



**Ellerbe**  
**FINE FOODS**  
**TO BEGIN**

CHICKEN AND FARRO SOUP | 7  
Mirepoix and Arugula Pistou

NEW ORLEANS STYLE BBQ GULF SHRIMP | 11  
Abita Amber and Traditional Spoonbread

LOUISIANA JUMBO LUMP CRABMEAT | 11  
Ernest's Marinade, Carter Farm Mixed Lettuces, Applewood Smoked Bacon, Crispy Capers

WARM ROASTED SCOTT FARM WINTER SQUASH SALAD | 9  
Cox Farm Baby Winter Greens, Bacon Lardons, Chevre, Molasses Vinaigrette, Spiced Pumpkin Seeds

SCOTT FARM HEIRLOOM TOMATO & ZAATAR MARINATED DMC MOZZARELLA | 10  
Roasted Bell Peppers, Onions, Herb Salad, Pancetta, Lemon Garlic Torn Croutons

FARMER'S MARKET CHOPPED SALAD | 9  
Assorted Vegetables, Mixed Lettuces, Applewood Smoked Bacon, Creamy Brazos Valley White Cheddar Dressing

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 13

**ENTRÉE**

LOBSTER À LA AMÉRICAINNE | 44  
Cognac, Roasted Tomatoes, Wilted Greens, Saffron Scented Risotto

CRUMBLER BATTLEFIELD RANCH BUFALA MEATBALL EN BRODO | 26  
Housemade Mascarpone Ravioli, Brunoise Mirepoix, Brazos Valley Parmesan

GUINNESS BRAISED NIMAN RANCH PORK BELLY | 25  
Smoky Greens, Mushroom and Pumpkin Dressing, Hot and Sour Onion Rings

GRILLED LAMB SIRLOIN | 28  
Slow Stewed Cannellinis, Braised Cardoons and Carrots, Brown Butter Breadcrumbs, Rosemary Scented Jus

CORNMEAL CRUSTED REDFISH AND TEXAS BAY SHRIMP CREOLE | 26  
Dad's Dirty Rice and Wilted Greens

DUCK CONFIT | 24  
Black Rice, Roasted Turnips, Wilted Greens, Granny Smith Apple and Pecan Agrodolce

CHEF'S CHOICE STEAK | 28  
Port Reduction, Stella Gorgonzola Yorkshire Pudding, Cox Farm Arugula

**ON THE SIDE**

LOUISIANA MAQUE CHOUX AND TEXAS BAY SHRIMP | 9

CRABMEAT AU GRATIN | 8  
Brown Butter Breadcrumbs

**UPCOMING EVENTS**

TOUR OF ITALY WINE DINNER - FEBRUARY 22<sup>ND</sup>

DON'T FORGET TO MAKE YOUR VALENTINE'S DAY RESERVATION