



LUNCH ~ DINNER ~ CATERING ~ PRIVATE PARTIES ~ BUSINESS MEETINGS

DINNER

~ CHEESE & CHARCUTERIE ~

Parmigiano Reggiano ~ Sicily, cow's milk \$4	Brazos Valley Eden Brie ~ Texas, cow's milk \$5
Pimento cheese ~ In house \$3	Tasso Ham ~ In house \$4
Brazos Valley Blue ~ Texas, cows milk \$5	Spicy Capocollo ~ \$4
Belle Ecorce Chevre ~ Louisiana, goat's milk \$4	Creminelli Calabrese ~ \$4
Rogue River Smokey Blue ~ Oregon, cow's milk \$5	Fratelli Beretta Prosciutto di Parma ~ Italy \$5

~ APPETIZERS & SOUPS ~

Fried green tomatoes ~ shrimp remoulade \$15
Crab cakes ~ chipotle remoulade, parsley salad \$14
Abita Amber braised bbq gulf shrimp ~ stone ground blue corn grits \$15
Lump crab cocktail ~ fresh avocado, cilantro, lime cream, tomato, crostini \$15
Grilled flatbread ~ smoked salmon, dill & caper cream, red onion, fresh herbs \$12
Beef tenderloin carpaccio ~ white truffle oil, lemon, parmigiana reggiano, herbs \$12
Thai fried calamari ~ sweet chilli sauce \$14
Roasted acorn squash soup ~ garlic toasted panko Cup \$5 Bowl \$8
Soup of the day Cup \$5 Bowl \$8

~ SALADS ~

Mixed green ~ asparagus, bacon, roasted corn, lemon, basil, parmigiana reggiano, hard boiled egg \$8
Traditional caesar salad ~ hand torn garlic croutons, parmigiana reggiano \$7
Caprese ~ beefsteak tomato, fresh mozzarella, balsamic, basil olive oil, red onion, micro greens \$8
Bella wedge ~ tomato, cucumber, deviled egg & bacon ~ green goddess or blue cheese dressing \$7
Field greens ~ Louisiana goat cheese, spiced pecans, red table grapes, honey walnut vinaigrette \$7
Spinach salad ~ apple cider vinaigrette, blue cheese, bacon, grilled red onion \$7
Add grilled chicken \$6 Add grilled beef tenderloin \$8 Add grilled shrimp \$9

~ ENTREES ~

Grilled angus filet mignon ~ white truffle béarnaise, garlic mashed potatoes, shaved asparagus \$29
Seared shrimp & scallops ~ ginger & jalapeno rice sauté, garlic spinach, roasted chilli sauce \$30
Braised osso bucco ~ saffron whipped butter potatoes, matchstick vegetables, natural jus \$30
Veal scaloppini ~ crabmeat risotto, fresh lemon, parmigiana reggiano, grilled broccolini \$30
Herb crusted rainbow trout ~ tomato & caper rice pilaf, shaved vegetables, herbs \$27
Grilled yellowfin tuna ~ sautéed white sweet potatoes, steamed snow pea chiffonade, smoked pepper aioli \$30
Roasted chicken breast ~ roasted poblano pepper cream sauce, mushroom duxelles risotto balls, haricots vert \$24
Homemade fettuccini ~ shrimp, crab, chipotle alfredo sauce \$26

Add sautéed crabmeat or 3 grilled shrimp to any entree \$9

~ SIDES ~

Parmigiana truffle fries \$5	Fried green tomatoes \$5	Shaved asparagus \$5
Grilled broccolini \$4	Garlic spinach \$4	Sautéed haricots vert \$4
White sweet potato fries \$4	Crabmeat rice \$8	Garlic or saffron potatoes \$4