

STARTERS

SMOKED BRISKET QUESO BLANCO Tortilla Chips	12
GOUDA & FONTINA PIMENTO CHEESE Smoked Gouda, Fontina, Spiced Crackers	12
WARM BAVARIAN PRETZEL Smoked Sea Salt, House Made Fontina Pimento Cheese, Honey Dijonnaise	15
BONE-IN-WINGS Classic Buffalo With Ranch, or Sesame Korean - Bochujiang Aioli	15
CHARCUTERIE Curated Meats & Local Texas Artisan Cheeses	30
SMOKED BRISKET QUESADILLA Chopped Brisket, Smoked Cheddar, Smoked Gouda, Shredded Jack, Pico De Gallo, Roasted Chipotle Salsa	15

FLAT BREADS 18

BBQ CHICKEN BBQ Grilled Chicken, Pickled Onions, BBQ Sauce
WILD MUSHROOM Mushroom, Herbed Ricotta, Fontina
PEPPERONI Tomato Puree, Fresh Mozzarella, Hot Honey

MAINS

CAJUN SHRIMP & GRITS Andouille, Peppers & Onions, Stone Ground Fontina Grits, Creole Butter Sauce	28
PAN ROASTED AIRLINE BREAST Herb Risotto, Roasted Asparagus, Carrots	26
TERIYAKI GLAZED CHICKEN THIGH Quinoa Brown Rice, Scallions, Asparagus, Carrots	22
14oz. RIBEYE Black Truffle Butter, Risotto, Seasonal Vegetables	50
BRAISED SHORT RIB Truffled Wild Mushrooms, Risotto, Asparagus, Demi-Glace	30



SALADS

THE TREMONT Romaine Hearts, Shaved Parmesan, Garlic Brioche Croutons	12
THE 1900 Chicken, Crisp Iceberg, Avocado, Croutons, Boiled Egg, Pepper Bacon, Deep Ellum Blue Cheese, Black Pepper Buttermilk Dressing	16

HANDHELD'S

TOUJOUSE Club, Cajun Rubbed Turkey, Peppered Bacon, Melted Swiss, Avocado, Lettuce, Tomato, Basil Focaccia, Chipotle Mayo	15
PLAINS Angus Beef Burger, Fontina, Peppered Bacon, Lettuce, Tomato, Red Onion, Brioche Bun	18
MUSHROOM SWISS BURGER Angus Patty, Aged Swiss, Butter Roasted Mushrooms, Creole Mustard Aioli, Everything Brioche Bun	18
PIMENTO CHEESEBURGER Angus Patty, Smoked Gouda And Fontina Pimento Cheese, Lettuce, Tomato, Onion	17
REUBEN Corned beef, Swiss Cheese, Sauerkraut	16
BLACKENED SNAPPER TACOS Sub Shrimp for \$2 Snapper, Chipotle Aioli	17

DESSERTS

CINNAMON ROLL BREAD PUDDING Whiskey Crème Anglaise, Fresh Berries	12
CREME BRULÉ Fresh Berries, Chantilly Cream	10
GLUTEN FREE CHOCOLATE TORTE	10