



2023 DFW Restaurant Week Brunch Menu

\$29

2 Courses

1st Course

Choice of

- **Greek Yogurt**
House granola, mixed berries, honey
 - **Peach Berry French Toast**
Brioche toast, raspberry sauce, whipped cream
 - **Avocado Toast**
Cranberry walnut toast, cojita cheese, cucumbers, fried egg
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2nd Course

Choice of

- **Smoked Salmon Board**
Hardboiled egg, chive cream, capers, everything bagel
- **Thick Bacon Slab and Eggs**
12oz peppered bacon, eggs your way, breakfast potatoes, arugula salad
- **Half Fried Chicken & Waffle**
Hand battered & seasoned chicken, sweet potato waffle, whipped butter, spicy maple glaze, powdered sugar, pickled vegetables



2023 DFW Restaurant Week Lunch Menu

\$24

2 Courses

1st Course

Choice of

- **Shrimp Cocktail**

Smoked cocktail sauce, thousand island, lemon

- **Classic Caesar**

Parmesan reggiano, frico, cracked pepper

- **Burrata**

Marinated cherries, roasted tomatoes, grilled beets, crispy speck, basil oil

2nd Course

Choice of

- **The Cut Burger**

Brioche bun, grilled onion, sharp cheddar, spicy mayo, pickles

- **Grilled Steak**

wild mushrooms, hand cut fries, chimichurri

- **Farro Risotto**

Poached shrimp, local tomatoes, artichoke, olives, lemon and chive butter



2023 DFW Restaurant Week

Signature Menu

\$99

3 Courses

1st Course

Choice of

- **Tuna Tartare Tower**

Crab, bird eye chili, avocado, ginger, lemongrass oil

- **Burrata**

Marinated cherries, roasted tomatoes, grilled beets, crispy speck, basil oil

- **Steak Tartar**

Dijon, cornichon, shallots, Texas olive oil, French bread

- **Lamb Meatballs**

Spicy charroulla, goat cheese, baked egg, crouton, parsley salad

2nd Course

Choice of

- **Center Cut Filet Mignon**

10oz Filet, whipped Yukon potatoes, market vegetables, demi

- **Prime New York Strip**

14oz strip, whipped Yukon potatoes, market vegetables, demi

- **Pan Roasted Salmon**

Black rice tabbouleh, smoked beets, charred asparagus, peas, heirloom tomatoes, ginger

- **Fire Roasted Half Chicken**

Market vegetables, natural jus, charred lemon, celery root

3rd Course

Choice of

- **Carrot Cake**

Hot cream glaze, cranberries, caramelized pecans

- **New York Style Cheesecake**

House whipped cream, berries