FROM THE SEA

OYSTERS* ***gf df*** *mkt*
cocktail sauce | mignonette | lemon wedges | house hot sauce

JUMBO LUMP CRAB ***gf*** *24*
smoked chili cream | asian pear | fennel | pickled red onion | toasted pepitas | pollen-dusted potato crisps

SHRIMP COCKTAIL ***gf*** *26*
cocktail sauce | horseradish-peppercorn cream

SCALLOPS ***gf*** *48*
black garlic butter | blistered cherry tomatoes | puffed wild rice

STARTERS

BRIOCHE LOAF *13*
pumpkin butter | crispy sage | cracked black pepper | honeycomb

ROASTED ACORN SQUASH ***gf*** *16*
brown butter | smoked paprika | cider vinegar | toasted pepitas | crispy shallots | chili oil | crème fraîche

BAKED BRIE ***n*** *18*
live oak pilz onion jam | smoked pecans | toasted brioche

CHICKEN LIVER MOUSSE *19*
smoked salt | crispy shallots | pickled red onion | rye toast | endive | winter truffle dust

RC RANCH TARTARE* *26*
pickled mustard seed | minced shallot | cornichon | smoked salt | egg yolk | lavosh

MUSSELS *22*
leeks | thyme | garlic | austin eastciders original dry cider | green peppercorns | herb grilled focaccia

LEAVES & GREENS

POACHED PEAR SALAD* ***gf df*** *19*
frisée | arugula | beet-pickled soft-boiled egg | golden beet purée
warm applewood-smoked bacon vinaigrette

FALL HARVEST GREENS ***gf n*** *16*
shaved radish | toasted pecans | redneck cheddar | preserved lemon vinaigrette

CHARRED BABY GEM ***gf*** *18*
smoked blue cheese dressing | brown butter apple | pickled red onion | chives | parsnip crisp

gluten-friendly bread available upon request

gf gluten-friendly ***vg*** vegan ***n*** contains nuts/peanuts ***df*** 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.

20% service charge will be added for parties of 6 or more.

SIMPLY PREPARED

SHRIMP RELLENO ***n*** *37*
pan-seared gulf shrimp | wild rice | del maguey vida
cashew cream

SHORT RIB PAPPARDELLE *34*
black garlic sun-dried tomato pesto | blistered cherry tomatoes
pecorino | cracked pepper | cabernet jus

DILL-CARAWAY CURED HALIBUT ***gf*** *45*
parsnip-celeriac hash | crispy capers | fried delicata squash
lemon-caper brown butter

ORA KING SALMON ***n*** *48*
wild mushroom farro | pecan tuile | chicharrón
smoked pickled morel | bourbon glaze | fine herb salad

TEXAS QUAIL FARMS QUAIL *36*
buttermilk-brined quail | thyme | corn spoon bread
charred corn | roasted baby turnip | turnip greens
pepitas | sherry glaze

CERVENA DEER LOIN ***gf*** *50*
smoked cheddar gristmill grits | cider vinegar brussels sprouts
blackberry-juniper gastrique | frisée

LAMB RACK ***gf*** *54*
mesquite-crusted | celery root purée
lemon butter broccolini | fig jus

BERKSHIRE PORK CHOP* ***gf df*** *48*
fingerling potato salad | charred sauerkraut
smoked chili peach glaze

COFFEE-CRUSTED RC RANCH RIBEYE *85*
porcini-dusted pommes dauphine | grilled asparagus
caramelized shallot | ancho honey demi-glace

TEMPEH STEAK ***df*** *30*
charred cabbage wedge | crispy polenta | turnip purée
wild mushrooms | chili oil | crispy shallots

SIDES

CRAB MAC & CHEESE *23*
jumbo lump crab | fennel | leek | comté | fontina | aged white cheddar | lemon-herb brioche crumb
gluten-friendly pasta available upon request

WILD MUSHROOMS ***gf df*** *16*
thyme | garlic | sherry vinegar | parsley | turnip purée

CHARRED ASPARAGUS ***gf n df*** *15*
toasted hazelnut | lemon | sea salt

CRISPY FINGERLING GERMAN POTATO SALAD ***gf df*** *16*
applewood-smoked bacon | whole grain mustard | dill | cider vinegar

BRUSSELS SPROUTS ***gf df*** *16*
burnt honey | aleppo chili | sea salt

BROCCOLINI ***gf*** *14*
parmesan | black pepper

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