

# MAIN KITCHEN

## Dinner

### APPETIZERS

<b>Slow Cooked Brisket Empanada</b> Pimento Cheese, Onion Rings, Spicy Tomato Jam	16
<b>Chicken Parm Meatballs</b> House-Made Marinara, Fresh Mozzarella, Crispy Basil, House-Made Focaccia 🌿	16
<b>Crispy Brussels Sprouts (V) (VE)</b> Spiced Ponzu Sauce, Red Pepper Flakes	17
<b>Red Salad (GF)</b> Red Oak, Beet Hummus, Roasted Peppers, TX Grapefruit, Marinated Goat Cheese, Cane Sugar Vinaigrette	18
<b>Spring Minestrone</b> Asparagus, Zucchini, Peas, Green Beans, White Beans, Ditalini Pasta, Tomato-Parmesan Broth	16
<b>Ahi Tuna Crudo*</b> Watermelon, Fresno Peppers, JW Garden Micro Wasabi, Yuzu Dressing, Togarashi Spiced Taro Root 🌿	23
<b>Buffalo Cauliflower (V)</b> Crispy Cauliflower, Jalapeno Ranch Dressing, Carrot Jicama Slaw	17
<b>TX Board</b> Charcuterie Selection, Houston Dairymaid Cheese, Candied Pecans, Local Jam, Cranberry Walnut Bread	28
<b>Panzanella Salad</b> Burrata, Toasted Ciabatta, Ripe Tomatoes, Cucumbers, Bell Peppers, Red Onions, Pesto, Mustard Dressing 🌿	19

### ENTREES

<b>Pub Fish &amp; Chips</b> Beer & Vodka Battered Cod, Traditional Tartar Sauce, Malt Vinegar Steak Fries	34
<b>Southern Shrimp</b> Gulf Shrimp, Garlic, White Wine, Cajun Spice, LA Hot Sauce, Fettuccine Pasta	36
<b>Spice Steak Fajitas* (GF)</b> 44 Farms Skirt Steak, Guacamole, Hot & Sweet Peppers, Onions, Pico de Gallo, Charro Beans, Corn Tortillas 🌿	46
<b>Skuna Bay Salmon*</b> Crispy Skin, Farro, Dates, Lemon Zest, Roasted Harissa Baby Carrots, Salsa Verde	36
<b>TX Prime Cut* (GF)</b> 12oz Prime NY Striploin, Potato Puree, Wild Mushrooms, Creamed Shishito Peppers, Asian Steak Sauce	70
<b>Pollo “A la Brasa”</b> Soy-Chili Marinated Half Chicken, Quinoa, Charred Corn, Queso Fresco Salad, Duo of Peruvian Sauces	34
<b>Fish Tacos (GF)</b> Seared Gulf Fish, Mango Salsa, Cabbage, Chipotle Mayo, Lime, Corn Tortillas	26
<b>Steak Frites* (GF)</b> 10oz Seared Bavette Steak, Rosemary Salt Shoestring Fries, Wilted Spinach, Peppercorn-Bourbon Sauce	46
<b>Crab &amp; Shrimp</b> Cajun Style Jumbo Crabcake & Jumbo Shrimp, Corn & Snap Pea Risotto, Roasted Tomato Butter	44



 Made with ingredients from the JW Garden

VEGAN ENTREES ARE NOTED AS (VE) VEGETARIAN AS (V), GLUTEN FREE AS (GF).  
\*CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE  
*If you have any concerns regarding food allergies, please alert your server prior to ordering*