

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

grilled kohlrabi 15

house buttermilk, breadcrumb, lemon

chicken liver mousse 16

texas berries, grilled milk bread

cauliflower agnolotti 18

truffle, balsamic, arugula

sweet potato and cheese 16

tete de moine, pecan butter

french onion soup 20

comte, milk bread

baguette & house tangerine butter 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, blackberry

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

smoke signal 18
brown butter mezcal, coffee infused curaçao, sherry, meringue

FULL COFFEE SERVICE AVAILABLE

