
DINNER

FIRST

SHRIMP COCKTAIL, <i>verde cocktail sauce, lemon aioli</i>	12
SICILIAN SASHIMI, <i>yellowtail, capers, red onion, lemon</i>	16
GREEN SALAD, <i>roast shallot vin, soft herbs</i>	12
CHICKEN LIVER MOUSSE, <i>peach jam, tarragon oil, coriander honey, crusty bread</i>	15
FRIED CHICKEN, <i>black cardamom, black lime</i>	8

SECOND

GARGANELLI VERDI, <i>wild boar ragu, parmigiano-reggiano</i>	20
TAJARIN, <i>roasted mushrooms, cultured butter, parsley, garlic, marsala</i>	20
AGNOLOTTI, <i>roasted butternut filling, chicken jus, sage</i>	20

THIRD

ROASTED CHICKEN, <i>“matzoh ball” pasatelli, dill, lemon</i>	35
REDFISH, <i>texas caviar, lemon aioli</i>	35
WAGYU SHORTRIB, <i>smoked chili butter, crispy fingerling, salsa verde</i>	40

VEGETABLES

ROASTED PUMPKIN, <i>pumpkin seed butter, seeded chili crisp, rosemary</i>	10
CHARRED OKRA, <i>pecan romesco, buttered carolina gold rice</i>	10
ROASTED EGGPLANT, <i>sweet corn polenta, parmigiano-reggiano, crushed tomato</i>	10
FRENCH BREAKFAST RADISH, <i>preserved lemon garlic, chermoula</i>	10

DESSERT

A LA MINUTE MADELINES, <i>chamomille lemon sugar</i>	8
MARCONA ALMOND BROWNIE, <i>vanilla ice cream</i>	10
CHEESECAKE, <i>brown butter, peaches</i>	12

Our menu is designed to be enjoyed family style for the table.
All items are à la carte so y'all can share a bit of everything.

Due to the size of our kitchen & the care we put into every dish,
food will come out as it is ready.

THANKS TO OUR LOCAL TEXAS
FARMS & PRODUCERS:

Chicken from Tejas Heritage Farms
Beef from RC Ranch
Pork from Berkwood Farms
Fish from Turtlecreek Aguaculture
Eggs from Swifthill Farms
Produce from Village Farms, Blackwood
Farms & Plant it Forward

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk may increase your risk of
foodborne illness.

CAFE LOUIE

WINE

SPARKLING+ AND ROSE

AZIMUT, BRUT NATURE, CAVA, <i>Penedès, Spain</i>	10/40
MEINKLANG, "PROSA", FRIZZANTE ROSE, <i>Osterreich, Austria</i>	15/60
BENJAMIN TAILLANDER, "SIX ROSES", ROSE, <i>California</i>	14/56
CATHERINE & PIERRE BRUTON, "LA DILETTANTE", CHENIN BLANC, <i>Loire, France</i>	70
JACQUES LASSAIGNE "LES VIGNES DE MONTAGEUX" EXTRA BRUT, <i>Champagne, France</i>	108

WHITE

CLAUS PREISINGER, PUSZTA BLANCA, GRUNER, <i>Burgenland, Austria</i>	14/56
SEEHOF, "ELEKTRISCH" REISLING KABINETT, <i>Rheinhessen, Germany</i>	14/56
FABIO FERRACANE, "GUANCIABIANCA" CATARRATO BIANCO, <i>Terre Siciliane, Italy</i>	15/60
EDI KANTE, SAUVIGNON BLANC, <i>Friuli, Italy</i>	64
DOMAIN FRANCK MILLETTE, SANCERRE, <i>Loire Valley, France</i>	70

SKIN CONTACT

ENDERLE & MOLL, "MÜLLER", MÜLLER-THURGAU, <i>Baden, Germany</i>	14/56
CONTROVENTO, "LUNA CALMANTE", MONTONICO, <i>Abruzzo, Italy</i>	65

RED

CHRISTOPH HEISS "HOTROT" ROTBERGER, <i>Niederösterreich, Austria</i>	13/52
POPULIS "REVERSEE" ZINFANDEL, <i>Sonoma, California</i>	12/48
O TINTO PERFEITO, O CLARETE NV, <i>Duoro Valley, Portugal</i>	14/56
GILBERT CELLARS, CABERNET SAUVIGNON, <i>Yakima, Washington</i>	60

BEER

DRAFT

EQUAL PARTS KAIZEN.....	6
<i>Japanese-Style Rice Lager</i>	
TRUE ANOMALY SKYLAB.....	7
<i>American IPA</i>	
TRUE ANOMALY GO FLIGHT.....	7
<i>New England IPA</i>	

BOTTLE

LONE STAR.....	3
<i>12oz</i>	
MILLER HIGH LIFE "PONY".....	2
<i>7oz</i>	
MONTUCKY COLD SNACK.....	3
MODELO.....	3

OTHER BEVVIES

COFFEE AND TEA

DRIP.....	3
<i>-1 Tiny</i>	
COLD BREW.....	4.5
HOT TEA.....	4
<i>green, tisane, black</i>	
COLD BREW ICED TEA.....	4.5
<i>green, tisane, black</i>	
HIBISCUS COLD BREW TEA.....	4.5
<i>Cascara, hibiscus flower, cold brew tea</i>	

OTHER

SPARKLING WATER.....	3
MEXICAN COKE.....	3
CASAMARA CLUB SODA.....	5
<i>Grapefruit, Lemon</i>	
CASCARA SPRITZER.....	6
<i>Cascara, lemon, peach, sparkling water</i>	
TURMERIC GINGER SPRITZER.....	6
<i>Turmeric, ginger, lemongrass, pink peppercorns, ginger beer</i>	