



SMALL
PLATES

Crispy Hashbrowns
Bloody Mary Ketchup
\$13

Deviled Eggs
Pickled Chili, Fried Shallot
\$9

Spicy Beef Jerky
House Pickles
\$12

Manhattan Wings
Smoked & Char Grilled
Ranch Dressing
\$12

FOR
THE TABLE

Hot-Smoked Fish Platter
Market Fish
Shaved Red Onion, Texas Toast
Horseradish
Sour Cream and Pickles
\$52

Boerewors Sausage Wheel
Pickles, House Sauce
Texas Toast
\$60

Wagyu Brisket
By The Pound
\$48

BRUNCH

Holy Benedict
Hot Links, Pulled Pork or
Crispy Pork Rillettes
Bearnaise, Poached Eggs
On An English Muffin
\$21

Pulled Pork & Pancakes
Vermont Maple Syrup
Cultured Butter
\$24

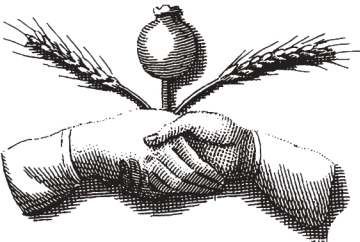
T’N’T
French Toast, Nutella Mouse, Bananas
\$16

Dry Aged Burger
Gouda, Special Sauce, Red Onion
French Fries
\$22

Fried Eggs
Brisket Hash &
Pickled Pepper Chimichurri
\$17

Egg Sandwich
Challah Bun, Fried Egg
House Sauce, Aioli, French Fries
Choose Brisket or Pulled Pork
\$18

2 Eggs Any Style
Toast
Choose Bacon or Hot Link
\$17



BIGGER SMALL
PLATES

Crispy Potatoes
Mustard Aioli & Celery
\$12

Radicchio Salad
Trevisano, Green Apple,
Honey Mustard Vinaigrette
\$12

Sliders
Chopped Brisket/Pulled pork
House Sauce, Onion Jam
\$11

Mac N’ Cheese
Mornay Sauce
\$12

BOTTLED
COCKTAILS

\$125

Vesper Martini
Ian Flemming
Casino Royale 1953

Boulevardier
Erskine Gwynne
Paris 1927

Improved Whiskey Cocktail
Jerry Thomas
New York 1876

Vieux Carré
Walter Bergeron
Hotel Monteleone, New Orleans 1938

WINES

Reds
Light \$15/ \$32
Full \$14/30 Chilled \$15

Rosé
\$12/ \$30

Sparkling Rosé
\$22/ \$80

Champagne
\$19

Whites
Crisp \$13/ \$32
Rich \$14/ \$32