



## 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