

SMALL

SMOKED SALMON CROSTINI 10
herbed cream cheese · capers
· tomato · onion

SPRING HUMMUS 8
tapenade · mint · peas · crispy pita

GRILLED PORTUGUESE OCTOPUS 13
adobo · roasted peppers

CARAMELIZED BRUSSELS 9
soy vinaigrette · peanuts · bonito

ROASTED CAULIFLOWER 9
herb tahini · pistachios · nori

PISTACHIO CRUSTED GOAT CHEESE 11
seasonal jam

BENJY'S ARTISAN GREENS 9
charred carrots · cucumbers · farro
· goat cheese · champagne vinaigrette

> **BRAISED TEXAS OKRA** 7
basmati rice · aji amarillo
· caramelized onion

JUMBO LUMP CRAB SALAD 12
champagne vinaigrette · naval oranges
· dukkah · shaved egg

GRILLED LAMB MEATBALLS 12
mint lebne · shaved brussel sprout salad

POTATO-LEEK SOUP 7
bacon · scallions · sour cream

CRAFT BREWS

BUFFALO BAYOU BREWING CO.
"SUMMER'S WIT" 7
coriander · orange peel
· belgian witbier · 6% abv

BRAZOS VALLEY BREWING CO.
"WILLIN'" 7
citrus nose · clean finish
· mosaic pale ale · 5.2% abv

LARGE

TEXAS BUFFALO BURGER 16
pepper jam · bacon · cheddar · tomato

GRILLED SCOTTISH SALMON 26
local vegetables · cherry tomatoes
· chimichurri

RED WINE BRAISED SHORT RIB 26
potato puree · bok choy
· roasted shallots

> **BLACKENED SNAPPER** 26
asparagus · mushrooms · chili lime dashi

BUTCHER'S CUT STEAK 38
loaded mash · garlic confit
· au jus

CRUNCHY CHICKEN 20
potato gratin · green vegetables
· creole honey mustard sauce

RAINBOW QUINOA SALAD 15
curried cauliflower · beets
· ginger citrus · spring vegetables

BUCATINI PASTA 16
oyster mushroom · caramelized onion
· peas · parmesan

ROASTED HALF CHICKEN 20
sweet cream corn · roasted vegetables
· preserved mushrooms

> **GRILLED WAHOO & GULF SHRIMP** 25
peppers · smashed soybeans
· coconut broth

WOOD OVEN

SAUSAGE PIZZA 16
tomato pesto · radicchio · feta

CHEESE PIZZA 15
chevre · peppadew · italian cheese · capers

CAULIFLOWER PIZZA 15
granda padano · preserved lemons
· pine nuts

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.