



SUMMER '26

Raw & Chilled

OYSTERS ON THE HALF SHELL	Half \$20 Full \$40
Cucumber mignonette, chipotle cocktail, lemon	
TUNA CRUDO	\$23
Black garlic, chili, fish sauce, lime, lettuce cups	
SEAFOOD PLATTER	\$72
Oysters, poached shrimp, ceviche, smoked fish dip, traditional accoutrements	
BEEF TARTARE	\$25
Pickled shallot, truffle vinaigrette, miso cured egg, horseradish cream, tallow crostini	
GULF FISH CEVICHE	\$20
Pickled red onion, jalapeno, cilantro, olive oil, tostadas	
SMOKED FISH DIP	\$19
Crème fraiche, lemon, dill, pickled jalapeno, salt & vinegar chips	

Salads & Small Plates

DEVEILED EGGS	\$20
Miso cured salmon, pickled red onion, chili, smoked roe	
BABY LETTUCES	\$18
Garlic and almond vinaigrette, crudite vegetables, grated goat cheese	
WEDGE SALAD	\$20
Bacon lardon, tomato, crispy shallot, smoked blue cheese	
CRAB HUSHPUPPIES	\$24
Truffle honey, lemon aioli	
BURRATA	\$21
Tomato, compressed strawberry, mint, basil, tallow toast	

Carbs

CACIO E PEPE RISOTTO	\$25
Parmigiano reggiano foam, cracked pepper	
LAMB RAGÚ	\$27
Cavatelli pasta, olives, preserved lemon, pea tendrils	
SHRIMP AND PORK DUMPLING	\$24
Burnt onion broth, lemongrass chili oil, pickled mushroom, cooling herbs	
SCALLOP PAPPARDELLE	\$29
Sweet corn, golden raisin and caper relish, watercress	

Mains

GROUPER	\$44
Summer succotash, pickled okra, smoked tomato	
WAGYU SHORT RIB	\$85
24hr braise, potato and truffle pave, sauce au poivre	
THE CLUCK	\$36
Fried half chicken, hot honey, cornbread sauce	
ÖRA KING SALMON	\$52
Eggplant baba ganoush, summer greens, zhug	
THE DUCK	\$51
Black garlic glaze, slow cooked leg, foie fried rice, scallion crepe, maple nuoc cham	
CRISPY SAKURA PORK	\$39
Roasted mushroom, baby turnip, spinach, mustard velouté	

Luxury Cuts

Mesquite wood grill, dressed greens, Mont Sauce

8oz FILET	\$73
20oz RIBEYE	\$96
16oz NEW YORK STRIP	\$85
THE COW	MKT

ENHANCEMENTS

TRUFFLE BUTTER	\$12
AU POIVRE	\$8
GARLIC SHRIMP	\$18
COWBOY BUTTER	\$8

On the Side

ROASTED EGGPLANT	\$14
Zhug	
GOAT CHEESE MAC	\$16
Cornbread crumb, chive	
CHEESY POTATOES	\$14
Gruyere, brown butter solids	
BRUSSELS SPROUTS	\$14
Maple nuoc cham, peanuts	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.