

◇ DINNER ◇

RAW & BARELY COOKED

Mishima Ranch Beef Carpaccio 17
meyer lemon, fresno chile, crispy potato sticks, basil smoked cotija cheese

Grilled Scallop Tostada 15
charred avocado, tomatillo, spicy peanuts

Big Eye Tuna 16
winter citrus tiger's milk, pumpkin seed salsa

VEGETABLES

Squash 7
Vermont maple, pecans

New Potatoes 6
lemon, parsley and dill

Turnips 9
chile oil, trout roe

Sunchokes & Sweet Potatoes 9
mint, yogurt, pomegranate

French Fried Potatoes 5
ketchup



FROM THE SMOKER

Slow-Cooked Beef Rib 120
(To share)
flour tortillas, salsas

Smoked Pork Belly 65
warm apple sauce, grilled apple relish, Treviso

Anchovy Rubbed Lamb Shoulder 58
cucumber salad, tzatziki, romaine

San Antonio Chicken
1/2 Bird 28
Full Bird 54
green sauce, bread and butter jalapeños, fresh flour tortillas

SMALL PLATES

Field Greens 9
fennel, caramelized lemon vinaigrette, garlic bread crumbs

Winter Chicories 13
apple, pecans, blue cheese, croutons, celery root and dill vinaigrette

Texas Red Tamale 14
queso fresco, scallion

Grilled Prawns 17
crispy polenta, roasted garlic and chile butter

SUPPER PLATES

Rainbow Trout 36
black eyed pea and celery salad, dill potato chips, basil aioli

Cauliflower Steak 24
smoked peppers and onions, orange, basil

Lan Roc Pork Chop 32
slow grilled cabbage, hazelnuts, mustard pork jus

Bullard Burger 17
dry aged beef, cheddar, mustard mayo, iceberg, vinegar pickles, fries

Braised Elk Shoulder 36
mashed potatoes, wild mushrooms, black truffle

T-bone Steak Dinner M/P
smoked onion and parsley butter

*consuming raw or undercooked meat, eggs, poultry or seafood increases the risk of food borne illness, especially if you have certain medical conditions

20% gratuity added to parties of 6 or more