

## THE APRON KITCHEN + BAR

FOR YOUR ENJOYMENT IN THE RESTAURANT OR DELIVERED FOR YOUR CONVENIENCE

22% service charge and \$5 delivery fee will be added for delivery

### SHAREABLES

**CHIPS & DIP** 12

ranch seasoned potato chips, caramelized onion dip

**QUESO** 12

tortilla chips

**EDAMAME** 9

Yuzu Kosho, sea salt

**BURRATA** 16

arugula pesto, roasted tomato, crispy prosciutto, focaccia toast

**BUTCHER'S BOARD** 18

assorted cheeses, cured meats, citrus-marinated olives, lavosh crackers, marcona almonds

**MEATBALLS** 15

bravas sauce, grated manchego, chopped pistachio

**QUAIL** 18

BBQ spiced, orange hot honey glaze

### SOUP & SALADS

add chicken 6, salmon\* 9, shrimp 10 or sauteed wagyu skirt steak\* 15

**CAESAR** 13

baby gem lettuce, croutons, fried capers, parmesan, caesar dressing

**APRON WEDGE** 18

baby gem lettuce, bacon lardons, roasted tomato, point Reyes blue cheese, crispy shallots, green goddess dressing

**CITRUS ARUGULA SALAD**   16

shaved carrots, orange segments, arugula, orange & chive vinaigrette

**ROASTED BEETS**   15

mint creme fraiche, honey glaze, macadamia nuts, frisee

**DAILY SOUP**

cup 6

bowl 10

### BOWLS

add chicken 6, salmon\* 9, shrimp 10 or sauteed wagyu skirt steak\* 15

**SOUTHWEST FAJITA BOWL\***

  24

warm quinoa, onions & peppers, roasted corn, black bean, chipotle aioli

**TUNA POKE\***  20

sushi rice, avocado, cucumber, edamame, wakame, sriacha aioli

**MEDITERRANEAN BOWL** 18

herb & carrot falafel, marinated tomato & cucumber, sliced kalamata olives, tahini yogurt, bulghur

### PIZZAS

gluten-friendly crust available upon request

**COWBOY** 22

pepperoni, fennel sausage, bacon, hot honey

**MARGHERITA**  20

roasted tomato, mozzarella, arugula pesto

**PEPPERONI** 20

provolone, mozzarella, parmesan, marinara

**FIG & BRIE** 22

prosciutto, arugula, balsamic glaze

**FUNGI**  22

wild mushrooms, black truffle cream, taleggio, pecorino

### MAINS

**THE TEXAN BURGER\*** 19

12oz brisket blend patty, cajun cheddar, thick cut bacon, crispy onion, bbq aioli, pickled jalapenos, brioche

**PAN SEARED SALMON**  36

roasted apple & celery root hash, sauteed spinach, shaved citrus slaw

**BRAISED SHORT RIB**  32

sauteed root vegetables, herb mashed potatoes, horseradish gremolata, red wine reduction

**BRICK-OVEN CHICKEN BREAST**  28

brussel sprouts, sweet potato, bacon, cauliflower grits, balsamic chipotle glaze, chicken jus

**STEAK FRITES\***  52

12oz Prime NY strip, hand-cut fries, chimichurri, hot honey ranch dipping sauce

**BOLOGNESE** 32

beef & pork ragu, parmesan, mascarpone

**BLACK TRUFFLE TORTELLINI**  26

Wild mushrooms, ricotta, pecorino, parmesan

### DESSERTS

**PAR-FECT CHOCOLATE TART** 12

<!--StartFragment-->Golden Graham Crunch, Bourbon Caramel, Vanilla Cream, Passion Popping Pearls<!--EndFragment-->

**FRUIT**    12

seasonal cut fruits & fresh berries

### DRINKS

**STANCE COFFEE** 3.5

regular or decaffeinated





**NUMI TEA** 4.50

**SOFT DRINK** 4

pepsi, pepsi zero, dr pepper, starry, water, ginger ale, lemonade

**DUBLIN TEXAS ROOT BEER** 5

**ICED TEA** 4.5

 gluten-friendly  vegan  vegetarian  dairy-free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.