



BAR BITES

SOLO PLATES

OYSTER ON THE HALFSHELL This evening's mignonette	4
DEVILED EGG Crispy fried with pimento cheese or Traditional truffled	5
WILD MUSHROOM ARANCINI Truffle carpaccio, creme fraiche	5
SPICY TUNA TARTARE Yukon gold potato chip, piment d'espelette	8
NIKKI MEATBALLS Tzatziki	5
MINI SAGANAKI BURGER TX Wagyu, halloumi, arugula tomato jam, oregano dijonnaise	9
STEAK TARTARE TOAST TX Wagyu, brioche, cured egg yolk	9
CAVIAR BUMP Osetra, creme fraiche, edible spoon, chive	15

SHARED PLATES

WHIPPED FETA SPREAD Hot honey, pistachios, pita	11
SZECHUAN CHILI CHICKEN Toasted peanuts, sesame, charred scallion aioli	13
TX WAGYU JERKY Miso honey marinade	11
CHICHARRÓNS Sour cream & onion seasoning	5
SMOKED SALMON DIP Creme fraiche, savory parmesan spoons	12
TOM'S FRIES Bechamel, Fresno pepper, feta, ketchup black garlic aioli	9
TX WAGYU QUESADILLA Goat cheese, caramelized shallot, house steak sauce	13
CAVIAR CHICKEN TENDER Golden kaluga caviar, aerated ranch	18
DEVONSHIRE CAVIAR SERVICE Mini pita bread, traditional accoutrements	225

FLATBREADS

ROASTED MUSHROOM Deep Ellum goat cheese, confit garlic, arugula	14
SPICY PEPPERONI Ricotta, red onion, calabrian chili	15
BURRATA & PROSCIUTTO Fresh basil, aged balsamic, prosciutto San Daniele	16
TX WAGYU BRISKET Smoked cheddar, pickled red onion house steak sauce	15
PESTO CHICKEN Deep Ellum goat cheese, sun-dried tomatoes basil pesto	16

No substitutions on flatbreads

AFTER DINNER

FOIE GRAS "SNICKERS" Maldon salt	18
J. RAE'S CHEESECAKE Changes weekly	10
SOFT SERVE MARGARITA Tentador Rose hibiscus lime	5 15
SOFT SERVE OLD FASHION Four Roses black cherry	5 15

Menu by Chef Jacob Williamson