

ONE-HITTERS

KOHLRABI PIE TEE | 6
herbs, aged pecorino

CROQUETTE | 7
ham hock, gribiche, petite vegetables, house hot sauce

CHILLED SMOKED CLAMS | 4
compressed honeydew, nuoc cham, cilantro oil

SETTING THE TABLE

DAILY BREAD | 12
house baked, rodoulphe le meuniere

JAMÓN IBÉRICO | 21
carved to order

WINTER GREENS & ROSÉ VINAIGRETTE | 16
castelfranco, persimmon, frisée, fennel blue cheese

FOIE & SEA ISLAND CORNBREAD | 22
shishitos, white cheddar, brown butter, spiced honey
+ caviar 12

STEAK TARTARE | 20
sous-vide egg yolk, cornichons, capers, sunchoke crisps

CITRUS CURED SNAPPER CRUDO | 22
ginger vinaigrette, sprouting cilantro, chili oil, passion fruit

SHAREABLES

WAGYU TALLOW SEARED OYSTER | 19
flambadou, pancetta, espelette

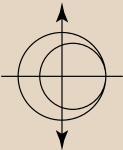
LAMB BELLY | 24
pickled daikon, chermoula, herb lettuce cups

JAPANESE SWEET POTATO | 16
apricot, golden raisin, stracciatella, cashew

BLUE PRAWN TOAST | 18
smoked trout roe, yuzu ginger aioli, chives

EMBERED MAITAKE | 16
kohlrabi escabeche, brown butter soubise, chimichurri

CHARRED BROCCOLINI | 14
lemon, cold fried garlic, chili flakes



PASTA

LAMB BOLOGNESE | 27
lumache, calabrian chili, ricotta, fresh basil

HOKKAIDO SCALLOP | 28
cestini, truffle brodo, parmesan froth, chives
+ winter truffle 13

WAGYU BEEF CHEEK | 24
agnolotti, lemon ricotta, frilly mustard greens, jus

WINTER SQUASH | 22
gnocchi, miso brown butter, sage, spiced hazelnuts

PORK RAGU VERDE | 23
mafaldine, oregano, chile, parmesan

FROM THE HEARTH

SNAKE RIVER WHITE STURGEON | 36
chanterelle, tarragon, creamed leeks, spinach

SAKURA PORK | 38
roasted kabocha, verjus, winter herbs

DUCK BREAST | 42
roasted cabbage, almond nage, spiced figs

BUZZED & AGED BURGER | 20
gruyere, caramelized onions, herb remoulade, fries

EMBERED ROASTED BRANZINO | 29
nduja sofrito, fennel, lemon verbena

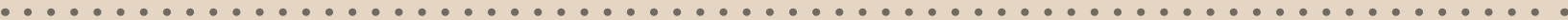
WOOD-FIRED HALF CHICKEN | 36
guindilla peppers, roasted cipollini, chicken jus

HEARTH ROASTED TURBOT | MP
lemon-brown butter emulsion, lemon segments, chervil

TEXAS WAGYU CHEF’S CUT | 49
au poivre butter, pearl onions, bone marrow jus

21-DAY DRY AGED RIBEYE 20 oz | 99
smoked tomato, bordelaise, herb oil

45-DAY DRY AGED TOMAHAWK 36 oz | MP
miso bordelaise, crispy parmesan potatoes



SUNDAY SUPPER EVENINGS *serves 4* | 99
MF fried chicken, corn bread, pimento grits, broccolini, dessert
20% of sales are donated to Meat Fight - a nonprofit organization that raises money for multiple sclerosis research and support



Eduardo Osorio, Executive Chef | Rogelio Chavez, Executive Sous Chef | Steven Spence, General Manager | Natalie Baysinger, Assistant General Manager

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.