

ALL DAY SNACKS

Salmon Scotch Egg \$12

Horseradish Remoulade

Deviled Egg Duo \$17

American Caviar, Dill,
Salmon Roe, Masala

Southern Sour Cream and Onion Dip \$12

Caramelized Onions, Dill, Chive,
House-Made Potato Chips

Sturgeon Caviar \$34

Beef Tallow Steak Fries \$8

Smoked Ketchup, Sweet Onion Dip

Ploughmans Lunch \$27

Rotating Selection of Two Cured
Meats, Two Cheeses, Pickled Veggies,
Fruit Chutney, Whole Grain Mustard,
Boiled Egg and Toasted Sourdough

Texas Red “Fish and Chips” \$21

Beer Battered Redfish, Tartare Sauce,
Curried Peas, Beef Tallow Steak Fries

SALAD AND SOUP

Quinoa Salad \$15

Grilled Carrot, Halloumi Cheese,
Harissa Dressing, Fresh Herbs

Caesar Salad \$13

Little Gem Lettuce, Confit Tomato,
Garlic Breadcrumbs, Grana Padano

Add Grilled Chicken \$8

Baked Mac and Cheese \$12

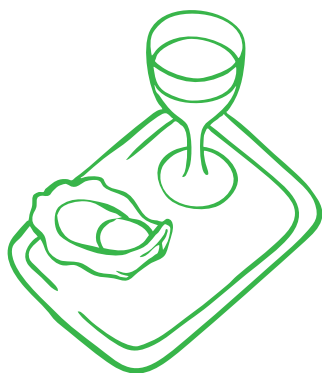
Four Cheese Mornay, Herbed Crust

Raw or Grilled Oysters on the Half Shell \$4 each

Spicy Horseradish, Mignonette,
Mezcal Cocktail Sauce, Crackers

– or –

Garlic-Herb Butter, Parmesan Bread
Crumbs, Lemon, Toasted Baguette



Wedge Salad \$15

Baby Iceberg Lettuce, Bacon Lardons,
Smokey Blue Cheese, Cherry
Tomatoes, Pickled Red Onion,
Granny Smith Apples, Buttermilk
Ranch Dressing, Brioche Croutons

Mulligatawny Soup \$9

Lentils, Potato, Cauliflower,
Coconut Cream

SANDWICHES AND SUCH

Henry's Long Dog \$11

Green Tomato Relish, Sport Peppers,
Dill Pickle, Mustard, Poppy Seed Bun

B.L.T. \$12

SLAB Bacon, Griddled Tomato,
Romaine Lettuce, Lemon Tarragon
Aioli, Toasted Brioche

Aged Double Smash Burger* \$22

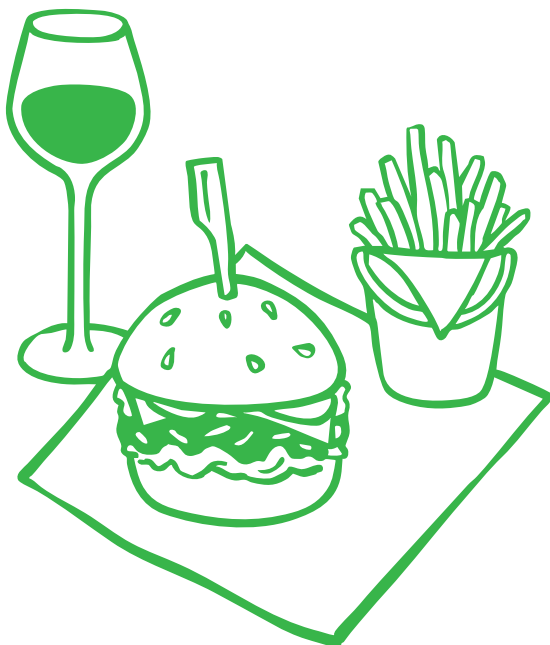
Smash Patties, American Cheese,
Caramelized Onion,
Beef Tallow Steak Fries

The Hotel Club Sandwich \$16

Fried Chicken Thigh, SLAB Bacon,
Lettuce, Tomato, Lemon Dill Aioli,
Brioche

Focaccia Fold-Over \$17

Mortadella, Four Cheese
Mornay, Pesto, Arugula, Roasted
Red Peppers



MAINS

THE DINNER PLATE

Cauliflower Puree,
Grilled Asparagus,
Cafe de Paris, Romesco Sauce

Choice of:

Roasted Chicken \$33

Seared Faroe Island Salmon \$38

12 Ounce Grilled Sirlon Steak \$52

Rotating Pasta \$23

Please Inquire for Pasta du Jour.



Chocolate Lava Cake \$14

Salted Caramel, Mexican Vanilla
Ice Cream

Hummingbird Cake \$11

Dulcey Cream Cheese Frosting,
Pineapple, Candied Pecans

Guests must notify your server of any food or drink allergies. We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

BREAKFAST

Mattie's Mini Biscuits \$6

Local Honey, Seasonal Butter,
Tow Buttermilk Biscuits

Oat and Chia Muesli \$11

Whipped Yogurt Mousse, Fresh
Seasonal Berries, House Granola

Short Stack \$11

Cornmeal Pancakes, Whipped
Butter, Warm Bourbon Maple Syrup
*Add Blueberries \$3; Bananas \$3; Add
Two Eggs with SLAB Bacon or Sausage
\$9*

Breakfast Plate* \$19

Two Eggs Any Style, SLAB Bacon
or Chicken Apple Sausage, Home
Fries. Served with Toast with Butter
and Seasonal Preserves.



Potato Dosa Crepe \$15

Savory Crepe, Spiced Potato,
Caramelized Onion, Herbed Clotted
Cream

Breakfast On A Bun \$14

SLAB Bacon or Chicken Apple
Sausage, Fried Egg, Pimento
Cheese, Smoked Tomato Aioli,
Texas Toast

Breakfast Taco \$3.75

Three Ingredients:
Choice of Corn or Flour Tortilla

Bacon, Potato, Black Bean, Egg,
Cheese

+\$.75 Avocado

+\$.50 Additional Topping

A LA CARTE SIDES

Two Eggs Any Style* \$6

Toast with Seasonal Preserves \$4

Home Fries \$6

SLAB Bacon \$7

Side Salad \$6

Chicken Apple Sausage \$6

Seasonal Fruit \$8

Everything Bagel \$4

Fresh Juices Available.

Please Inquire for Varieties.