



# DINNER

## STARTERS

<b>Smoked Cheddar Pimento Cheese</b>	10
warm cracklins	
<b>Texas Sweet Onion &amp; Smoked Brisket Soup</b>	9
smoked cheddar, sourdough crouton	
<b>Fried Gulf Oysters</b>	16
onion, jalapeño, house spicy ranch dressing	
<b>Crispy Brussels Sprouts</b>	12
house-made pastrami, pickled red onion, smoked blue cheese, local honey	
<b>Fried Cornmeal-Crusted Green Tomatoes</b>	15
lump crab, pickled peppers, tabasco remoulade	
<b>Warm Baked Goat Cheese</b>	13
strawberry-balsamic jam, grilled bread	
<b>Charcuterie &amp; Cheese</b>	18
chef selections	
<b>Jumbo Lump Crab Cakes</b>	19
pickled vegetables, lemon aioli	

## SALADS

<b>Quinoa Salad</b>	12
cucumber, poblano peppers, parsley, hummus, feta cheese, lemon-shallot vinaigrette	
<b>Brazos Valley</b>	9
mixed greens, radish, carrots, baby tomato, bacon lardons, house ranch dressing	
<b>Roasted Beet &amp; Burrata Cheese</b>	12
baby kale, torn herbs, garlic oil	
<b>Texas Caesar</b>	12
grilled romaine & radicchio, texas cheddar, buttermilk biscuit crumble, avocado dressing	
<b>Chop Chop Salad</b>	13
romaine, tomato, avocado, hard-boiled egg, crumbled blue cheese, smoked blue cheese dressing	

# MAINS

<b>Pan-Seared Scallops</b>	32
braised leeks, boursin creamed spinach	
<b>Dry-Rub Atlantic Salmon</b>	30
purple hull peas, stewed tomatoes, gulf crab, avocado pico	
<b>Pan-Roasted Gulf Redfish</b>	32
pickled collard greens, seared dirty rice	
<b>Hershel's Burger</b>	18
brisket, cheddar cheese, bacon, lettuce, tomato, onion jam, brioche bun	
<b>Roasted Duck, Andouille Sausage &amp; Black Bean Cassoulet</b>	28
dirty rice, pickled okra	
<b>Bacon-Wrapped Pork Tenderloin</b>	29
smoked cheddar mac & cheese, tomato & bacon-braised green beans	
<b>Wild Game Meatloaf</b>	28
venison, wild boar, whipped potatoes, glazed carrots, bbq demi-glace	
<b>New York Steak Frites</b>	34
garlic & parmesan fries, truffle hollandaise	
<b>Grilled Filet of Beef</b>	42
whipped potatoes, wilted greens, house steak sauce	

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## SIMPLY DONE

<b>Dry-Rub Shrimp</b>	28
<b>Atlantic Salmon</b>	29
<b>Gulf Redfish</b>	30
<b>45-Day Dry-Aged Ribeye</b>	75
<b>Filet of Beef</b>	38
<b>Wagyu New York Strip</b>	63

select one sauce & one side

- + truffle hollandaise
- + house steak sauce
- + red wine demi-glace
- + avocado pico

## SIDES 6

<b>Pickled Collard Greens</b>
<b>Charred Asparagus</b>
<b>Green Beans</b>
tomato, bacon
<b>Whipped Potatoes</b>
<b>Dirty Rice</b>
<b>Mac &amp; Cheese</b>
smoked cheddar



We respectfully reserve the right to add 18% gratuity for parties of more than six or when split checks are requested.

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