

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 grilled corn, pickled pepper mayo, cotija, kettle corn powder ○	11	WHIPPED PIMENTO CHEESE country ham, hot honey, ‘pretzel’ biscuits	17
BEET SALAD pickled beets, whipped feta, pistachio, charred lemon vinaigrette □☑○	14	BEET-CURED SALMON CRUDO* smoked salmon crème, pickled red onion, dill, tangerine oil ☞☑	20
CRISP GEM LETTUCE SALAD pickled onion ranch, avocado, toasted “bird seed” ☑○	16	TEXAS QUAIL braised fennel, black garlic jus, herb oil ☑	29
		STRACCIATELLA & DELICATA SQUASH za’atar, crispy sage, pomegranate, sourdough toast ○	18

GRILLING

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

GRILLED OLIVES lemon oil, toasted seeds, fried rosemary ☑○	11	HALL BURGER* two 3oz smash patties, cheese, pickle, white onion, smash sauce & fries	23
LOADED CRISPY POTATOES grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill ○	14	SPICY LAMB DOLMA pickled hoja santa leaves, spicy brown butter, labneh vinaigrette □	21
RED SNAPPER texas bagna càuda, cowboy caviar, poblano, pickled fresno ☑☞	36	SHISHITO PEPPERS coffee mayo, fennel seed peanut dukkah ☑○□	13

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 pistachio green mole, salsa macha, toasted pistachio ☑○□	21
SMOKED CHICKEN WINGS white alabama bbq sauce, pickled okra	15
DUCK CONFIT CARNITAS TACO ADD A SECOND FOR \$10 refried lentils, habanero escabeche, cheddar cheese skirt, duck fat tortilla	19
TEXAS LASAGNA smoked beef cheek ragù, smoked ricotta, hoja santa oil	30

SMOKING

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

DEVILED EGGS crispy & smoked, pimentón mayo, fresh herb salad ○	12
COFFEE RUBBED PORK CHOP brown butter parsnip purée, agrodolce, smoked herb oil ☑	32
WAGYU STEAK & POTATO * wagyu ny strip, 24 hour layered potato, charred scallion butter, cheddar cheese espuma	48

*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.

TO SHARE (OR NOT)

PRETZEL BISCUITS ○	8
BOURSIN WHIPPED POTATOES boursin, chive ○☑	13
TRUFFLE MAC & CHEESE truffle cheese sauce ○	14
CHARRED BROCCOLINI calabrian chili butter, black garlic crumbs ○☑	9
SMOKED CORN RIBS charred scallion chimichurri ○☑☑	9

○ VEGETARIAN ○ VEGAN □ CONTAINS NUTS
☞ PISCATARIAN ☑ GLUTEN FREE