

BEGINNINGS

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| 18 MONTH "THE HAMMERY" COUNTRY HAM | \$ 14 |
| <i>brûléed redneck cheddar, pickled mustard seeds</i> | |
| CHICKEN LIVER PATE | \$ 14 |
| <i>honey crisp apple & caramelized onion 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> | |
| 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

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| 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 | |
| <i>local farm greens and vegetables, lemon-dijon vinaigrette. ask your server about tonight's selections.</i> | |
| BIG serves 2-3 people | \$ 14 |
| BIGGER serves 4-6 people..... | \$ 24 |
| CLASSIC FRENCH ONION SOUP..... | \$ 14 |
| <i>croutons, gruyere</i> | |



ENTREES

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|--|-------|
| TEJAS HERITAGE CHICKEN | \$ 44 |
| <i>wood fire grilled, lima bean hoppin' john, comeback sauce</i> | |
| CORNMEAL CRUSTED HAM BRINED PORK CHOP | \$ 38 |
| <i>barton springs mill grits, red eye gravy</i> | |
| BARBACOA-STYLE 44 FARMS SHORT RIB | \$ 46 |
| <i>citrus marinated cabbage</i> | |
| WOOD FIRED RED FISH..... | \$ 38 |
| <i>gulf shrimp & creamed carolina gold rice midlins with sauce americaine, mirliton slaw</i> | |
| CENTER CUT KING CRAB LEGS..... | \$ 75 |
| <i>wood roasted, garlic herb butter</i> | |

STEAKS

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| RIBEYE | \$ 60 |
| <i>wet aged, 44 farms, cast iron</i> | |
| LONG BONE RIBEYE | \$ 150 |
| <i>100 day 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> | |
| WAGYU ZABUTON..... | \$ 48 |
| <i>wet aged, marble ranch, wood fire grilled</i> | |
| WAGYU STRIP LOIN..... | \$ 80 |
| <i>wet aged, marble ranch, 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

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| WHIPPED POTATOES..... | \$ 12 |
| BROWN BUTTER ROASTED MUSHROOMS | \$ 12 |
| CREAMED COLLARD GREENS | \$ 12 |
| ROASTED BUTTERNUT SQUASH | \$ 12 |
| <i>bacon jam, black pepper granola</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 |
| TWICE BAKED POTATOES | \$ 14 |
| POT ROAST CARROTS..... | \$ 12 |

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