



## **Raw Bar: Patio only**

**East Coast Oysters on the Half Shell- MP**

## **Appetizers, Salads, and Veggies: Patio or Takeout**

**Fried Green Tomatoes-** blue crab salad, cilantro, pickled onion, aji amarillo remoulade \$16

**RapsCALLION Pimento Cheese-** fried saltine crackers, pickled and fresh veggies \$12

**Deviled Eggs-** 5 eggs with crispy chicken skin, dill, barrel-aged hot sauce \$12

**Farm to Market Salad-** mixed greens, Texas peaches, pickled fennel, goat cheese, basil, bacon, cherry tomatoes, green goddess dressing \$13

Add chicken + \$6 Add shrimp + \$8

**Tempura Shrimp-** 5 Shrimp, mala aioli, pickled onion, cilantro, scallion, peaches, BBQ spice \$14

**RapsCALLION Brussels Sprouts-** sausage, honey mala, toasted peanuts, pickled onion, scallion \$12

## **Entrees: Patio or Takeout**

**Seafood Fettucine Primavera-** blue crab, shrimp, English peas, Romano beans, carrots, cherry tomatoes, white wine cream sauce \$27

**Three Piece Chicken-** your choice of Wood-Rotisserized or Long Walk Hot Fried, mustard greens, biscuit \$25 white meat only + \$3

**“Chicken & Dumplings”-** ricotta gnocchi, rotisserized chicken, Parmesan, pistou, crispy chicken skin \$27

**24 Hour “A Bar N Ranch” Wagyu-** sous-vide medium-rare for 24 hours and grilled over Texas pecan wood, crispy brussels sprouts, pickled sweet corn, warm red potato salad, grilled scallion-Parmesan chimi \$33

**Heritage Berkshire Pork “Secreto”-** wood-grilled secret butcher’s cut, charred Romano beans, sweet potato purée, Texas peach mostarda \$29

**RapsCALLION Burger-** wood-grilled, three-cheese pimento, bacon, LTO + horseradish pickle, creole mustard, spiced sweet potato chips \$20

**Butcher’s Block & Dry-Aged Cuts-** ask your server MP

**Market Fish-** ask your server MP