BREAD

seeded rouge de bordeaux sourdough, Texas EVOO, dukkah, lemon, sorrel........8
buttermilk biscuits, salted yogurt butter, seasonal jam.................................10
dutch baby pancake, maple butter, bacon.....................................................13
donuts with holes, chocolate icing, powdered sugar .......................................10
brioche french toast, marmalade, salted caramel, soft cream .......................14

SMALL PLATES

6 raw atlantic oysters, on the half shell, mignonette, pickles.........................18
marinated mussels on grilled bread, ‘calico’ beans......................................15
chilled gulf white shrimp, white cocktail sauce ...........................................16
“simple” green salad, dried tomato, banyuls vinaigrette................................12
spiced carrots, TX grapefruit, charred avocado, sorghum, rosemary.............12
heirloom radishes, honeycrisp apples, spicy lemon, blue cheese, chervil....10
yogurt with sprouted seed granola, tangerine, kumquat jam, sunflower butter....8
avocado toast, avocado, soft scrambled eggs, calabrian chile aioli, chili oil.....12
bloody butcher polenta, bolognese, burrata..................................................14

BIG PLATES

lè brunch burger, stout beef patty, raclette, lardons, egg, dijonaise, fries.......19
BOBLT, bacon, leek, tomayo, folded omelette, aged cheddar, home fries.........16
wagyu shortrib, salsa verde, hollandaise, fried egg, home fries...................29
spicy fried hen, carrot harissa, yogurt, za’atar.............................................16
carbonara, bucatini, bacon, confit egg yolk, pecorino..................................20
croque madame, ham, fried egg, mornay, toma cheese, mustard, fries.......18
oyster mushroom hash, poached eggs, potatoes, spicy jalapeno cream........16