

COMPLIMENTARY SPICY BEER PICKLES chile de arbol, live oak amber, mustard seeds

PRESERVING

A long-standing process of treating and storing foods in closed containers to extend shelf life—often through pickling, curing, and fermenting.

HUSH PUPPIES ELOTES STYLE ○

11

grilled corn, pickled pepper mayo, cotija, kettle corn powder

SPICY CAESAR SALAD ○*

17

collard greens, garlic crumbs, white anchovy dressing

WHIPPED PIMENTO CHEESE

17

country ham, hot honey, ‘pretzel’ biscuits

CRISP GEM LETTUCE SALAD ☑○

16

pickled onion ranch, avocado, toasted “bird seed”

TUNA TARTARE ☑*

20

shinko pear, nduja, smoked almonds, pickled jimmy nardello peppers & potato chips

BRICK CHICKEN ☑

28

crispy skin, cipollini onion, maple butter

BEEF CHEEK PASTRAMI ☑

19

brussels sprout sauerkraut, smoky beef mustard



GRILLING

A method of cooking that uses direct heat over an open flame to develop a crisp exterior.

GRILLED OLIVES ☑○

11

lemon oil, toasted seeds, fried rosemary

LOADED CRISPY POTATOES ○

14

grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill

ORA KING SALMON ☑☑

36

crispy skin, spring artichoke barigoule

HALL BURGER *

23

two 3oz smash patties, cheese, pickle, white onion, smash sauce & fries

SPICY LAMB DOLMA

21

pickled hoja santa leaves, spicy brown butter, labneh vinaigrette

TUESDAY

BURGER SPECIAL

\$16

ASK YOUR SERVER ALL ABOUT IT!
ADD A PINT \$4 OR ADD FRIES \$4

WEEKEND

DRY AGED STEAK SPECIAL

MP

SLOW COOKING

A technique involving low heat over several hours, allowing flavors to develop gradually and proteins to tenderize.

CHARRED GREEN CABBAGE ☑○

21

pistachio green mole, salsa macha, toasted pistachio

SMOKED CHICKEN WING ☑

15

white alabama BBQ sauce, pickled okra

DUCK CONFIT CARNITAS TACO ADD A SECOND FOR \$10

19

refried lentils, habanero escabeche, cheddar cheese skirt, duck fat tortilla

TEXAS LASAGNA

30

green hoja santa pasta, white pork bolognese, smoked ricotta bechamel, calabrian chili

SMOKING

The use of controlled exposure to smoke from burning wood to enhance flavor.

DEVILED EGGS ○

12

crispy & smoked, pimentón mayo, fresh herb salad

PORK SCHNITZEL *

38

cold smoked tomato salad, dill, cascabel chili

STEAK FRITES *

48

wagyu dry aged skirt steak, black truffle fries, tamarind butter

TO SHARE (OR NOT)

24-LAYERED POTATOS ○

13

green chili, cheddar cheese cloud crema

PRETZEL BISCUITS ○

8

CRISPY CONFIT SUNCHOKES ○

13

harissa-dusted, smoked romesco

GRILLED ASPARAGUS ☑

12

Texas sweet longhorn pepper, gribiche sauce

○ VEGETARIAN ○ VEGAN
☑ PESCATARIAN ☑ GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note 20% gratuity will be added to all parties of 6 or more.