



STARTERS

- Billionaire Bacon**\$10
Thick cut bacon, candied to sweet & spicy perfection. *GF
- Honey Truffle Popcorn Chicken**\$14
Buttermilk fried, drizzled with truffle honey. Served with CRISP sauce.
- Pimento Cheese Dip**\$13
Served with Ritz butter crackers.
- Tex-Mex Elote Cup**\$14
Layers of fresh sweet corn, garlic aioli, cotija cheese, Mexican crema, lime juice, spices, hot sauce. House tortilla chips. *GF
- Chips and Guacamole**\$14
- Baked Brie & Feta**\$16
Baked to order with garlic confit and chef's weekly jam. Served with fresh baguette.

- Ahi Poke Bowl**\$16
Ahi poke, scallions, radishes, fresh jalapenos, wasabi mayo drizzle. Served with fried wontons.
- Texas Caviar**\$13
Black-eyed peas, black beans, onions, peppers, corn, tomatoes, light vinaigrette. Served with house tortilla chips. *GF *Vegan
- Sweet Chili Fried Tofu**.....\$14
Fried tofu tossed in sweet chili sauce, radishes, jalapenos. *Vegan *GF
- Deviled Eggs**\$13
Topped with Billionaire bacon, Chicharrón, and House pickles. *GF
- The Daily Board**.....\$28
Chef's choice of artisanal cheeses and meats, and accoutrements.

SANDWICHES & IN-BETWEEN

SUBSTITUTE FRIES \$1.50

- HOUSE Burger**.....\$17
Two Angus Reserve Chuck patties, American cheese, house pickles, minced onion, CRISP sauce. House chips. *GF bun \$1.50
- Make it a HOUSE Veggie Burger**.....\$17
- Chicken Fried Sandwich**\$16
Buttermilk fried, house pickles, CRISP sauce. House chips.
- Crispy Vegan Burrito**\$16
Black beans, tomatoes, power blend, house corn & pepper salsa, house hot sauce. House chips.
- House Smoked BBQ Pulled Pork Sandwich**\$17
Cheddar, house pickles, fried onions, house bbq sauce. House chips.
- Texas Brisket Banh Mi**\$21
Sous vide brisket, pickled carrot and daikon, cucumbers, cilantro, jalapenos. House chips.
- S. Clinton Ave. Tacos**\$17
Served with house tortilla chips, salsa, and guacamole.
- Carnitas** - Aja verde, white onions, cilantro.
- Baja Fish** - Slaw, aja verde, Mexican crema, pickled red onions, cilantro, cotija.
- Vegan** - Slaw, pickled red onions, cilantro, fried tofu, hot sauce.

SALADS

- CRISP Caesar**\$15
Grilled romaine heart, house creamy parmesan caesar dressing, house croutons, Grana Padana, anchovies, parmesan crisps.
- The South Wedge**\$15
Crisp iceberg wedge, tomato, green onion, bacon, house buttermilk bleu, topped with crispy onions.
- Fried Chicken Cobb Salad**\$22
Chopped iceberg & romaine, tomatoes, hard boiled eggs, diced ham, bacon crumbles, avocado, blue cheese crumbles, chives, popcorn chicken. Choice of dressing.
- Grain Bowl**\$18
Ancient grains, power blend, green onions, green apple, dried strawberries, fresh blueberries, goat cheese crumbles, toasted walnuts, house light maple vinaigrette.
- Add tofu**..... \$4 **Add shrimp**..... \$8 **Add Grilled Chicken**..... \$6
- Side Salad**.....\$10
Chopped romaine, cherry tomatoes, cucumbers, croutons, vinaigrette.

ENTREES

- Smoked Texas Beef Ribs**\$38
House BBQ sauce, Southern collard greens & garlic mashies. *GF
- Shrimp 'n Grits**\$28
Cheesy grits, blackened shrimp, pork belly, roasted tomatoes, New Orleans sauce. *GF
- Heaven in a Bowl**.....\$27
Fresh pappardelle, pancetta, peas, garlic, sweet gorgonzola.
- CRISP Chicken and Churros**\$22
Buttermilk fried chicken breast tenders drizzled with house hot honey and Barcelona-style cinnamon churros.

- Rabbit Pot Pie**\$32
Served with Spring salad in dijon-herb vinaigrette.
- Blackened Catfish**\$30
Over Texas caviar & fried green beans.
- Pulled Jackfruit Mole Enchiladas**.....\$23
Spanish rice and black beans. *Vegetarian *GF
- Pasta Primavera**\$28
Fresh garganelli, zucchini, yellow squash, tri-color sweet tomatoes, broccolini, olive oil, white wine, shallots. *Vegan

FOR THE TABLE

Daily Veg \$7	Southern Collard Greens \$7	Mac 'n Cheese w/ crispy sous vide pork belly \$10	Fries \$7	Housemade Seasoned Chips \$5	Churros \$7
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Sweet Endings

3-layer Chocolate Ganache Cake \$12	Brownie Sundae \$12	Upside Down Cake \$12	Bourbon Apple Crisp \$12	Vegan, Gluten-free Chocolate Tort \$15
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Gift Cards available. 20% gratuity added for parties of 8 or more. No separate checks for parties of 8 or more. 3.5% discount will be applied to your bill when you pay cash.