

STARTERS // TAPAS

Seasonal Hummus

Served with toasted pita bread and vegetable crudité's 14

Sliders 44

Three 44 Farms grass-fed beef sliders, housemade pimento cheese, pickles and green onion aioli on buttered brioche 23

Chicken Salad Sliders

Three chicken sliders, spicy aioli and bibb lettuce on buttered brioche 19

Crab and Crisps

Claw crab meat, sour cream, and cheddar dip served with ciabatta toast points 23

Chicken Nachos

Black bean pureé, salsa fresca pico, and colby jack cheese blend, topped with smoked chile crema 18

Crab Tortes

Three claw crab cakes, topped with corn salsa served with chipotle and green onion aioli 27

Salmon Poké

Soy marinated salmon, scallions, carrots, cucumber, tomatoes, topped with sesame seeds and chipotle aioli 21

SOUPS and SALADS

Soup du Jour

Inquire with your server about our Chef's daily soup 8/11

Chop Salad

Spring mix, candied pecans, red onions, teardrop tomatoes, mushrooms, bacon, cucumber and goat cheese served with champagne vinaigrette 19

Chicken Caesar

Artisan romaine lettuce tossed with freshly shaved parmesan, herb croutons, parmesan crisps and grilled chicken, served with Caesar dressing 19

Heirloom Burrata

Heirloom tomatoes, fig tapenade and Apulia burrata served with a toasted ciabatta crostini 22

Strawberry Bleu

Spring mix, strawberries, candied pecans, bleu cheese, cucumbers and red onions served with white balsamic vinaigrette 15

ADD A PROTEIN

4 oz Salmon 11

4 oz Wagyu Skirt Steak 15

Grilled Shrimp 11

4 oz Chicken Breast 8

FLATBREADS

Wagyu Steak

Snake River Farms Wagyu skirt steak, port wine red onions, mozzarella cheese, apple slices, topped with fresh goat cheese, and balsamic reduction 26

Prosciutto

Salted Prosciutto, fig jam, mozzarella cheese, apples, arugula and goat cheese, topped with sweet honey 20

Buffalo Chicken

Fried chicken, butter buffalo sauce, smoked bacon, topped with bleu cheese and green onions 19

Mushroom [Ⓥ]

Roasted mushrooms, mozzarella cheese, herb chimichuri, red onions, topped with balsamic reduction and peppered arugula 18

FUR, FIN and FEATHER ENTREES

Airline Chicken Breast [—]

Sous vide pan seared chicken topped with lemon olive oil served with haricôt verts and garlic whipped potatoes 30

Gnocchi Di Spinaci

Potato gnocchi tossed with crimini mushrooms, spinach, and ricotta cream sauce topped with shaved parmesan 26

Prime New York Strip [—]

44 Farms strip served with white truffle whipped potatoes and seasonal vegetables MKT

Roasted Salmon [—]

Fresh caught Norwegian salmon filet served with a charred lemon, rice pilaf and haricôt verts 35

Wagyu Skirt Steak [—]

Snake River Farms Wagyu with garlic whipped potatoes and honey balsamic Brussel sprouts 33

Smoked Gouda Macaroni [Ⓥ]

Green chile smoked gouda mac topped with herb bread crumbs 23

FOR OUR TWELVE and UNDER CROWD

Sliders w/fries 15

Chicken Strips w/fries 11

Side of Fries 4

Side of Fruit 4

Cheese Flatbread 5

[—] Gluten friendly [Ⓥ] Vegetarian friendly

Proud to serve locally-sourced items from 44 Farms. Gratuity will be added for parties of six or more. Caution: The Texas Food Establishment Rules advises there is a risk associated with consuming seafood or any animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of illness. Please alert a manager of any known food allergies before ordering.