

STARTERS

BLACK-EYED PEA HUMMUS Texas caviar / local herb infused olive oil / spent grain crackers	7.95
SEAFOOD CAMPECHANA lump crab / gulf shrimp / cilantro / lime / avocado / crisp corn chips	14.95
FRIED GREEN TOMATOES local beer battered / avocado green goddess / gremolata	6.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	8.95
MINI ELK TACOS spicy elk picadillo / picoso cheese / grilled corn pico / cilantro crema / micro greens	9.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CHEF'S "FAVORITE 4" queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	22.95
LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / grilled flatbread	17.95
CORNMEAL FRIED TEXAS GULF OYSTERS smoked chile butter / tomatillo pico de gallo / tangy remoulade / micro greens	13.95
TEXAS MEAT & CHEESE BOARD wild game sausages / local cheeses / house preserves / honeycomb / pickled veggies	20.95
LUMP CRAB CAKE cornbread romesco / doodle farms micro greens	17.95

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
CAESAR SALAD hand-torn garlic croutons / shaved parmesan / ancho caesar dressing	5.95
BABY ICEBERG 'WEDGE' bleu cheese / carrots / grape tomatoes / red onion / chives / bacon / creamy bleu cheese dressing	5.95
RANCH CHICKEN COBB local greens / carrots / tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	12.95
SHRIMP & CRAB LOUIE tomatoes / asparagus / egg / avocado / cilantro / pickled onion / creole mustard-citrus vinaigrette	17.95
STEAK & GRAIN SALAD TX whiskey marinated butcher's cut / mixed ancient grains / kale / pickled blueberries / spiced pecans / persimmon / local ricotta salata / mandarin mojo vinaigrette	18.95
VENISON CHILI aged white cheddar / red onion / chives / buttered cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / picoso cheese / crispy tortilla strips / micro cilantro	5.25 / 7.25

FLATBREADS

MARGHERITA cilantro pesto / fresh mozzarella / herbed goat cheese / herb marinated tomatoes / spiced pecans / parmesan	12.95
HOUSE SMOKED SAUSAGE & GOAT CHEESE fresno peppers / pickled red onions / charred tomato sauce / fresh mozzarella / arugula / parmesan	13.95
SMOKED MOZZARELLA & BACON cherrywood bacon / caramelized onion / tomato sauce / grape tomatoes / crispy kale / parmesan	14.50

FARM RAISED TX BEEF

We are proud to serve up a locally sourced menu, including premium, hand selected Texas beef from ranchers across the state. All of our recipes are inspired from the best local products available each season. Thank you for supporting our local Texas ranchers, farmers, and small growers.

10 OZ CHARBROILED ANGUS FLAT IRON adobo lime butter	26.95
6 OZ CHARBROILED ANGUS FILET smoked chile butter	29.95
8 OZ ROASTED GARLIC STUFFED FILET charred scallion butter	37.95
12 OZ ANGUS CHARBROILED STRIP adobo lime butter	36.95
16 OZ SMOKED ANGUS PRIME RIB herb jus / fresh grated horseradish <small>*LIMITED AVAILABILITY</small>	35.95
13 OZ ANGUS BONELESS RIBEYE charred scallion butter	39.95
18 OZ ANGUS BONE-IN COWBOY RIBEYE cilantro butter	44.95
33 OZ A BAR N WAGYU TOMAHAWK RIBEYE smoked chile butter	99.95

