

august 12

bean mash, mint	3
eggplant spread	3
green tomato honey butter	3
olives & nuts	4
house pickles	5
new potato, dijonnaise, tarragon	6
frites & aioli	9
market salad, arugula, bibb lettuce, mustard vinaigrette, parmesan	12
farm omelette, frilly mustard greens, tarragon, arugula, parmesan	13
shrimp, garlic, olive oil, chili flake, honey, citrus	13
cheese plate, mustard, pear	16
sourdough patty melt, swiss, onion, thousand island, cornichon, frites	14
pork milanese, farm salad	20
chicken, okra, new potato, long bean, baby squash, salsa verde	25
bavette steak, frites, aioli	28
market fish, new potato, summer greens, cucumber, patty pan squash	28

tonight's menu is sourced from:
dewberry hills farm, milagro farm,
boggy creek farm, springdale farm,
44 farms, texas olive ranch, k&s seafood,
quality seafood, and antonelli's cheese shop.

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illnesses.

**the majority of our menu can be prepared gluten free, please advise your server of any food allergies.

***corkage \$12 per bottle/20% gratuity added to parties of 6 or more.