

## BEGINNINGS

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CHICKEN LIVER PATE.....	18
<i>seasonal preserves, toasted focaccia</i>	
UB CHARCUTERIE.....	31
<i>seasonal pickled vegetables</i>	
BACON SAUSAGE & HASH BROWNS.....	18
<i>roasted fresno crème fraîche, cured farm egg, herbs</i>	
VIET-CAJUN ROASTED OYSTERS*.....	22
SHISHITO & SHAVED WAGYU SHORT RIB*.....	22
<i>ssamjang, blistered shishito, pickled cucumber, crushed peanut</i>	
COLLARD GREEN & KING CRAB DIP.....	22
<i>fried saltines</i>	
HOUSE TASSO HAM.....	18
<i>butter milk biscuit, pimento cheese, jalapeno jelly</i>	

## RAWBAR

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EAST COAST OYSTERS*.....	20/40
GULF COAST OYSTERS*.....	14/28
TUNA CRUDO*.....	22
<i>roasted shallot vinaigrette, kim chi, scallion pancake, sesame</i>	
CLASSIC SHRIMP COCKTAIL*.....	25
KING CRAB SALAD*.....	23
<i>old bay mustard aioli, cucumber, shallot</i>	
SEAFOOD TOWER.....	115
<i>daily selection of oysters, tuna crudo, shrimp cocktail, king crab salad</i>	

## SALADS AND SUCH

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SLAB SALAD.....	20
<i>iceberg, black pepper buttermilk, tomato, red onion, shropshire blue cheese, benton's bacon lardons</i>	
GJ CAESAR SALAD.....	18
<i>whole leaf romaine, caesar vinaigrette, parmesan</i>	
FARMER'S CUT.....	16
<i>local farm greens and vegetables, lemon-dijon vinaigrette</i>	



## ENTREES

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GJ FRENCH ONION BURGER*.....	26
<i>44 farms ground chuck, caramelized onions, gruyere, horseradish dijonnaise, steak fries</i>	
FRIED HOLMES CHICKEN.....	36
<i>two pieces, dirty rice</i>	
GULF FISH*.....	40
<i>smoked paprika achiote rub, salsa verde, masa dumpling, marinated red onion &amp; jalapeno, cilantro</i>	
CENTER CUT KING CRAB LEGS*.....	85
<i>wood roasted, garlic herb butter</i>	
GRILLED LAMB CHOPS*.....	56
<i>vindaloo spice, pickled cauliflower, grits upma</i>	

## STEAKS

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LONG BONE RIBEYE*.....	155
<i>dry aged, 44 farms, cast iron</i>	
PORTERHOUSE*.....	125
<i>wet aged, 44 farms, cast iron</i>	
TX STRIP*.....	85
<i>wet aged, 44 farms, cast iron</i>	
RIBEYE*.....	65
<i>wet aged, 44 farms, cast iron</i>	
WAGYU ZABUTON*.....	55
<i>wet aged, snake river farms, cast iron</i>	
100 DAY HANGER STEAK*.....	40
<i>wet aged, 44 farms, wood fire grilled</i>	

## SIDES

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BROWN BUTTER ROASTED MUSHROOMS	14
WILTED ATKINSON FARMS KALE.....	14
<i>garlic, chilies, parmesan</i>	
CHARRED CORN.....	14
<i>spiced crema, queso fresco, cilantro</i>	
BROCCOLI & CHEESE.....	14
SMASHED & FRIED NEW POTATOES.....	14
FRIED EGGPLANT & SQUASH.....	14
<i>xo sauce, peanuts</i>	
FRIED BRUSSELS SPROUTS.....	14
<i>creole vinaigrette, crispy garlic</i>	
CREAMED COLLARD GREENS.....	14
GRILLED CAULIFLOWER.....	14
<i>shallot &amp; garlic aioli, fermented honey</i>	

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