

DINNER MENU

TO SHARE

- CRAB GUACAMOLE 14**
charred onions and peppers, warm tortilla chips
- TEXAS PANTRY BOARD 21**
house smoked duck and tasso ham, beef jerky, texas cheeses, honey, pickled vegetables
- PIMENTO CHEESE SPREAD 9**
herb crostini, house pickles
- DEVEILED EGGS 9**
chopped bacon, queso fresco, chives

- ACHIOTE SHRIMP COCKTAIL 12**
pickled chili, vodka cocktail sauce
- CAULIFLOWER AND CHORIZO QUESO 10**
warm tortilla chips
- SKILLET CORN BREAD 7**
jamaica flower honey butter
- PORK BELLY WRAPS 14**
bibb lettuce, pickled red onions, chives, chili vinaigrette

SOUP & SALADS

- BBQ BRISKET & ONION SOUP 10**
crouton, oaxaca cheese
- WEDGE SALAD 9**
bacon, avocado, toma to, red onion, smoked tomato thousand island dressing
add: grilled or crispy chicken +7, shrimp +12, 6 oz. ny steak +15
- MARKET SALAD 11**
mixed greens, roasted beets, candied pecans, feta, jamaica vinaigrette
add: grilled or crispy chicken +7, shrimp +12, 6 oz. ny steak +15
- BLT SALAD 10**
arugula, bacon, texas goat cheese, vine-ripened tomato, basil vinaigrette
- ARTISAN ROMAINE 8**
toasted pepitas, shaved romano, caesar dressing

HOUSE SPECIALTIES

- GRILLED BACON & JALAPEÑO SHRIMP 26**
white cheddar macaroni, seasonal vegetables
- PAPPARDELLE PASTA WITH TEXAS LAMB SAUSAGE 26**
queso fresco, tomato, roasted garlic, pecan pesto
- CHILI-GLAZED SHORT RIB 34**
charred vegetable and potato enchilada, pico de gallo
- CIDER-BRINED DOUBLE PORK CHOP 34**
sweet potato purée, green apple & fennel salad
- PAN-SEARED SALMON 32**
celery root purée, succotash, béarnaise sauce
- FRIED CHICKEN BREAST 26**
whipped potatoes, red pepper gravy
- ACHIOTE SEABASS & GULF SHRIMP 39**
corn reliish, lemon butter
- VEGETABLE PASTA 23**
wild mushrooms, asparagus, tomato, roasted garlic parmesan cream

TEXAS RANCH CUTS

Ambler Steaks are sourced from local ranchers

- NEW YORK STRIP 14 oz 48**
- FILET MIGNON 8 oz 42**
- FILET MIGNON 12 oz 49**
- PICANHA BEEF STEAK 37**
- ADD THREE GRILLED SHRIMP 12**
- ADD OSCAR STYLE,
CRAB & BEARNAISE 12**

SIDES 7

- POTATO & GOAT CHEESE DAUPHINOISE**
- WHIPPED LOADED POTATO**
- SAUTÉED ASPARAGUS WITH BBQ BUTTER**
- WHITE CHEDDAR MACARONI**
- SEASONAL VEGETABLES**
- CHARRED VEGETABLE & POTATO ENCHILADA**

Please let our staff know of any dietary restrictions you may have. We will be happy to accomodate you. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness 18% gratuity will be added to parties of 6 or more.