ADD GRILLED SHRIMP OR GULF LUMP CRAB \$9.95

TEXAS PLATES

GRILLED CHIPOTLE MEATLOAF chive whipped potatoes / sautéed green & wax beans / smoked tomato-poblano salsa	15.95
PAN SEARED GULF SNAPPER chile rubbed / orzo / roasted jalapeño chimichurri / spinach / pickled tomato / citrus / micro cilantro	22.95
CHICKEN FRIED STEAK Texas wagyu beef / chive whipped potatoes / jalapeño sausage gravy / sautéed green & wax beans	16.95
TEXAS FARM RAISED REDFISH grilled asparagus / charred orange butter / gulf lump crab / pickled fresnos / arugula	29.95
HERB ROASTED CHICKEN BREAST Texas goat cheese grits / seasonal vegetables / chicken jus	15.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cad-mac'n chz / buttered cornbread	18.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	14.95
MESQUITE GRILLED BONE-IN PORK CHOP BBQ roasted brussels sprouts with spiced pecans / smoked chile butter	24.95
BLACKENED CATFISH & GULF SHRIMP sausage jambalaya / cilantro basmati rice	18.95
A BAR N WAGYU BURGER white cheddar / tomato / red onion / pickles / iceberg / creole mustard / garlic aioli / smoky BBQ sauce / 'cowboy candy' / everything bun	15.95
SMOKED FRIED CHICKEN warm roasted marble potato salad / buttered cornbread <small>*our fried chicken is breaded and fried to order and may take up to 15 minutes</small>	18.95

SIDES

BBQ ROASTED BRUSSELS SPROUTS W/SPICED PECANS	SAUTÉED GREEN & WAX BEANS	HAND-CUT FRENCH FRIES
ORZO WITH JALAPEÑO CHIMICHURRI & TOMATOES	TEXAS GOAT CHEESE GRITS	GRILLED ASPARAGUS
BUTTERMILK CHIVE WHIPPED POTATOES	CADI-MAC'N CHZ	SEASONAL VEGETABLES
WARM ROASTED MARBLE POTATO SALAD	ANCIENT GRAIN & KALE SALAD	CILANTRO BASMATI RICE

LOCAL SOURCING

ARNOLD BROS. FOREST PRODUCTS; IRVING, TX: Mesquite Wood KERRY HONEY FARMS; FORT WORTH, TX: Honey BRAZO'S VALLEY; WACO, TX: Cheeses CAMPBELL HOLMES FARM; NIXON, TX: Farm Birds PACHI PACHI FARMS, YANTIS, TX: Cheese PRO-HEALTH; CARROLLTON, TX: Potatoes WONDERFUL CITRUS; MISSION, TX: Grapefruits, Oranges TEXAS GOLD SHRIMP; BROWNSVILLE, TX: Shrimp THE SWEETHOUSE; ROWLETT, TX: Ice Cream ROSA FAMILY FARMS; LEONARD, TX: Goat Cheese A BAR N RANCH; CELINA, TX: Wagyu Beef EL MILAGRO; SAN MARCOS, TX: Tortillas CHEF MILTON'S SALT; DALLAS, TX: Pink Himalayan Sea Salt, Smoked Peppercorns BROKEN ARROW RANCH; INGRAM, TX: Wild Game Sausages VELDHIJZEN CHEESE SHOP; DUBLIN, TX: Cheeses TASSIONE FARMS; STEPHENVILLE, TX: Herbs, Kale, Chard OAKHILL FARMS; POTEET, TX: Jalapeño Peppers LAMPMAN PECAN COMPANY; DE LEON, TX: Pecans TEXAS FARM PATCH; PLEASANTON, TX: Pickling Cucumbers J&B FARMS; HONDO, TX: Bi-Color Corn HOMESTEAD GRISTMILL; WACO, TX: Stone Ground Grits DOODLE FARMS LEGACY HALL; PLANO, TX: Micro Greens LUCKY LAYLA; PLANO, TX: Lucky Layla Butter TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX: Olive Oils, Balsamic Vinegar MAHARD EGG FARM; PROSPER, TX: Eggs EILAND COFFEE; RICHARDSON, TX: Whole Bean Coffee GANDERMANN ACRES; WHARTON COUNTY, TX: Mustard Greens TENAZA ORGANICS; LOS FRESNOS, TX: Kale, Cauliflower DALLAS MOZZARELLA COMPANY; DALLAS, TX: Ricotta Salata VILLAGE FARMS; MARFA, TX: Campari Tomatoes, English Cucumbers FREDERICKSBURG PEACH COMPANY; SPICEWOOD, TX: Squash