



TO BEGIN

CARTER FARM CHILLED CUCUMBER SOUP | 7
Sumac Crème Fraiche, Brunoise Cucumber

ANNA MARIE SHRIMP TOAST | 10
Carter Farm Homegrown Tomatoes, Creamy Italian Dressing, DMC Caciotta

SCOTT FARM HEIRLOOM TOMATO PANZANELLA | 10
Creole Mustard and Caper Vinaigrette, Herb Salad, Housemade Lemon Ricotta

SUMMER FRUIT AND LATTE DA FETA | 8
Lightsey Plums, Scott Farm Melons, B&G Blackberries and Peaches, Honey Ginger Vinaigrette, Texas Pecans

FARMERS MARKET CRISP VEGETABLE SALAD | 7
Sherry and Tarragon Vinaigrette, DMC Caciocavallo, Iceberg Wedge

BRAISED RABBIT AND BRIE CREPES | 9
Grilled Parker County Peaches and Crispy Shallots

ASSORTED ARTISANAL CHEESE *and* CHARCUTERIE | 13

ENTRÉE

BBQ BRINED PORK CHOP | 24
Creamer Pea Salad, Crispy Carter Farm Okra, Rib Rub Butter

BUTTER POACHED COPPER RIVER SALMON | 26
Jasmine Rice, B&G Gardens Edamame, Preserved Lemon Relish

BRAISED LAMB SHANK FOR TWO | 38
Stella Homestead Grits, Wilted Swiss Chard, Housemade Mustard Breadcrumbs

SAUTÉED GROUPER AND PEPPERS | 27
Smoky Paprika Chickpeas, Little Finger and Lavender Touch Eggplant, Garlic Aioli

CORDON BLEU | 18
Crushed Carter Farm New Potatoes, Green Beans and Miracle Tomatoes

GRILLED DUCK BREAST AND STONE FRUIT MARMALADE | 26
Sweet Corn Risotto, Housemade Bacon, Scott Farm Cabbage

CHEF'S CHOICE STEAK | 30
Grilled Summer Vegetables, Cannellini Beans, Torn Basil and Arugula, Brazos Valley Feta

ON THE SIDE

TEXAS BAY SHRIMP & LOUISIANA MAQUE CHOUX | 9

FRIED CARTER FARM OKRA & BUTTERMILK DRESSING | 7