



San Antonio Restaurant Week | Dinner

\$35/person* | January 13-27

Daily | 5PM - close

1st COURSE *(choice of)*

Southern Wedge

Grilled romaine, charred corn, bacon lardons, baby heirloom tomatoes, fried shallot, avocado ranch

Brown Sugar Honey Smoked Ribs

BBQ beans, braised collard greens, shaved green onion

2nd COURSE *(choice of)*

Roasted Poblano Spinach Dip

green chili, cream cheese, venison, beef, sourdough

Fried Brussels Sprouts

sambal honey glaze, ham, feta cheese

3rd COURSE *(choice of)*

Pecan Pork Tenderloin

green beans, mushrooms, beer mustard, spatzle

Bacon Wrapped Chicken Ballotine

calabaza squash, zucchini, corn, tomatoes, jasmine rice, fresh oregano

Confit Duck Leg

roasted sweet potato, fava beans, hatch chili sauce, radish, charred spring onion

DESSERTS *(\$7 each)*

Buttermilk Pie

toffee crust, walnut streusel, Chantilly cream

Can be Gluten Friendly

*Please keep in mind any gluten friendly items are prepared in a kitchen with the risk of gluten exposure
.Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.*

**Price excludes tax/tip.*