

STARTERS



- * SPECIALTY OYSTERS MP
- PICKLED GULF SHRIMP- seasonal fruit, jalapeño, mint, cucumber, radish 15
- * MEXICAN-STYLE SEAFOOD COCKTAIL- mixed fish and shellfish, tomato, avocado, jalapeño, lime 15
- * DRY-AGED BEEF TARTARE- pickled mushrooms, peanuts, mala, malanga chips 15
- BLUE CRAB SALAD- aji amarillo remoulade, worcestershire vinaigrette, roe, brioche toast 16



- CRISP WILD SOFT-SHELL CRAB- pickled watermelon & green tomatoes, fresno chiles, mississippi comeback 16
- OYSTERS & BACON- four crispy gulf oysters, peppered bacon, collard green coleslaw, yuzu-miso aioli 15
add one 3
- THREE-CHEESE PIMENTO- house-smoked city ham, black sesame rice crackers, house pickles 14
- SPICED SWEET POTATO CHIPS 5
- CABRITO "TACO"- flat bread, spiced sunflower seed, herb salad, red onion, Aleppo yoghurt, pickled watermelon rind each 6

VEGETABLES and GRAINS

- FARM TO MARKET SALAD- local produce, changes seasonally 11
add chicken + 6
- * SAUSAGE-FRIED SORGHUM- house-made sausage, spring vegetables, tempura farm egg, fresno pepper, furikake, sweet chili sauce 15
- GREENS- collards and braised greens, peppered bacon, toasted peanuts 10
- COAL-ROASTED BEET SALAD- mixed local greens, blue cheese, spiced yoghurt, pecans, popped sorghum granola 12
- GRILLED CAULIFLOWER- Okinawa white bbq sauce, pickled red onion, togarashi 9



YARD BIRD

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ROTISSERIZED

tea brined, spit roasted over pecan wood, white BBQ sauce

2 PIECE- house biscuit, braised greens **21**

white meat only (breast + wing) +3

WHOLE BIRD (a la carte)- 37

THE LONG WALK TO NASHVILLE

brined... rotisserized... and hot fried.

Szechuan mala sauce

2 PIECE- house biscuit, braised greens **21**

white meat only (breast + wing) +3

WHOLE BIRD (a la carte)- 39

* THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH, UNDERCOOKED PROTEINS, ETC. OUR KITCHEN AND BAR USE NUTS, DAIRY, EGGS, GLUTEN, FRIES IN PEANUT OIL AND THE LIKE. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

MAINS

- WOOD-GRILLED BEEF TENDERLOIN- 8oz filet, spicy BBQ glaze, crisp pickled okra, hominy cheddar grits 38
- DRY-AGED BERKSHIRE PORK CHOP- dashi-braised field peas, heirloom tomatoes, Texas peaches, roasted pecans, sweet sorghum mop sauce 32
- "CHICKEN & DUMPLINGS"- house-made ricotta cavatelli, rotisserized chicken, spring veg, onions, parmesan, pistou, crispy chicken skin 24
- REDFISH ON THE HALF SHELL- fried pickled green tomatoes, crawfish and grilled corn maque choux, smoked peppadew butter 29
- AVA SHRIMP AND GRITS- six gulf shrimp, grilled trinity, ham, white wine tabasco sauce 24
- CORNMEAL-DUSTED CATFISH- gulf shrimp, laurel-scented Carolina gold rice, collard greens, smoked ham hock "gumbo", comeback sauce 21
- RAPSCALLION BURGER- three-cheese pimento, peppered bacon, LTO, dill pickle, creole mustard, spiced sweet potato chips 16

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MARKET STEAK  **MP** [Ask your server]

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SOUTHERN STAPLES

- GAMMY'S BAKED MAC with sharp cheddar 11
- GRILLED CORN MAQUE CHOUX with crawfish 11
- FRIED PICKLED GREEN TOMATOES with green goddess dressing 9
- HOMINY CHEDDAR GRITS 10
- BUTTERMILK BISCUIT 3.25
seasonal jam & sorghum butter upon request

Please
VISIT OUR OTHER CONCEPTS:
dallasboulevardier.com
-AND-
veritaswinedallas.com

