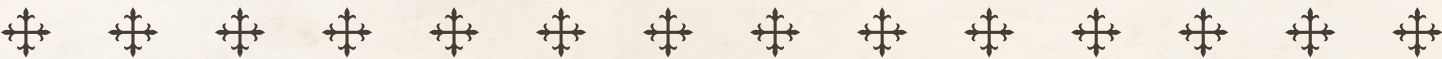
cured southern meats, cheeses, grain mustard, grilled sourdough

- Mustard on the Beet

gf n18

roasted beets, honey-whipped ricotta, spicy mustard greens, poppy vinaigrette
- Embellish

Add Steak* 18, Chicken 12, Shrimp 14



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.

gf Gluten-Friendly vg Vegan df Dairy-Free n Contains Nuts/Peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.
19% service charge will be added for parties of 6 or more.

Foundations

Prime New York Strip* 56

12oz prime new york strip, 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 *vg df* 28

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

Chicken-Fried Venison 42

pommes purée, black pepper gravy, braised red cabbage

Seared Scallops *gf* 54

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

Texas Cassoulet *gf* 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

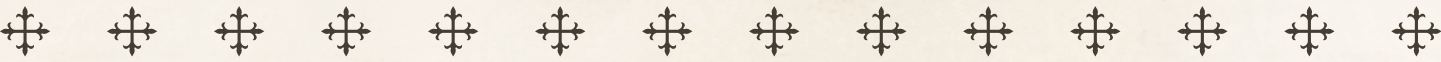
ravioles du dauphiné, chicken jus, broccolini

Shrimp & Grits 40

barton springs grits, gulf shrimp, tasso ham cream

Apple-Glazed Ora King Salmon* *gf* 42

fennel mousse, salmon caviar, shaved apples



À la Carte

Pommes Purée *gf* 10

Angry Broccolini *gf df* 10

Asparagus *gf vg df* 12

Redneck Cheddar Mac & Cheese 12

Black Garlic Patatas Bravas *df* 10

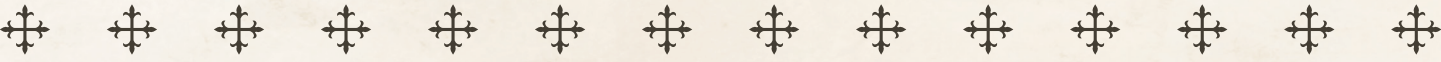
BBQ-Seasoned Fries *df* 10

Hipster Fries 10

parmesan, shishitos, jerky

Corn Ribs *gf* 10

tajín, cotija, cilantro



Pâtisserie

Churros 10

bourbon caramel, chocolate sauce, cinnamon

Key Lime Crème Brûlée *gf* 14

toasted meringue, candied lime, luxardo cherries

Samoa Cake 14

flourless dark chocolate cake, feuilletine crunch, coconut gelato

Buttermilk Pie, “The Last Piece” 15

bourbon caramel, buttermilk ice cream, smoked salt

Pineapple Upside-Down Sticky Toffee 14

rum toffee sauce, vanilla ice cream, crispy tuille

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