

# 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

### 2nd Course

Choice of

#### · Smoked Salmon Board

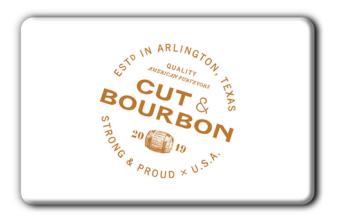
Hardboiled egg, chive cream, capers, everything bagel

#### 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 charmoulla, 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