

**SEASONAL POPCORN**

**CRISPY GREEN BEANS**

sambol aioli

**WHIPPED FETA**

pickled green tomato, mint, crostini

**BABY LETTUCES**

shaved squash, tahini-yogurt dressing, fried shallot

**ROASTED PORK SHOULDER**

blood sauce, peperonata

**BAVETTE**

black bean, cilantro crème fraiche, grilled onion

**FRENCH FRIES**

aioli

**ROASTED SWEET POTATO**

grilled kale, apple, anchovy dressing

**OATMEAL RAISIN & SALTED CHOCOLATE CHIP COOKIES**

**\$50/PERSON**

**COCKTAILS**

**OLD FASHIONED**

rye, aaxacan, or Irish

**MOSCOW MUELLER**

vodka, pear, lemon, ginger

**FORD'S PUNCH**

gin, citrus, spices, clarified milk

**EL PEPINO**

tequila, cucumber, lime, mint

**SPARKLING SANGRIA**

orange, lemon, sparkling rosé

**NOR'EASTER**

bourbon, lime, maple, allspice

**SATURNO**

mezcal, tequila, honey, grapefruit

**VINEGARON**

tequila, herbasaint, pineapple, sage, mezcal

**OX TONGUE SLIDER**

pickled green tomato, dijon

**SHISHITOS**

lemon, sea salt, creme fraiche

**PEEL & EAT SHRIMP**

old bay, malted vinegar mayo, toast

**CHARCUTERIE TASTING**

country pate, chicken liver mousse, coppa

**CUCUMBER HERB SALAD**

tomato, red onion, cider vinegar, herbs

**SEARED TROUT**

charred eggplant puree, marinated squash, herb oil

**DAILY FRESH SAUSAGE**

baguette, dijon, onions

**RABBIT & DUMPLINGS**

carrots, cipollini onions, sage dumplings

**GINGER VANILLA BEAN PANNA COTTA**

poached Pear, candied citrus, caramel praline

**\$57/PERSON**

**WINES**

**BUBBLES**

'13 Marcel Cabelier Brut  
Jura, France

**ROSÉ**

'17 Gobelsburg Rosé  
Niederösterreich, Austria

**WHITE**

'16 La Fleur Belle Vigne  
Cotes De Gascogne, France

'17 La Libre Y La Tortuga  
Rias Baxias, Spain

**RED**

'15 Chateau Recogne  
Bordeaux, France

'17 El Jefe Grande  
Castilla Y Leon, Spain

'15 Lafond  
Santa Rita Hills, California

**PIGS IN A BLANKET**

dijon

**CARROT HUMMUS**

crispy sweet potato, pistachio, crostini

**SMOKED TROUT DIP**

pickled shallots, red wheat crackers

**BARLEY SALAD**

feta, smoked tomato, parsley

**CUCUMBER SALAD**

coconut vinaigrette, pink peppercorn

**WHOLE GOAT BARBACOA**

corn tortillas, onion, cilantro, queso fresco, sauces

**GRILLED HALF CHICKEN**

cajun dry rub, salsa guajillo, seasonal pickles

**CHEDDAR GRITS**

**APPLE PIE PAVLOVAS**

cinnamon ginger pavlova, rum Bavarian cream, apple butter, streusel

**\$65/PERSON**

**DRAFT BEER**

**HOPS & GRAIN - ZOE PALE LAGER**

**THIRSTY PLANET - THIRSTY GOAT AMBER**

**REAL ALE BREWING - FIREMAN'S #4**

(512) - IPA

(512) - PECAN PORTER

**CIRCLE BREWING - DOPPEL BLUR IMPERIAL HEFEWEIZEN**

**ZILKER BREWING - HONEY BLONDE**

**ZILKER BREWING - MARCO IPA**

**AUSTIN BEERWORKS - FLAVOR COUNTRY PALE ALE**

**LIVE OAK - HEFEWEIZEN**

