

STARTERS



- * SPECIALTY OYSTERS MP
Pair with a Ford's Gin Martini 12
- SMOKED SHRIMP- cucumber, green onion, radish, jalapeño, horseradish cocktail sauce, avocado 13
- * BEEF TARTARE- pickled mushrooms, peanuts, mala, malanga chips 15
- BLUE CRAB SALAD- aji amarillo remoulade, worcestershire vinaigrette, roe 16



- THREE-CHEESE PIMENTO- house-smoked city ham, black sesame rice crackers, house pickles 14
- HOT FRIED OYSTERS- four crispy gulf oysters "Nashville style", pickled fennel slaw, yuzu-miso aioli 15
- CRAWFISH DEVEILED EGGS- five miso-whipped eggs, remoulade sauce, pickled shallots, biscuit crumbs 11
- SPICED SWEET POTATO CHIPS 5

Honky Tonk Style- pulled pork, smoked cheddar, cream gravy, scallion, pickled red onion, jalapeños +5
- CRISPY SOFT SHELL CRAB- green tomato chow, heirloom tomatoes, ginger-pressed watermelon, chili-masago aioli 15

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.

VEGETABLES and GRAINS

- SUMMER SALAD- salsa verde, daikon sprouts, caramelized stone fruit, biscuit croutons, Parmesan, orange supremes 12
add chicken +6
- CRISPY POACHED EGG SALAD- local greens, smoked city ham, grilled asparagus, toasted pecans, pickled mushrooms, smoked peppadews, shaved Parmesan 13
- FRIED GREEN TOMATOES- lemon zest, fresh herbs, remoulade sauce 8
- CRISPY BRUSSELS SPROUTS- Luscher's sausage, honey mala, toasted peanuts, pickled shallots, scallions 9
- GRILLED CAULIFLOWER- Okinawa white bbq sauce, pickled red onion, togarashi 11



- 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 **22**
white meat only (breast + wing) +3
 - WHOLE BIRD (a la carte)- 39**

MAINS

- WOOD-GRILLED 10 OZ PRIME NY STRIP- Texas plum demi-glace, cauliflower soubise, pickled fennel and bok choy salad, dry-aged spuma 33
- BLUE CRAB & CRAWFISH FETTUCINE- confit heirloom tomatoes, pickled okra, wood-charred lemon butter, Aleppo pepper, herbed bread crumbs 25
- "CHICKEN & DUMPLINGS"- ricotta gnocchi, rotisserized chicken, parmesan, pistou, crispy chicken skin 25
- WOOD-GRILLED TEXAS FISH- Texas peach and sorghum chermoula, crispy smashed new potatoes, grilled bok choy 28
- SEARED DAY BOAT SCALLOPS- four u-10 scallops, house-made ham, sweet corn succotash, grilled asparagus, charred spring onion chimichurri 32
- RAPSCALLION BURGER- wood-grilled, three-cheese pimento, peppered bacon, LTO, pickle, creole mustard, spiced sweet potato chips 16
- A BAR N RANCH CHICKEN FRIED STEAK- braised greens, horseradish mashed potato, Luscher's sausage cream gravy 24

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

SOUTHERN STAPLES

- GAMMY'S BAKED MAC with sharp cheddar 11
- FRIED PICKLED OKRA with parmesan & comeback sauce 7
- CRISPY SMASHED NEW POTATOES with parmesan, lemon, and herbs 7
- TASSO HAM-BRAISED GREENS 6
- BUTTERMILK BISCUIT 3.25
seasonal jam & sorghum butter upon request

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

