

BEGINNINGS

18 MONTH "THE HAMMERY" COUNTRY HAM*	14
<i>brûléed redneck cheddar, pickled mustard seeds</i>	
CHICKEN LIVER PATE	14
<i>seasonal preserves, toasted focaccia</i>	
BACON SAUSAGE & HASH BROWNS	15
<i>roasted fresno crème fraîche, cured farm egg, herbs</i>	
ROASTED GULF OYSTERS*	18
<i>bourbon barrel aged hot sauce butter, fire crackers</i>	
SHISHITO & SHAVED WAGYU SHORT RIB*	20
<i>ssamjang, blistered shishito, pickled cucumber, crushed peanut</i>	
UB CHARCUTERIE*	26
<i>selection of 3 house-cured meats, pickles</i>	
LITTLE NECK CLAMS*	20
<i>salsa verde, chorizo, toasted focaccia</i>	
BEEF TARTARE*	18
<i>fish sauce aioli, cabbage, herbs, shrimp crackers</i>	
"THE GEORGIA" CAVIAR SERVICE*	60
<i>over easy farm egg, toast, hackleback caviar</i>	

SALADS AND SOUPS

SLAB SALAD	16
<i>iceberg, black pepper buttermilk, tomato, red onion, shropshire bleu cheese, benton's bacon lardons</i>	
SALT & CITRUS ROASTED BEETS.....	12
<i>toasted pecan agrodolce, house smoked ricotta salata, candied pecans</i>	
FARMER'S CUT local farm greens and vegetables, lemon-dijon vinaigrette. ask your server about tonight's selections.	
BIG serves 2-3 people	14
BIGGER serves 4-6 people.....	24
CLASSIC FRENCH ONION SOUP.....	14
<i>croutons, gruyere</i>	



ENTREES

TEJAS HERITAGE CHICKEN*	44
<i>wood fire grilled, lima bean hoppin' john, comeback sauce</i>	
BARBACOA-STYLE 44 FARMS SHORT RIB*	46
<i>citrus marinated cabbage</i>	
WOOD FIRED GULF FISH*	38
<i>gulf shrimp & creamed carolina gold rice midlins with sauce americaine, mirliton slaw</i>	
CENTER CUT KING CRAB LEGS*	85
<i>wood roasted, garlic herb butter</i>	

STEAKS

LONG BONE RIBEYE*	150
<i>dry aged, 44 farms, cast iron</i>	
PORTER HOUSE*	110
<i>wet aged, 44 farms, cast iron</i>	
BONE-IN STRIP LOIN*	100
<i>wet aged, 44 farms, cast iron</i>	
RIBEYE*	60
<i>wet aged, 44 farms, cast iron</i>	
WAGYU ZABUTON*	50
<i>wet aged, snake river farms, cast iron</i>	
100 DAY HANGER STEAK*	35
<i>wet aged, 44 farms, wood fire grilled</i>	
BUTCHER'S CUT*	ASK
<i>ask your server about tonight's selection</i>	

SIDES

WHIPPED POTATOES.....	12
BROWN BUTTER ROASTED MUSHROOMS	12
CREAMED COLLARD GREENS	12
KNOPP BRANCH WILTED GREENS	12
<i>garlic, chilies, parmesan</i>	
CRISPY BRUSSELS SPROUTS	12
<i>pig ears, steen's vinaigrette</i>	
SWEET POTATO & WHITE CHEDDAR GRATIN	12
<i>candied spiced pecans</i>	
LAMBURGER HELPER.....	16
CORNBREAD CUSTARD	12
SMASHED & FRIED NEW POTATOES	14
POT ROAST CARROTS.....	12

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*