

## 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>	
ANCHO CHILI MUSSELS* .....	20
<i>ancho chili broth, chorizo, toasted focaccia</i>	
BEEF TARTARE* .....	18
<i>fish sauce aioli, cabbage, herbs, shrimp crackers</i>	
BAKED WAGYU MEATBALLS .....	24
<i>Barton Springs grits, Sunday gravy, mozzarella</i>	

## SALADS AND SUCH

SLAB SALAD .....	16
<i>iceberg, black pepper buttermilk, tomato, red onion, shropshire bleu cheese, benton's bacon lardons</i>	
KNOPP BRANCH TOMATO SALAD.....	12
FARMER'S CUT <i>local farm greens and vegetables, lemon-dijon vinaigrette.</i> <i>ask your server about tonight's selections.</i>	
BIG serves 2-3 people .....	14
BIGGER serves 4-6 people.....	24



## ENTREES

CORIANDER & CUMIN LAMB CHOPS* ....	65
<i>wood fire grilled, curried cherry tomatoes, roasted cauliflower, lime raita</i>	
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 &amp; 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
WILTED ATKINSON FARMS KALE.....	12
<i>garlic, chilies, parmesan</i>	
CHARRED SQUASH SALAD .....	12
<i>Vietnamese pesto, herbs</i>	
SWEET POTATO & WHITE CHEDDAR GRATIN ....	12
<i>candied spiced pecans</i>	
LAMBURGER HELPER.....	16
GRILLED CORN.....	12
<i>spiced crema, cotija</i>	
SMASHED & FRIED NEW POTATOES .....	14
OKRA MASALA .....	12

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