



RAW

Yellowtail - Texas Ruby Grapefruit, Avocado,
Murray River Salt, Sriracha, Ligurian Olive Oil
Bigeye Tuna & Foie Gras Torchon
Bacon Crusted Bone Marrow & Caviar
Oysters - Chef's Selection *by the half dozen*

TARTARE

Bigeye Tuna Tartare – Green Onion, Sriracha,
Cucumber, Sea Salt & Wasabi Tobiko
Ground To Order Steak Tartare
in The Style of “21”
44 Farms Beef Tartare, Oysters & Fried Egg

SALAD & SOUP

Pea Shoots, Pea Sorbet, Country Ham
& Green Goddess Dressing
“Garden Salad”
Local Farm Arugula, Roasted Peppers,
Crispy Iberico Ham & Shaved Parmesan
My Wedge
Fava Bean Salad – Arugula, Pecorino
& Truffle Vinaigrette
Teresa’s Watercress, Endive & Walnut Salad
Goat Cheese or Vegan Style
Roasted Beets, Paula Lambert Goat Cheese
& Pickled Asian Pears
Watermelon, Heirloom Tomatoes, Sea Salt
Rice Wine, Herbs & Feta Cheese
French Onion Soup

SLABS

Crispy Pork Belly, Collard Greens & Pan Juices
Sriracha Pork Belly, Toasted Steam Bun,
Hoisin Sauce, Sriracha & Corsicana Pickles
Spicy Blood Sausage
44 Farms Meatballs “Parmesan Style”
& Spicy Marinara
Crispy Pig’s Head, Corn & Flour Tortillas with 3 Salsas

SLICES

Selections of Knife Charcuterie - Today’s Plate
Pickled Vegetables & Grilled Bread
Bacon Tasting of 5 Varieties
Ham Tasting (David Chang’s Red Eye Gravy Mayo)
Assortment of Cheeses *per selection*

NEW SCHOOL

44 Farms - Cameron, TX
Culotte
Tri Tip
Flat Iron
44 Farms Bone in Rib Eye 24 oz
Grilled BIG Short Rib

OLD SCHOOL

44 Farms Filet Mignon 10 oz
44 Farms Sirloin Au Poivre 14 oz with Frites
44 Farms Dry Aged Bone in Sirloin 28 oz for 2
Dry Aged Bone in Rib Eye 28 oz for 2
Rack of Colorado Lamb, Mustard, Garlic & Herb Crust
(please allow 35 minutes for cooking)
Whole Roast Chicken with Panzenella Salad
(please allow 45 minutes for cooking)
Double Cut Long Bone 24 oz Pork Chop
& Apple Sauce

EXOTIC

240 Day Dry Aged 103 Niman Ranch Rib Eye
{Limited Supply}
Heartbrand Ranch Dry Aged Bone in Akaushi Rib Eye
32 oz for 2

SEAFOOD

Pepper Crusted Bluefin Tuna with Two Salsas
Swordfish, Roasted Carrots, Citrus Beurre Blanc
& Pesto
Tempura Battered Soft Shell Crabs (2)
2 Lb Butter Poached Lobster - Out of the Shell

SAUCES

Béarnaise
Au Poivre
Bordelaise
Chimichurri
Salsa Verde



PASTA

Oxtail Ravioli, Parmesan Monté & Aged Balsamic
Fettuccine Bolognese
Hand Rolled Penne with Black Truffle Essence

BURGERS

All Served with Salsa Verde French Fries
The Rib
The Magic
The Tail End
Pimento Cheese
THE OZERSKY
Beef Cheek & Portabello Mushroom
Mortadella & Cheddar Cheese Sandwich,
in The Style of São Paulo
Bacon Jam Sloppy Joes *3 per order*

SIDES

Heirloom Tomatoes, Sea Salt & Olive Oil
Salsa Verde French Fries
Pommes Purée
Onion Rings
Avocado Fries
Roasted Okra, Tomato & Bacon
Vegetarian Collard Greens
Johnny’s Mac & Cheese
Creamed Spinach & Roasted Shallots
Roasted Heirloom Carrots
Something Green & in Season
Roasted Turnips