

# épicerie

## SNACKS

fried gulf oysters 18

basil gribiche, pickled shallot

beef tartare 19\*

anchovy aioli, pickled kohlrabi, comte, little gems

chicory salad 17

texas citrus, candied hazelnuts, tomahawk cheese

chicken liver mousse 16

potet strawberries, grilled milk bread

grilled kohlrabi 15

house buttermilk, breadcrumb, lemon

cauliflower agnolotti 18

truffle, black pearl mushrooms, arugula

marcella beans 14

fennel, torn baguette, spring onion, parmesan broth

sweet potato and cheese 16

tete de moine, pecan butter

french onion soup 20

comte, milk bread

baguette & house butter with tangerine 11

## ENTREES

quiche 28

oyster mushrooms, broccoli, gruyere, shallot

side salad with walnut-riesling vinaigrette

steak frites\* 50

8oz wagyu bavette, black garlic-bone marrow butter, jus

pork shoulder 34

buttered turnips and greens, rice grits

mussel chitarra 28

fennel, anchovy, breadcrumb

smoked boudin 24

roasted cabbage, hollandaise, padron peppers, apple

burger & frites\* 20

house bun, cheddar, lettuce, onion, pickle, epic sauce

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



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## DESSERTS

baguette & cheese 20  
seasonal jam, cornichon, pickled green bean

buttermilk ice cream 8  
brown butter crumble, apple

smoked pavlova 12  
grapefruit curd, salted cream, fennel

pistachio ice cream sandwich 14  
sesame tuile, dark chocolate

beignets 10

## DIGESTIFS

braulio 12

montenegro 10

fernet branca 10

fernet vallet 10

## COCKTAILS

brandy milk punch 17  
brandy, bourbon, cream, nutmeg

vieux carré 18  
rye, cognac, sweet vermouth, benedictine

FULL COFFEE SERVICE AVAILABLE

