

The NATURALIST

Café & Lounge

MESQUITE BEEF TARTARE

capers, dijon, shallots, chives, grilled toast

19

BLISTERED SHISHITO PEPPERS

hot peach bourbon glaze, bonito flakes

10

FRITTO MISTO

shrimp, vegetables, calamari, arrabiata sauce & chipotle aioli

16

CHEESE & CHARCUTERIE

house preserves, nuts, house marinated olives,
cured meats, cheeses, crackers

22

BUFFALO BAYOU BURGER

grilled angus house blend 1855, veggies,
special burger spread, brioche bun

American gruyere or cheddar +2

smoked bacon +2

kenz henx egg +2

14

FLATBREADS

16EA

fig.1 — house made bacon, apricot chutney, pecorino, almonds

fig.2 — oven roasted tomatoes, oregano, fresh mozzarella, arugula

fig.3 — prosciutto, arugula, figs, parmesan

SMOKED TURKEY BLT

fried egg, house smoked bacon, lettuce, heirloom tomato

19

TUNA CRUDO

shaved fennel, grapefruit, avocado, sweet siracha escabeche

16

HOUSTON



TEXAS