

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	WHIPPED PIMENTO CHEESE	17
grilled corn, pickled pepper mayo, cotija, kettle corn powder		country ham, hot honey, ‘pretzel’ biscuits	
SPICY CAESAR SALAD *	17	TUNA TARTARE ☑*	20
collard greens, garlic crumbs, white anchovy dressing		shinko pear, nduja, smoked almonds, pickled jimmy nardello peppers & potato chips	
SMASHED CUCUMBER & WATERMELON SALAD ○	14	BRICK CHICKEN ☑	28
shaved radish, dill, crispy chickpeas, feta, smoked labneh vinaigrette		crispy skin, cipollini onion, maple butter	
CRISP GEM LETTUCE SALAD ☑○	16	BEEF CHEEK PASTRAMI ☑	19
pickled onion ranch, avocado, toasted “bird seed”		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	HALL BURGER *	23
lemon oil, toasted seeds, fried rosemary		two 3oz smash patties, cheese, pickle, white onion, smash sauce & fries	
LOADED CRISPY POTATOES ○	14	SPICY LAMB DOLMA	21
grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill		pickled hoja santa leaves, spicy brown butter, labneh vinaigrette	
ORA KING SALMON ☑🐟	36	SHISHITO PEPPERS ☑○	13
ratatouille, snap pea, hoja santa oil		coffee mayo, fennel seed peanut dukkah	

TUESDAY

BURGER SPECIAL

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 WINGS ☑	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 POTATOES ○	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	

*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% service charge will be added to all parties of 6 or more.

○ VEGETARIAN ○ VEGAN ☐ CONTAINS NUTS
🐟 PESCATARIAN ☑ GLUTEN FREE