



DINNER MENU

SMALLS

Deviled Eggs carrot / smoked paprika / candied pecans / beet chow chow / dill	9 Beef Skewers marinated / grilled / Texas barbecue sauce / jalapeño pickled carrots	13
Pimento & Cheese 🌱 ham / cheddar / burrata / blackened tortilla chips / candied jalapeños / cilantro	11 Fried Shrimp 🌱 green apple cabbage slaw / purple kale / chili garlic aioli / celery vinaigrette / celery leaves	17
Carrot Hummus 🌱 Swiss chard / fresh carrot / smoked carrot pumpkin seed & pecan vinaigrette / sweet potato chips	12 Chef's Seasonal Dip 🌱 parsnips / smoked gruyere / parmesan / beet & hibiscus red wine puree / herbed breadcrumbs / blackened tortilla chips	12
Cheese & Charcuterie Board Chef's hand-picked selection of three cured meats / three artisanal cheeses / toasted brioche / house-made jams / house-made pickles /	22 Oysters "Half Shell" 6 count / Chef's rotational hand-picked selection / Chimichurri sauce / charred lemon / pumpnickel cracker	18

FEATURED OYSTER FARM

Adding oysters for the first time to our menu, we will highlight all that is to offer from Virginia all the way up the coast to Maine. Oyster farming offers numerous benefits, including a sustainable seafood source, water quality improvement through filtration, and habitat creation for other marine life. The flavors can be different from region to region and worth exploring alongside our local ingredients.

GREENS & GRAINS

Masonic House pickled celery / pickled red onion / feta / candied pecans / savory granola / Dijon-thyme vinaigrette / Texas Olive Co. balsamic drizzle		11
Serrano Caesar 🌱 pepper jack / pumpnickel croutons / serrano Caesar dressing		11
Beet & Arugula 🌱 roasted red beets / goat cheese / citrus / candied seeds & nuts / pumpnickel crumbs / beet chips / citrus vinaigrette		12
Spinach & Kale Salad Deep Ellum blue cheese / bacon / apple chips / fresh apple / candied seeds and nuts / blue cheese dressing		11

SALAD ADDITIONS

grilled chicken 8 | grilled shrimp 9 | steak 11

WATER

Creole Pan Seared Shrimp 🌿	21
Carolina gold dirty rice with pork-jalapeno sausage / spinach / celery / Creole butter sauce / baguette	
Blackened Striped Bass	25
braised scarlet runner beans / sweet potato / chermoula sauce / lime cilantro butter sauce / pickled radish / micro cilantro	
Pan Roasted Red Fish	27
potato puree / tomatillo / red bell pepper / pork chorizo / tomatillo glaze / chipotle butter / microgreens	
Crispy Catfish 🌿	23
cornmeal fried / braised red cabbage / yellow beet & chorizo remoulade / fennel, purple watercress & kale salad / citrus vinaigrette	

FEATURED RANCH

K Bar K Ranch- pasture raised birds & cattle

Located in Pottsboro, TX, this ranch started as the dream of Kent and Karen Black with the purchase of their first cattle in 1986 as a small commercial herd. Scott Galyon, General Manager and Head Cowboy, raises their animals and birds on pasture. Pastured means animals are never in a feedlot or a cage; chickens are on grass within two weeks of age. Their meat is natural with no hormones, no preservatives, and no antibiotics.

RANCH

House Hamburger 🌿	17
ground brisket-chuck-short rib / smoked cheddar / lettuce / tomato / whole wheat bun / pickle / house cut fries	
Chicken Fried Steak 🌿	21
sour cream mashed potatoes / pepper pan gravy / mustard and honey glazed Swiss chard	
Braised Beef Cheek	36
cauliflower & potato mashed / sauteed kale / pickled cauliflower / herbed breadcrumbs	
Wagyu Filet	55
scallion mashed potatoes / spinach / smoked baby carrots / broccolini / chimichurri	
Ribeye	50
short smoked / fingerling potatoes / leeks / roasted carrots / Dijon mustard rub / béarnaise / pickled jalapeño	

FARM

Pork Tenderloin	26
rosemary garlic marinated / mustard greens hash browns / sun dried tomato aioli / bacon onion tomato jam / curly baby kale	
Pork Carnitas Enchiladas	19
House-made tortillas / Carolina gold red rice / tomatillo salsa / fall squash / queso fresco Chicharrónes / micro cilantro	
Duroc Pork Porterhouse	36
chili molasses glaze / bacon Brussel sprouts / crispy purple potatoes / mustard greens yogurt sauce / crispy parsley	
Roasted Half Chicken	23
herb-rubbed and sous-vide / braised collard greens / braised white beans / rosemary	
Crispy Chicken Breast 🍗	19
panko crusted / cucumber kale white cabbage slaw / chili vinaigrette / peanuts / sesame seeds / collard greens sauce / lemon butter and brined pea sauce / crispy parsley / chili dust	
Braised White Bean Cauliflower & Butternut Squash	17
pumpkin seed pesto / pickled radish / pumpkin seeds / purple watercress	

