

Dinner



STARTERS

- Foie Gras**
Bourbon Sabayon, Huckleberry
Brioche 24
- T&T Gumbo**
Duck Confit, Sausage
Signature Hot Sauce 13
Add Gulf Jumbo Lump Crab +9
- Chilled Jumbo Gulf Shrimp**
Sauce Ravigote, Cocktail Sauce 26
- Panisse**
Chickpea Fries, Aioli, Parmigiano
Pecorino 14
- Winter Greens**
Pickled Fennel, Candied Hazelnut
Apple, Verjus Vinaigrette 15
- Caesar Salad**
Mixed Greens, Nduja Breadcrumbs
Parmigiano, Cured Egg Yolk 15

- Crab Ravigote**
Gulf Crab, Sauce Ravigote
Salt & Pepper Cracker 32
- Lacquered Berkshire Pork Belly**
Celery Root Remoulade, Herbs 22
- Salami & Cheese**
Pimento Cheese, Salami, Pickles
Charred Sourdough 20
- Lamb Kafta**
Lemon Labneh, Pistachio, Herbs
Pickled Onions 18
- Gulf Fish Crudo**
Seasonal Leche de Tigre, Herbs 19
Add Hackleback Caviar +15
- Dutch Farmed Ossetra Caviar**
Homemade Potato Chips, Crème Fraiche
Eggs, Chives, Onion 150
- Charred Cabbage**
Labneh, Pickled Mustard Seed, Pistachio
Herbs, Sauce Romesco 16

ENTRÉES

- Pasture Raised Chicken**
Spätzle, Heirloom Carrots, Parsnip
Chicken Glace 40
- Sunchoke Risotto**
Roasted Sunchoke, Candied Hazelnut
Celeriac, Sage Brown Butter 25
Add Gulf Jumbo Lump Crab +15
- Lamb Shank**
Sourdough Gremolata
Wild Mushroom Risotto 42
- Berkshire Pork Chop**
Homestead Grits, Beer Braised Greens
House Smoked Bacon, Chow-chow 44

- Cavatelli Maiale e Manzo**
Beef & Pork Ragu, Nduja, Pecorino
Calabrian Chili, Garlic Breadcrumbs 28
- Parisian Gnocchi**
Braised Beef Cheek, Sesame Seed
Scallion, Pickled Fresno Chili 42
- Gulf Catch**
Sunchoke Purée, Beurre Noisette
Sunchoke Chips, Hackleback Caviar 39
- Steak Frites**
8 oz Filet, French Fries, Aioli
Bone Marrow Butter, Bordelaise 58
Sub Japanese A5 Wagyu Strip +32

SIDES

- Add Black Winter Truffle 25
- Bacon Braised Greens 12
- Hen of the Woods Mushrooms 12
- French Fries 12
- Add Seared Foie Gras 20
- Truffle Fries 25
- Heirloom Carrots 12
- Homestead Grits 12





COCKTAILS

Venus & Cupid Spritz Rosa & Blanc Vermouths, Lemon Cava	15
Mountain of Light Vodka, Becherovka, Maple, Lime Amaro del Capo, Bitters, Soda	16
East of the Pecos Tequila, Mezcal, Cremosa Verde Orgeat, Pineapple, Lime, Celery	17
Romanelli's Garden Gin, Verjus, Carrot Gastrique Aperitivo Bitter, Soda	15
Moïse Aged Rum, Pomegranate Shrub Byrr, Blanc Vermouth, Lemon	15
Entre Ciel et Mer Tequila, Rum, Velvet Falernum Tokaji, Peychaud's	15
LDL Gin, Caperitif, Yellow Chartreuse Aquavit, Benedictine, Bitters	17
Shalom Aged Rum, Peychaud's, Aperol Egg White, Orgeat, Lime, Tonic	17
RockGrowthRoot Dark Rum, Coffey Liqueur Benedictine, Amaro	16

ZERO-PROOF

Penumbra Cranberry, Ginger Beer Lime, Grenadine	8
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BEER

Shacksbury Dry Cider	8
Pacifico Mexican Pilsner	7
Saint Arnold H-Town Pilsner	7
Live Oak Hefeweizen	7
Eureka Heights Mini Boss	8
Guinness Dry Irish Stout	7

WINE BY THE GLASS

<i>SPARKLING</i>	
Carmina, 'Loggia' Prosecco DOC, Italy, NV	13
Taittinger Brut, 'La Française' Champagne, France, NV	25
Simonnet-Febvre, Brut Rosé Crémant de Bourgogne, France, NV	14
<i>WHITE + ROSÉ</i>	
Pinot Gris, Alexana, 'Terroir Series' Willamette Valley, Oregon, 2018	14
Sauvignon Blanc, Comte Lafond Sancerre, France, 2019	19
Riesling, Pierre Sparr Alsace, France, 2019	13
Chardonnay, Screen Door Cellars Sonoma, California, 2020	15
Rosé, Domaine Ott, 'By.Ott' Côtes de Provence, France, 2020	16
<i>RED</i>	
Pinot Noir, Willamette Valley, 'Estate' Willamette Valley, Oregon, 2019	16
Malbec, Clos de Siete Mendoza, Argentina, 2018	14
Nebbiolo, Renato Ratti, 'Ochetti' Langhe DOC, Italy, 2018	15
Cabernet Blend, Les Cadrans De Lassegue Saint-Emilion Grand Cru, France, 2018	17
Cabernet Sauvignon, Revana Napa Valley, California, 2018	29

