

september 10

olives & nuts *	4
market salad, radish, turnip, red wine vinaigrette, parmesan *	11
farm omelette, herbs, greens, parmesan	14
cheese plate, mustard, apple, honeycomb *	16
frites & aioli *	9
p.e.i. mussels, parsley, onion, white wine, toast *	15
steak tartare, cornichon, caper, shishito, shallot, egg yolk, dijon, toast	13
pork milanese, farm salad	20
sourdough pattymelt, swiss, caramelized onion, special sauce, bibb, cornichon, frites	15
redfish, eggplant, squash, lemon	28
chicken, potato, long bean, okra, radish top pistou	25
bavette steak, salsa verde, frites, aioli	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.

*these items can be enjoyed in our garden. please order from a server at the counter.
**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.
*****fbsochill