

**SMALL PLATES
SHARE PLATES**

Brie and Cranberry Nachos *GF* 🌶️
sweet peppers, tomato, cranberry salsa,
cilantro 10.95

Fried Duck Wings
cumin, ginger, soy sauce, lemon 8.95

Seasonal Vegetable Dip *GF BZ*
fresh carrots, sweet peppers, cucumbers 6.95

Truffle Mac and Cheese
black truffle oil, manchego, cream,
pasta 7.95

Fried Crawfish Balls
risotto, parmesan cheese, cajun spice 7.95

Smokey Bacon Dip *GF*
applewood smoked bacon, cheddar, cream
cheese, tortilla chips 7.95

Steak Bruschetta
shaved ribeye, grilled tomato, wilted greens,
manchego, balsamic 14.95

Texas Beet Fries *GF* 🌶️
thick cut, spicy aioli, pepita chili limon
mix 6.95

Tip the Kitchen with Beer 2

DESSERTS

Warm Hazelnut Brownie
toasted hazelnuts, nutella chocolate
sauce, whipped cream 5.95

Strawberry Amaretto Trifle
champagne cake, amaretto cream,
sweetened strawberries 5.95

Bear Claw Bread Pudding
chef's interpretation of his favorite
fried doughnut made into bread
pudding 5.95

FORK & KNIFE

Chicken and Waffles 🌶️
rosemary scented waffles, boneless
chicken thighs, butter, chipotle
maple syrup 15.95

Braised Wagyu Short Rib
Rosewood Ranch wagyu beef, coffee
rubbed, horseradish creamed chard,
mashers, tobacco onions 21.95

Grilled Pork Steak *GF*
Niman Ranch pork shoulder, bacon,
jalapeno sweet corn, house bbq
sauce 18.95

Butcher's Cut
Chef's meat and potatoes special
Market Price

Pan Seared Salmon*
farro sautéed with chard, tomato,
asparagus, sweet peppers, white wine,
pickled red onions 23.95

HANDHELDS

Your choice of side

Texas Cheese Steak 🌶️
sliced ribeye, sautéed mushrooms,
onion, jalapeno, havarti cheese, spicy
mayo 15.95

PB & J 🌶️
grilled Niman Ranch pork belly,
jalapeno jelly, spicy mayo, lettuce,
tomato, red cabbage, shaved carrot,
ciabatta 14.95

GREENS

Add Shrimp 5 Salmon 14 Tri-tip 12

Greek Salad *GF BZ*
field greens, feta, kalamata olives,
tomato, cucumber, red onion, herb
vinaigrette 10.95

Southern Fried Chicken Salad
chopped kale with a basil-buttermilk
dressing, cheddar cheese, cherry tomatoes,
bacon, sliced fried chicken thigh 11.95

Blackened Redfish *GF* 🌶️
texas farmed-raised, jalapeno-corn
succotash, mexican chorizo, purple hull
peas, basil 24.95

Santa Maria Steak *GF*
grilled tri-tip, wild mushroom mashed
potatoes, blue cheese, balsamic 18.95

Shrimp and Grits *GF* 🌶️
green chili cheese grits, sautéed gulf
shrimp, micro cilantro salad,
pico de gallo 20.95

Hearty Fields Bowl *BZ*
Add Grilled Shrimp 5
braised farro, seasonal veggies, chard,
grape tomato, lemon juice, olive oil 13.95

Wild Mushroom Spätzle
Add Duck Confit 5
assorted mushrooms, asparagus, whiskey
cream sauce, grape tomatoes 14.95

Fried Bologna Club
all beef bologna, turkey, spicy pickles,
lettuce, tomato, havarti, creole mustard,
kolache bun 14.95

House Burger*
8 ounce patty served with lettuce, tomato,
red onion, spicy pickles, Pearl Snap
kolache bun 12.95
*Add Cheese, Bacon, Egg, or
Avocado each 1*

House Salad *BZ*
mixed greens, tomato, cucumber, red onion,
garlic croutons, herb vinaigrette 9.95

Spicy Grilled Shrimp Salad *GF* 🌶️
avocado, pico de gallo, grilled corn,
tortilla strips, salsa verde, mixed
greens 14.95

Kale Salad *GF BZ*
pepitas, feta, diced apple, mandarin
oranges, spicy craisins, citrus dressing 9.95

SIDES 4.95

Small Salad *BZ*

Grilled Asparagus *GF BZ*

Crispy Pomme Frites *GF*

Sautéed Seasonal Vegetables *GF BZ*

Jalapeno Cream Corn *GF*

Green Chili Cheese Grits *GF*

Mushroom Mashed Potatoes *GF*