

SNACKS



GRILLED CIABATTA

Fermented Pepper Oil, Roasted Garlic 12

GRILLED OLIVES

Warm Sicilian Olives stuffed with Texas Pecans 10

GREEN CORN HUSHPUPPIES

Lemon-Miso Aioli, Scallion 16

GARLIC FRIES

Parmesan, and Brown Butter Dip 13

CHICKEN LIVER MOUSSE

Summer Berry Vinegar, Sourdough 18

AVOCADO TOAST

Aged Goat Cheese, Sprouts 18

Add Smoked Salmon 10

TEXAS CHEESE PLATE

Selection of Texas Cheeses with Fig Mostarda,
Candied Pecans & Honeycomb 26

GRILLED OYSTERS

Oyster Butter, Sourdough 24

EAST COAST OYSTERS

Aji Mignonette, Butter Crackers 5/ea

TUNA CRUDO

Fermented Pepper, Avocado 28

POACHED SHRIMP

Cocktail Sauce 26

MUSSELS & FRIES

Smoked Fish Broth, Brown Butter Sauce 34

GREENS



GRAND AIOLI

Seasonal Garden Favorites, Pickled, Grilled,
House Cured Ham, Cucumber Dip 30

PERRY SALAD

Iceberg Wedge, Bacon, Egg, Cheese 22

SPINACH SALAD

Beets, Pumpkin Seed, Yogurt 20

GREEN GARDEN SALAD

Sesame, Cucumber 20

Add Chicken 10

Add Shrimp 11

ENTREES



TAGLIATELLE

Roasted Chicories, Parmesan 24

TODAY'S CATCH

Spicy Tomato, Olives, Mussels & Garlic Toast 36

ROASTED BUTTERNUT SQUASH

Toasted Cashew, Chevre 26

BAR STEAK

Marrow Jus, Garlic Fries 42

ESTATE COLD CUT SANDWICH

Estate Charcuterie Selection,
Gruyere, Pickled Peppers 22

CHICKEN PANZANELLA

Toasted Pecan Vinaigrette, Local
Greens, Sourdough 32

COMMODORE'S CHEESEBURGER

Dry Aged Double Patty, Texas Cheddar, Fries 28

CRISPY OYSTER MUSHROOM SANDWICH

Lemon Aioli, Estate Pickles 20

SMOKED BRISKET SANDWICH

Comeback Sauce, Cabbage Slaw 24

CAESAR PIADINA

Anchovy, Garlic, Lemon 18