FEATURED FARM

Water Boy Farms

Water Boy Farms, our 6-acre organic farm in Lucas, was established in 2015 to supply flowers, microgreens, produce, honey, and beef to our restaurants. Owner and farmer Rick Wells works alongside Chef Dre and Harvest Beverage Director Logan Castele to plan each season with our restaurants' needs in mind, helping to curate a truly seasonal menu so that every plate and seasonal cocktail carries a small bit of our farm through a vegetable, herb, or flower. In addition to the garden, we pasture a small herd (11) of Black Baldy cattle on 18 surrounding acres of the farm. Our restaurant employees support the farm with our composting program which has diverted over 5 tons of eligible kitchen composted on the farm. We continue to prosper from our farm not only from organic and regenerative practices but also in education to be better stewards of the land.

ANDS 7

sour cream mashed potatoes
bacon Brussel sprouts
seasonal succotash
braised white beans

house cut fries
braised collard greens
dirty rice
sauteed broccolini

Executive Chef Andrea Shackelford

ARTISANS

Paul Ernest-photography • **Jon Flaming**-art • **Jamie Rice**-art • **Laura Miller**-art
Rachel Dory-art • **Victor Mueller**-Woodwork & Façade • **The Last Art Gallery**-art
East End Salvage-furniture & curated pieces • **Gray Living**-chandeliers
Greg O'Neal-art & interior design • **Badar Ranch Antiques**-furniture & curated pieces
Market Hill-furniture • **The Couture Drapery Company**-drapes • **Scoville Brown**-lighting
Refresh Glass-water tumblers • **Lola Antiques**-furniture & curated pieces
George Fuller Contracting-builder • **Round Top Ranch Antiques**-furniture & curated pieces
Andrew Wells-art stands • **Kingston Fabrics & Upholstery**-custom booths
Whiskey Rose Leather-Menus • **Clampitt Paper Company**-menu paper
Trinity Signs-signs • **Chase Hall**-decorative accessories • **Hickory Chair**-design
Parks Design-knots • **Rick Wells**-idea • **Birds and Words**-art • **Jasper and Petals**-candles
Groovy Coop-decoration • **Ambrosia**-decoration • **Petals and Vines**-decoration
McKinney Hat Company-hats • **Home-ology**-art • **Jay Barboglio**-decor • **Inessa Stewart**-decor
Global Views-decor • **Marvin Posey**-art • **Jan Martin**-art • **Kim Guthrie**-art

FEATURED ARTIST

Jane Semple Umsted

Jane Semple Umsted, a Durant resident, has spent a lifetime working in a variety of media including oils, acrylics, watercolor, sculpture, and the unique media of batik. She is a descendent of two Choctaw Chiefs and her art exudes the spirit of her Native roots.

Jane serves as the curator of the Semple Family Museum of Native American Art at Southeastern Oklahoma State University. She received a B.F.A. from the University of Oklahoma in 1969 and an M.E. from Southeastern Oklahoma State University in 1989. She retired from the Durant Public Schools where she was the art teacher for the Durant Middle School in 2007.

In 2023 President Joe Biden appointed Jane Semple Umsted, a Choctaw Nation of Oklahoma tribal member, to the Institute of American Indian Arts Board of Trustees. We are thrilled to share with you her beautiful art depicting themes in nature and heritage

FARMERS / RANCHERS / GROWERS / FISHERMEN

K Bar K Ranch-beef & cage free chickens • **Anson Mills**-grains
Comanche Buffalo at Nance Ranch-meat • **Oak Cliff Coffee Roasters**-coffee
Profound Microfarms & Foods-produce & local goods • **44 Farms**-beef
Luscombe Farm-jams & jellies • **Bishop Hill**-flowers • **Our Farmlet**-produce
Chisholm Trail-grass fed beef • **Comeback Creek**-produce
Veldhuizen-cheese • **Barton Springs Mill**-grains
Henry's Homemade Ice Cream-ice cream • **Spice and Tea Merchants**-tea
Rehoboth Ranch-pork • **Gulf of Mexico Reef Fish Shareholders Alliance**-gulf wild program
Windy Meadows Family Farm-chicken • **Local Yocal**-meats
Brazos Valley Cheese Company-cheese • **Fields of Fidelis**-lavender • **Empire Bakery**-breads
Eden Hill Winery & Vineyard-wine • **Ironroot Republic Distilling**-spirits • **TUPPS Brewery**-beer
Water Boy Farms-organic flowers, produce, honey, beef & herbs
Dallas Mozzarella Company-cheese • **Homestead Gristmill**-cornmeal
Hamm's Meat and Market-meats • **Pure Land Farm**-produce • **Texas X**-wagyu beef
Rosewood Ranches-wagyu beef • **Zursun Idaho Heirloom Beans**-heirloom beans
Snake River Farms-beef • **Youngs Greenhouse**-lettuces
Bresnan Bread and Pastry-bread & pastries