

STRAIGHT UP
HILL COUNTRY
CUISINE

SNACKS

OYSTERS ON THE HALF SHELL, SMOKEY MIGNONETTE / 3.5

PICKLED QUAIL EGG, CRISPY LEEKS, HOT PAPRIKA / 3

PIMENTO CHEESE, EMBERED CHILES, WHOLE WHEAT CRACKERS / 6

BEEF JERKY, HABANERO JELLY AND ROASTED PEANUT / 5

BEER PICKLED CUCUMBERS, BBQ'D MUSHROOMS, GREEN CHILE OIL / 5

BUCKWHEAT CORN BREAD HONEY-MISO BUTTER / 6 (GF)

APPETIZERS

AGUACHILE, SNAPPER, WATERMELON, ALOE, BASIL / 14

CHARRED EGGPLANT GAZPACHO, TOMATO, SWEET PEPPER, AVOCADO AND FRIED CORN / 8

BEEF TARTARE WITH SAMBAL, PICKLED MUSTARD GREENS AND BROWN RICE CRISPS / 12

SWEET POTATO ROSETTE, BURNT ONION, PEACH JAM, YOGURT AND DILL / 11

YUCCA DUMPLINGS WITH QUESO OAXACA, ESCABECHE AND WILD OREGANO / 10

GRILLED RED SHRIMP WITH BACON, ZUCCHINI AND PAPALO / 15

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

REGIONAL
&
SEASONAL

ENTREES

HOUSE SALAD, BACK YARD FLOWERS AND HERBS, GRILLED VEGETABLES,

RAW PECANS, MIXED SPROUTS AND SESAME VINAIGRETTE / 16

1/2 CHICKEN

FRIED

OR

BBQ'D

SWEET POTATO SALAD,
RED CHILE PASTE AND,
BUTTERMILK DRESSING / 29
(GF)

YAMS, CABBAGE AND MARROW
BROTH WITH A LIVER
AND ONION TOAST / 25

SPAETZLE, BROCCOLINI, HEN OF THE WOODS, APPLE, MUSTARD SEED, MARJORAM / 16

RUBY TROUT POACHED IN OLIVE OIL WITH ROASTED TOMATO, FENNEL AND BREADCRUMBS / 24

ROAST PORK, GRILLED RADISHES, RED ONION AND PINEAPPLE / 22

GRILLED MEATS

BEEF SAUSAGE 9

BEEF TONGUE 13

BEEF RIB 30

SERVED FAMILY STYLE
WITH PICKLES,
ONIONS, WHITE BREAD
AND SAUCE

SIDES

BROCCOLI AND NOPALES SALAD / 6

SMOKED BEETS / 6

SWEETS

LEMON ICE BOX PIE, KIWI AND FIG LEAF SALAD / 7

COCONUT CREPE CAKE, WHITE CHOCOLATE MOLE,
BERRIES AND ARBOL CHILE / 7

ALMOND POUND CAKE WITH APRICOT JAM, MARJORAM
ICE CREAM AND CHOCOLATE SABAYON / 7