

Starters

Deviled Crab Dip

wonton chips
\$12

Thai Coconut Mussels

lemon grass, galangal, coconut, kaffir lime
\$7

Seared Crab Cake

cilantro cream, apple slaw
\$15

Hand Crafted Sausages

seasonal preserves & pickle
\$10

Country Fried Oysters

Barbed Rose bacon, pickled jalapenos
\$13

Sweet Italian Sausage Links

fire roasted peperonata
\$8

Laughing Bird Shrimp

avocado relish, smoke & fire vinaigrette
\$9

Stuffed Texas Quail

crawfish, andouille sausage, trinity ragout
\$11

Salads

Barbed Rose Cesar

black beans, corn, pecans, cotija cheese
spicy cilantro cesar dressing
tortilla strips
\$6

Iceberg & Blue

Barbed Rose bacon, melted tomatoes
crumbled blue cheese
\$5

Texas Cobb

Barbed Rose bacon, Texas goat cheese, corn
avocado, tomato, egg, cilantro
blackened chicken
\$7

House Salad

mixed greens, grilled vegetables
smoke & fire vinaigrette
\$5

House-made dressings include: Creamy Buttermilk, Agave-Mustard Vinaigrette, Blue Cheese
Smoke & Fire Vinaigrette, Lemon & Extra Virgin Olive Oil

Salad Additions

Laughing Bird Shrimp \$8
Grilled or Blackened Chicken Breast \$4
Jumbo Lump Crab Meat \$13
Country Fried Oysters \$11
Seared Ahi Tuna \$12

Soups

Joe's Gumbo

chicken & sausage
\$5

Soup of the Day

\$4

Composed Entrées

Fish & Chips

crispy ahi tuna, baby bok choy
sea salt & vinegar chips
miso tartar sauce
\$29

Fillet & Fries

Barbed Rose bacon wrapped beef fillet
hand-cut fries, sautéed spinach
smoked ketchup, garlic aioli
\$28

BBQ Shrimp & Grits

charred corn & cheese grits
tomato ragout
\$27

Pan Seared Chicken Breast

chickpea salad, cabbage ragout
lemon-garlic brown butter
\$17

Redfish & Clam Bellies

steamed rice, asparagus
pequillo pepper beurre blanc
\$30

Smoked Pepper Steak

smoked ribeye, shishito peppers
sweet soy glaze
\$26

A La Carte

Hooves

Angus Beef
Akaushi Beef
Straus Veal
Berkshire Pork

Horns

Texas Antelope
Buffalo
Axis Venison
Wild Boar

Feathers

Texas Quail
Yard Bird
Muscovy Duck

Fins & Shells

Market Fish
Gulf Shrimp
Diver Scallops
Snow Crab

Please check the butcher board for available cuts and prices.

Sauces

Bold	→	→	→	→	→	→	→	→	Mild
Blueberry Demi		Sweet Soy Glaze		Mint Chimichurri		Pequillo Pepper Beurre Blanc			
Worcestershire Demi		Rosemary Cream		Apricot Chili Glaze		Lemon-Garlic Brown Butter			
		Smoked Chipotle Ketchup		Garlic Aioli	Miso Tartar	Drawn Butter			

Sides

Starch \$4

Baked Potato
Au Gratin Potato
Truffled Mac & Cheese
Texas Fries – Thick or Thin Cut
Onion & Potato Casserole
Corn & Cheese Grits
Chickpea Salad

Vegetables \$4

Asparagus
Mushrooms
Baby Bok Choy
Cabbage Ragout
Onion & Chili Rings
Caramelized Onions
Creamed Spinach

Other Add-Ons

Grilled Shrimp \$5 each
Seared Crab Cake \$13
Snow Crab Clusters \$9 / ½ lb
Country Fried Oysters \$11
Barbed Rose Bacon \$4
Fried Clam Bellies \$12
Seared Scallop \$6 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.