

## BEGINNINGS

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36 MONTH PROSCIUTTO* .....	18
<i>johnny cakes, cracklins, pickled greens, cane syrup</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>	
VIET-CAJUN ROASTED OYSTERS* .....	18
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>	
TOM KHA CLAMS* .....	20
<i>coconut lemongrass broth, mushrooms, toasted focaccia</i>	
SMOKED PORK RAVIOLI* .....	23
<i>bacon brodo, black-eyed peas, collard greens</i>	
BAKED WAGYU MEATBALLS .....	24
<i>barton springs grits, sunday gravy, mozzarella</i>	

## SALADS AND SUCH

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CLASSIC FRENCH ONION SOUP .....	15
<i>croutons, gruyere</i>	
SLAB SALAD .....	18
<i>iceberg, black pepper buttermilk, tomato, red onion, shropshire bleu cheese, benton's bacon lardons</i>	
AIRMAN'S SALAD* .....	24
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



## ENTREES

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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>new potatoes, andouille sausage, king crab</i>	
CENTER CUT KING CRAB LEGS* .....	85
<i>wood roasted, garlic herb butter</i>	

## STEAKS

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LONG BONE RIBEYE* .....	150
<i>dry aged, 44 farms, cast iron</i>	
PORTERHOUSE* .....	110
<i>wet aged, 44 farms, cast iron</i>	
CHEF'S STRIPLOIN* .....	85
<i>wet aged, 44 farms, cast iron, dressed by chef</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

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WHIPPED POTATOES .....	12
BROWN BUTTER ROASTED MUSHROOMS .....	12
CREAMED COLLARD GREENS .....	12
WILTED ATKINSON FARMS KALE .....	12
<i>garlic, chilies, parmesan</i>	
BAKED CAULIFLOWER .....	12
<i>parmesan, beef fat breadcrumbs</i>	
SWEET POTATO & WHITE CHEDDAR GRATIN ....	12
<i>candied spiced pecans</i>	
LAMBURGER HELPER .....	16
PORK & BEANS .....	12
<i>bacon sausage, cannellinis</i>	
SMASHED & FRIED NEW POTATOES .....	14
STUFFED DELICATA SQUASH .....	12
<i>cornbread, honey butter, crispy country ham</i>	

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