

SATX 2015

SUPPER

AMERICAN EATERY

GARDE MANGER

+ MARKET SOUP utilizing local ingredients and seasonal produce	15
+ WINTER CITRUS SALAD assorted citrus, baby fennel, shaved red onion, citrus vinaigrette	15
+ CAESAR SALAD dino kale, preserved meyer lemon, white anchovy bread crumb	15
+ SHRIMP COCKTAIL house cocktail sauce, lemon	26
+ HAMACHI CRUDO charred orange, seaweed caviar, lemon grass & lime coconut milk, chive oil	20
+ BEEF TARTARE red onion, pickled green tomato, cilantro, green tomato aguachile, onion ash, bone marrow aioli	19

A LA CARTE

+ Avocado	6	+ Cold-Smoked Salmon	12
+ Grilled Chicken Breast	12	+ Roasted Salmon	15
+ Poached Shrimp	16	+ 8oz Bavette Steak	20

SANDWICHES *served with french fries or baby arugula salad*

+ PORK BELLY kale & apple slaw, pickled veg, gochujang aioli	20
+ CLUB SANDO roast turkey, bacon, bibb lettuce, tomato, avocado, swiss cheese, spicy aioli	24
+ SMASHBURGER 8oz wagyu patties, american cheese, bacon-onion jam, pickle, burger sauce	26

PLATES

+ AVOCADO TOAST cream cheese, house smoked salmon, red onion, everything bagel seasoning	20
+ CAVATELLI sweet potato cream, pecorino, crispy prosciutto	19
+ FRIED QUAIL sweet corn chow chow, pickled tomatillo, apple & pear	28
+ BAVETTE confit tomato, salsa de ajo, charred delicata squash, onion ash	28
+ SINGLE BONE PORK CHOP sauce charcutière, fennel salad	33

SIDES

+ CRISPY BRUSSELS SPROUTS white balsamic reduction, dijon, parsley	12
+ FRENCH FRIES lemon aioli	10
+ SIDE SALAD orange supremes, shallot, agave vinaigrette	8
+ BREAD SERVICE house-made koji butter, sea salt	10