

**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

GREENS

Add Shrimp 5 Salmon 8 Shaved Ribeye 6

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

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

Spicy Grilled Shrimp Salad *GF* 🌶️
avocado, pico de gallo, grilled corn, tortilla strips, salsa verde, mixed greens 12.95

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

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

HANDHELDS

Served with your choice of side

Texas Cheese Steak 🌶️
sliced ribeye, sautéed mushrooms, onion, jalapeno, havarti cheese, spicy mayo 12.95

Duck Tacos *GF*
2 soft corn tortilla tacos filled with duck confit, pickled red onions, feta cheese 10.95

Veggie Sandwich *BZ*
carrot, radishes, cucumber, red cabbage, herb vinaigrette, romesco, tomato, cilantro pesto, toasted wheat bread 9.95

Shrimp B.L.T. 🌶️
grilled shrimp, bacon, tomato, mixed greens, spicy mayo, ciabatta 12.95

Fried Bologna Club
all beef bologna, turkey, spicy pickles, lettuce, tomato, havarti, creole mustard, kolache bun 10.95

PB & J 🌶️
whiskey marinated Niman Ranch pork belly, jalapeno jelly, spicy mayo, lettuce, tomato, red cabbage, shaved carrot, ciabatta 10.95

House Burger*
8 ounce patty served with lettuce, tomato, red onion, spicy pickles, Pearl Snap kolache bun 10.95
Add Cheese, Bacon, Egg, or Avocado each 1

FORK & KNIFE

Chicken and Waffles 🌶️
rosemary scented waffles, boneless chicken thighs, butter, chipotle maple syrup sm. 11.95 lg. 15.95

Pan Seared Salmon*
farro sautéed with chard, tomato, asparagus, sweet peppers, white wine, pickled red onion 16.95

Santa Maria Steak *GF*
grilled tri-tip, crispy pomme frites, blue cheese, balsamic 16.95

Shrimp and Grits *GF* 🌶️
green chili cheese grits, sautéed gulf shrimp, micro green salad, pico de gallo 14.95

Hearty Fields Bowl *BZ*
Add Grilled Shrimp 5
braised farro, seasonal veggies, chard, grape tomato, lemon juice, olive oil 9.95

Wild Mushroom Spätzle
Add Duck Confit 5
assorted mushrooms, asparagus, whiskey cream sauce, grape tomatoes 9.95

SIDES 4.95

Small House Salad *BZ*

Half Greek Salad *GF BZ*

Cup of Soup

Grilled Asparagus *GF BZ*

Green Chili Cheese Grits *GF* 🌶️

Pomme Frites *GF*

