

FOR THE TABLE

BREAD & BUTTER [V]	house rolls, lucky layla butter with thyme, black sea salt, and garlic oil	5
ARTISANAL CHEESE [V]	please ask server for selection	7 ea / 2 for 13 / 3 for 18
BEET HUMMUS [V]	pistachio, dill, serrano, black sea salt, olive oil, flatbread	8
LOCAL CATCH FRITTERS	tartar sauce, tabasco honey, lemon	6
GUACAMOLE [V][GF AVAIL.]	poblano, jalapeño, sunflower seeds, cilantro, tortilla chips	12 / add salsas for 3
CHILE CON QUESO [V]	spicy spring onion-chile paste, cilantro, cumin, ash, flatbreads, tortilla chips	10.5
DEVEILED EGGS [GF AVAIL.]	smoked salmon, pickled corn, red chile, dill, pickle juice, breadcrumbs	9

SOUP AND SALAD

SOUP OF THE DAY	please ask server	7 / add soup to salad for 5.5
SMOKED CAESAR [V AVAIL.][GF]	boquerones, radish, parmigiano, chipotle, lime, smoked garlic dressing	8
LOCAL BIBB	b&b pickled bell pepper, charred okra, soft boiled egg, deviled dressing	8
TX WEDGE [V AVAIL.][GF]	deep ellum blue, bacon, avocado, red onion, tomato, buttermilk ranch	10
SIDE SALAD	garden greens, vinaigrette	5

ENTREE SALADS

GRILLED STEAK [GF]	fingerling potatoes, deep ellum blue, roasted peppers, mustard seeds, chipotle dressing	16
CHICKEN CAESAR [GF]	grilled or crispy, smoked garlic dressing, boquerones, radish, parmigiano, chipotle, lime	13
DEVEILED FRIED OYSTER	b&b pickled bell pepper, charred okra, soft boiled egg, deviled dressing	14.5
SPICY SW GULF SHRIMP [GF]	chopped romaine, avocado, corn, red onion, serrano, queso, chile dressing	16
AHI TUNA POKE	greens, j.c. rice, red quinoa, cucumber, mango, avocado, lime-ponzu dressing, chiles, sesame	17

SANDWICHES *served with seasoned fries or a small garden green salad*

B.A.L.T.	bacon, avocado, bibb lettuce, tomato, spicy mayonnaise, toasted wheat	10
ROASTED PORK MELT	aged provolone, broccoli, shallots, b&b banana peppers, mayo, focaccia	12
PASTRAMI REUBEN	beer braised cabbage, raclette cheese, russian dressing, pickled jalapeños, rye	14
CRISPY CHICKEN	dark meat, cabbage-spinach slaw, tabasco honey, house pickles, mayo, challah bun	11
THIRD COAST SEAFOOD ROLL	poached gulf shrimp, crab meat, smoked local catch, remoulade, buttered roll	16
BLACKENED DRUM B.L.T.	bacon, bibb lettuce, tomato, jalapeño tartar, lemon, challah bun	15
GULF OYSTER PO-BOY	fried oysters, pickled bell pepper, liver pâté, tomato, shredded lettuce, tabasco remoulade	14
DOUBLE MEAT BURGERS	<i>bibb lettuce, tomato, & red onion served on side / substitute grilled or crispy chicken</i>	
TX CHEESEBURGER	5 yr cheddar, yellow mustard, house pickles	12
SMOKEHOUSE BBQ BURGER	bacon, raclette, roasted onions, b&b pickled banana peppers	14
SPICY SOUTHWEST BURGER	avocado, oaxaca cheese, serrano, salsa verde	14

PLATES

J.C. FRIED RICE [GF AVAIL.]	marinated beef, fried egg, broccoli, baby bok choy, chile oil, peanuts	13
CAULIFLOWER KOSHARY [V][GF AVAIL.]	chickpeas, lentils, potatoes, j.c. rice, chile-tomato sauce, dukkah	12
CHICKEN CUTLET	heirloom tomato-stone fruit panzanella salad, herb vinaigrette	16
BEEF SHORT RIB TACOS (2)	chayote escabeche, chile con queso, black beans, pepitas, corn tortillas, w/ tx caviar	14.5
GULF SHRIMP & TX STREET CORN [GF]	bacon, avocado, tomato, walnuts, goat feta, basil, salsa verde, lime	17
STEAK FRITES [GF]	wild mushroom-red wine demi, truffle fries	21
FILLET OF GOLDEN TROUT	sunchoke, wild mushrooms, aji amarillo crema	19.5
SPICY FISH TACOS (2)	tempura fried local by-catch, cabbage slaw, salsa verde, tx street corn	15.5

