



BAR BITES

## SOLO PLATES

<b>OYSTER ON THE HALFSHELL</b> This evening's mignonette	<b>4</b>
<b>CRISPY DEVEILED EGG</b> Whipped pimento cheese	<b>5</b>
<b>WILD MUSHROOM ARANCINI</b> Truffle carpaccio, creme fraiche	<b>5</b>
<b>SPICY TUNA TARTARE</b> Yukon gold potato chip, piment d'espelette	<b>8</b>
<b>NIKKI MEATBALLS</b> Tzatziki	<b>5</b>
<b>MINI SAGANAKI BURGER</b> TX Wagyu, halloumi, arugula tomato jam, oregano dijonnaise	<b>9</b>
<b>STEAK TARTARE TOAST</b> TX Wagyu, brioche, cured egg yolk	<b>9</b>
<b>CAVIAR BUMP</b> Osetra, creme fraiche, edible spoon, chive	<b>15</b>
<b>FOIE GRAS "SNICKERS"</b> Maldon salt	<b>18</b>

## SHARED PLATES

<b>WHIPPED FETA SPREAD</b> Hot honey, pistachios, pita	<b>11</b>
<b>SZECHUAN CHILI CHICKEN</b> Toasted peanuts, sesame, charred scallion aioli	<b>13</b>
<b>TX WAGYU JERKY</b> Miso honey marinade	<b>11</b>
<b>CHICHARRÓN</b> Sour cream & onion seasoning	<b>5</b>
<b>FRIED ARTICHOKE</b> Aleppo chili, lemon garlic yogurt	<b>6</b>
<b>SMOKED SALMON DIP</b> Creme fraiche, savory parmesan spoons	<b>12</b>
<b>TOM'S FRIES</b> Bechamel, Fresno pepper, feta, ketchup black garlic aioli	<b>9</b>
<b>TX WAGYU QUESADILLA</b> Goat cheese, caramelized shallot, house steak sauce	<b>13</b>
<b>DUCK CONFIT QUESADILLA</b> Brie, caramelized shallot, tart cherry	<b>14</b>
<b>CAVIAR CHICKEN TENDER</b> Golden kaluga caviar, aerated ranch	<b>18</b>
<b>DEVONSHIRE CAVIAR SERVICE</b> Mini pita bread, traditional accoutrements	<b>225</b>
<b>J. RAE'S CHEESECAKE</b> Changes weekly	<b>10</b>

## FLATBREADS

<b>ROASTED MUSHROOM</b>	<b>13</b>
Deep Ellum goat cheese, confit garlic, arugula	
<b>SPICY PEPPERONI</b>	<b>15</b>
Ricotta, red onion, calabrian chili	
<b>BURRATA &amp; PROSCIUTTO</b>	<b>16</b>
Fresh basil, aged balsamic, prosciutto San Daniele	
<b>TX WAGYU BRISKET</b>	<b>15</b>
Smoked cheddar, pickled red onion house steak sauce	
<b>PESTO CHICKEN</b>	<b>16</b>
Deep Ellum goat cheese, sun-dried tomatoes basil pesto	

*No substitutions on flatbreads*