



Dinner

Daily | 5:00PM - 10:00PM

Four Brothers

SOUTHERN PROVISIONS

Groundwork

San Antonio “Chili Queens” Chili 15
american wagyu beef, aged cheddar, scallion, crema

Quail on a Stick 19
chicken-fried, shishitos, pickled okra, four brothers hot sauce

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

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

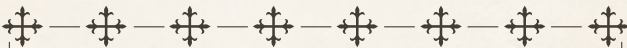
Garden

Add Steak* 18, Chicken 12, Shrimp 14

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

TX Panzanella Salad 18
toasted cornbread, cherry tomato, english cucumbers, queso fresco, charred tomato vinaigrette

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



To Be Shared

Bexar Cornbread 18
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 n* 18
roasted beets, honey whipped ricotta, spicy mustard greens, poppy vinaigrette



Grand Feast

intended to be shared

Smoked Dino Rib 76
14oz short rib, redneck cheddar mac & cheese, nasturtium slaw,house bbq sauce

Grilled 36oz Pork Porterhouse* *n* 75
peach & habanero bbq, honey nut brussels sprouts, lardons, parmesan farrotto, peach & five-spice butter

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* 62

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

Prime 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

Chicken-Fried Venison 42

pommes purée, black pepper gravy, braised red cabbage

Roasted Poblano Risotto 28

potato & spinach croquette, charred corn, seasonal vegetables, ancho salsa

Seared Scallops *gf* 54

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

Bison Short Rib Tagliatelle 32

mandarins, spring peas, creamy au jus

Chicken Osso Buco *n* 34

pistachio aillade, butternut squash agnolotti, broccolini

Shrimp & Grits 40

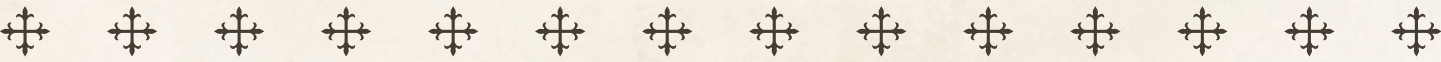
barton springs grits, gulf shrimp, tasso ham cream

Grilled Lamb Chops* 62

sweet potato purée, blistered tomatoes, herbed yogurt sauce, crispy asparagus

TX Red Snapper *gf n* 42

mojo de ajo, red pepper romesco, grilled zucchini



À la Carte

Pommes Purée *gf* 10

Angry Broccolini *gf df* 10

Redneck Cheddar Mac & Cheese 12

Black Garlic Patatas Bravas *df* 12

Duck Fat Hash Browns *gf* 16

chives, sour cream

Tallow Hipster Fries 10

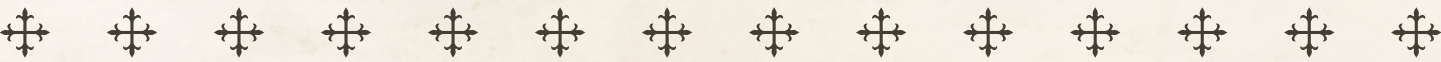
parmesan, shishitos, jerky

Corn Ribs *gf* 10

tajín, cotija, cilantro

Dixie Onion Rings 12

vidalia onion rings, special sauce



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 tuile

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