

13

15

6

7

12

14

16

16

42

100

Fennel and Napa Cabbage, local citrus, preserved lemon vinaigrette, red onion, golden fennel

16 Maple Roasted Acorn Squash, roasted garlic, quinoa, pine nut, blackcurrant, kefir cream

16 Togarashi Spiced Berkshire Pork Ribs, B&B pickles, red onion, coriander

17 Smoked Beef Tartare, fermented cucumber and celery root, tonnato sauce, cultured cream

**Heirloom Grains,** TX oyster mushrooms, parsnip cream, kale

Fermier Panna Cotta, black pepper, chive, kumquat marmalade, Acre in a Box greens

17 Grilled Pork Sausage, fennel, black pepper, celery root, fermented mustard frill

Portuguese Octopus, paprika, tomato, smoked potato, fresh cheese 24 Nine Spice Smoked 44 Farms Brisket, black garlic vinaigrette, creme fraiche, herb salad, pickled chile 25

Braised and Fried Free Range Chicken, braised greens, celery root, celery seed dressing 24

25 Gulf Market Catch, fennel and apple fumet, celery, roasted radish

Marble Ranch Wagyu Tri Tip, purple sweet potato, sweet potato agrodolce, seeded granola

42 Grilled Whole Gulf Red Snapper, cumin, cauliflower, heirloom carrot, grilled lemon

> 50 Chappapeela Bone-In Pork Chop, roasted carrot pipian

Akaushi 24oz Ribeye, whipped potato puree, crispy Brussels sprouts, pink peppercorn reduction

Created By: Martha, Daniel, Sarah, Jeremy, BenJammin, Martha Dos, Guery, Charlie, Pablo, Maria, Antonio, Tone Loc, Natalio, Manny Fresh & Jaime