

APPETIZERS

Seasonal Soup of the Day

Tartare of Local Beef

Quail Egg, Fresh Horseradish, Brioche Toast

Achiote Seared Chickpeas & Goat Cheese

Wood Grilled Flatbread

MAIN COURSES

Achiote & Lime Rubbed Natural Chicken

Grilled Red Onion, Cilantro, Salsa Verde

\$25

**Brown Sugar & Coffee Rubbed Beef
Brisket**

House Pickled Escabeche

\$25

Citrus Brined & Maple Glazed Pork Ribs

Roasted Fennel & Apple Salad

\$25

Oak Grilled Hanger Steak

Red Onion Rings, Charred Jalapeno Butter

\$35

Oak Grilled Fresh Market Gulf Catch

Clam, Saffron, & Kale Risotto, Veal Jus

\$35

DESSERT

Brown Butter & Raspberry Tart

Hazelnut Ice Cream

Maple Bread Pudding

Vanilla Ice Cream & Hard Sauce

Austin Restaurant Week 2009