

# nightcap

## SNACKS

### HOUSEMADE PRETZEL

*whipped dill garlic butter, pickled mustard seed*

6

### HOUSE SALAD

*arugula, watermelon radish, onion vinaigrette*

7

### ADAMS OLIVES

*marinated castelvetrano, potato crisp, gorgonzola aioli, herbs*

8

### EGGPLANT CAPONATA

*eggplant, tomato, raisin, pine nuts, herbs*

9

### CHEESE PLATE

*coconut gouda, mango jelly, coffee gel, shaved hazelnut*

15

### WAYGU BEEF TARTARE

*miso vinaigrette, cured egg yolk, pearl onion, squid ink lavosh*

20

## FOR THE TABLE

### FROZEN GAZPACHO

*heirloom tomatoes, parmesan ice cream, sherry vinaigrette*

11

### ROASTED BEETS

*pickled strawberry, quark cheese, buttermilk vinaigrette, green tea*

12

### TEXAS BOUNTY

*charred corn, avocado, peach, goat cheese*

13

### COCONUT BRAISED PORK BELLY

*banana grits, fresno chili, lime*

15

### HAMACHI CRUDO

*yuzu kosho, ponzu, puffed sorghum, lemon*

16

{chef}

Drew Dunston

{sous chef}

Adam Winters

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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## MAINS

### SWEET POTATO GNOCCHI

*housemade ricotta, kale, pickled tomato*

18

### ROASTED CHICKEN BREAST

*potato dauphine, black garlic, maitake mushroom, truffle jus*

26

### BEEF AND BROCCOLI

*grilled hanger steak, broccoli two ways, raisin miso, ginger*

31

### SEARED SEA SCALLOPS

*sunchoke pudding, smoked grapes, sunflower seed, preserved lemon*

32

## SWEETS

### ANTS ON A LOG

*peanut butter panna cotta, celery sorbet, raisin jam, fourmis*

12

### COCONUT PUDDING

*marinated watermelon, lime, malted peanuts, ginger crisp*

12

### FLOURLESS CHOCOLATE CAKE

*potato chip ice cream, butterscotch miso, maldon*

13

{chef}

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