



**TO BEGIN**

CHILLED FARMERS MARKET TOMATO & BREAD SOUP | 8  
Extra Virgin Olive Oil, Basil and Grana Padano

SCOTT FARM MELON & FETA SALAD | 10  
Arugula, Prosciutto de Parma, Brazos Valley Feta, Texas Honey Vinaigrette, Hawaiian Red Sea Salt

SEARED AHI TUNA | 13  
B&G Garden Watermelon Radishes and Summer Squash, Torn Kalamatas, Brazos Valley Feta, Caper Powder

CRAWFISH BOULETTES | 13  
French Breadcrumbs, Lemon Aioli, Arugula, Blackened Vinaigrette

PARKER COUNTY PEACH AND RACLETTE TOAST | 11  
Arugula, Texas Blueberry Vinaigrette, Torn Mint, Crushed Marcona Almonds

COWTOWN FARMERS MARKET TOMATO SALAD | 13  
Browned Butter Cornbread, Shaved Purple Onion, Housemade Buttermilk Dressing, Gorgonzola, Green Onions

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 14

**ENTRÉE**

CORNMEAL CRUSTED TEXAS REDFISH | 26  
Andouille Cornbread Dressing, Wilted Market Greens, Louisiana Style Stewed Gulf Shrimp

TOASTED SHERRY BRAISED RABBIT RAVIOLO | 27  
Cowtown Market Summer Squash, Sautéed Shallots, Mustard Mousseline

SUMMER VEGETABLE AND CHEVRE STUFFED EGGPLANT | 20  
Basil and Lemon Scented Basmati Rice, Wilted Greens, Roasted Turley Farm Pepper Coulis, Toasted Pepitas

WILD ALASKAN HALIBUT EN PAPILOTE | 28  
Lemon Vermouth Butter, Julienned Mirepoix, Sorrel and Parsley Puree, Browned Butter Breadcrumbs, Crushed New Potatoes

TOMATO BRAISED CHICKEN & GREEN OLIVES | 24  
Housemade Chorizo, Saffron Scented Fideua, Seared Turley Farm Peppers, Wilted Greens, Citrus Scented Breadcrumbs

GRILLED CURRY SCENTED DORPER LAMB SIRLOIN | 27  
Coconut Risotto, Demases Farm Chard, Shaved Scott Farm Cucumber, Spring Onions & Julienned Market Peppers

APPLEWOOD SMOKED BACON WRAPPED WILD ALASKAN SALMON | 25  
Pumpernickel Croutons, B&G Garden Summer Squash, Turley Farm Tomatoes, Market Greens, 3 Lily and Dill Cream

CHEF'S CHOICE STEAK | 29 / 34  
Market Summer Squash and Gruyere Gratin, Arugula Salad, Port Reduction

**ON THE SIDE**

LOUISIANA MAQUE CHOUX AND BAY SHRIMP | 9

SCOTT FARM FRIED OKRA | 7  
Jalapeno Buttermilk Dressing

**WINE WEDNESDAYS**

*"CORKAGE FOR A CAUSE" WE DONATE YOUR \$10 CORKAGE FEE TO CHARITY OF THE MONTH*