## LUNCH

STARTERS / SNACKS	CHEX MIX 🕜 🛞	5	GUACAMOLE FLIGHT	17
	chex, smoked cashews, tx whiskey pecans, candied peanuts, weekly spiceology blend		classic, green pea, mango, chicharrón, salsa	roja
		18	TX PROVISIONS	20
	CEVICHE* 🛞 🛞		cured meats, pimento dip, tx cheeses, olives, almonds, honeycomb, charred breads	
	market seafood, citrus-cured, yuca			
	BIRRIA NACHOS	16	CHEESE BREAD	14
	manchego-jack blend, pickled red onion, pico de gallo, avocado crema, queso fresco, salsa roja	9	smoked gouda, fig + spiced guava preserves	

Sour COP GRIE

GREENS / SOUPS	SOUP OF THE DAY 6/8	STREET CORN CAESAR 15	
	cup or bowl	baby gem lettuce, cornbread crisp, cotija, charred corn, pepitas + tajín caesar dressing	
	BRISKET CHILI 9	•add chicken 5, bavette* 7 or gulf shrimp 9	
	pickled red onion, jalapeño crema, tortilla crisps	1916 COBB 🛞 16	
	FRENCH ONION SOUP (8) 9	romaine, applewood-smoked bacon, avocado, tomato, egg, redneck cheddar, green goddess ranch	
	cheese puffs, gruyère	•add chicken 5, bavette* 7 or gulf shrimp 9	
	CAPRESE (*) (*) 16	SHRIMP LOUIE LETTUCE CUPS (8) 19	
	burrata, heirloom tomato, arugula, persimmon, pepitas, basil, balsamic pearls, pomegranate emulsion	bibb lettuce, apple, avocado, egg, citrus aioli	

	RYDER CLUB 16	FIELDS BURGER* 18	3
HANDHELDS	smoked turkey, pork belly, salt + vinegar chips, brazos havarti, avocado aioli, lto, texas toast	<pre>brisket + short rib blend, corned beef, swiss, carmelized onion, thousand island, brioche • make it impossible 4 • make it basic: lto, cheddar 16</pre>	
	LOBSTER ROLL 22		
	celery slaw, tarragon aioli, brioche	KOREAN TACOS 19	)
	THE BIRDIE 17	kimchi slaw, chili crisp, honey mayo, corn or flour tortilla	
	grilled chicken, bacon, swiss, arugula, tomato jam, comeback sauce, brioche	<ul> <li>choice of carne asada*, redfish, or gulf shrimp</li> </ul>	

choice of french fries, sweet potato fries, tortilla chips, small salad or fruit. gluten-friendly bread available upon request.

FEATURES	LO MEIN 🛞	16	ARCTIC SALMON*	29
	soba noodles, shimeji mushroom, bell pepper, ginger soy •add chicken 5, bavette* 7 or gulf shrimp 9		<pre>miso-maple glazed, fennel soubise, bok choy SURF &amp; TURF GRITS* (*)</pre>	32
	FISH + CHIPS slaw, tartar sauce, fries, malt vinegar	20	5oz ny strip, blackened shrimp, applewood-smoked bacon, stone-ground grits, creole mornay	
	CHEF'S WEEKLY FEATURE	MKT		

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CHOCOLATE RASPBERRY BAR 🕅 11	WARM BREAD PUDDING 🕜	9
candied almond, brownie, cheesecake	spiced vanilla + orange crème anglaise, vanilla ice cream	
TX PECAN PIE (?) 9		
IXTECANTIE () 5	RANCH HOUSE COOKIES $(?)$	8
bourbon whipped cream		Ŭ
	two texas-size chocolate chip cookies, rolled oats, coconut, pecans, cinnamon	

gluten-friendly bread available upon request.

🏽 🛞 gluten-friendly | 🕐 vegetarian | 🖉 vegan | 🛞 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 allergies. 20% service charge will be added for all parties of 8 or more.