



DFW RESTAURANT WEEK - BRUNCH

\$29 Brunch | +\$25 Mimosa Flight

FIRST COURSE

choose one

AVOCADO & SOURDOUGH

Sunny Side Farm Eggs, Herb Boursin, Cherry Tomato, Pickled Shallot,

Everything Spice, Add Smoked Salmon + 6

BREAKFAST CROSSIANT CLUB

Folded Egg, Bacon, Avocado, Grilled Tomato, American Cheese

HUEVOS RANCHEROS

Crispy Corn Tortilla, Black Bean Puree, Sunny Side Eggs, Salsa Roja, Avocado

SECOND COURSE

choose one

GRAND CRU CINNAMON ROLL

Cream Cheese Icing, Maple-Pecan Caramel, Sea Salt

CAESAR

Little Gem lettuce, Buttered Panko Crumble, Cured Egg Yolks,

Anchovy Garlic Vinaigrette

GRILLED CHEESE & TOMATO SOUP WITH PETITE SALAD

Caprese Grilled Cheese, Heirloom San Marzano Tomato Bisque,

Shaved Vegetable Salad, Buttermilk Dill Ranch

CHICKEN BLT

Provolone, Bacon, Heirloom Tomato, Lettuce, Avocado Aioli, Hoagie

Bun, Tallow Fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. A 25% gratuity will be applied to all private party bookings.



DFW RESTAURANT WEEK - LUNCH

\$29 Lunch | +\$19 Wine Pairing

FIRST COURSE

choose one

MAITAKE MUSHROOM TOAST

Truffled Ricotta, Cured Egg, Focaccia, Pistachio Gremolata - Bin 731

HERITAGE PORK STICKY RIBS

Tabasco-Molasses BBQ Fresco Chili - Bin 223

BOURBON PIMENTO DIP

Lavash Cracker, Garden Herbs - Bin 125

SECOND COURSE

choose one

GRILLED TIGER SHRIMP VERDE CHOP

Crisp Lettuce, Fire Roasted Corn & Poblano, Cotija, Pepita, Verde Vinaigrette - Bin 852

CHICKEN BLT

*Provolone, Bacon, Heirloom Tomato, Lettuce, Avocado Aioli, Hoagie Bun,
Tallow Fries - Bin 737*

CAST IRON HIDDEN FJORD SALMON

Chili-Basil Vinaigrette, Crispy Marbled Potatoes - Bin 824

DOUBLE STEAKHOUSE SMASH BURGER

*American Cheese, Charred Onions, Comeback Sauce, Shredded Lettuce,
Pickles, Tallow Fries - Bin 223*

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DFW RESTAURANT WEEK - DINNER

\$59 Dinner | +\$29 Wine Pairing | \$9 Beignets + Sorbet/Ice Cream

FIRST COURSE

choose one

HERITAGE PORK STICKY RIBS

Tabasco- Molasses Bbq, Fresco Chili - Bin 223

MAITAKE MUSHROOM TOAST

Truffled Ricotta, Cured Egg, Focaccia, Pistachio Gremolata - Bin 731

BOURBON PIMENTO DIP

Lavash Cracker, Garden Herbs - Bin 125

SECOND COURSE

choose one

THE VIN

Baby Kale, Roasted Grapes, Candied Walnuts, Gruyere, Verjus Vinaigrette - Bin 736

HEIRLOOM TOMATO BIQUE

Everything Spice Lavash Cracker - Bin 731

THIRD COURSE

choose one

ANGUS MEATLOAF "AU POIVRE"

Cognac Cracked Black Pepper Cream, Pomme Puree, Caramelized Pearl Onion - Bin 172

WILD MUSHROOM RISOTTO

Mascarpone, Black Truffle, Aged Sherry - Bin 738

CAST IRON HIDDEN FJORD SALMON

Chili-Basil Vinaigrette, Crispy Marbled Potatoes - Bin 824

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