WILHELM WERNER

A Texas Brasserie

FROM THE LARDER & GARDEN

Texas Sweet Onion Soup
Slow-cooked Texas sweet onions, toasted sourdough, Veldhuizen Comté

The Preservation Jar
This week's pickled & preserved harvest, grilled bread
*vg**

Beef Tartare
Hand-cut dry-aged beef, fermented oyster aioli, smoked egg yolk, bone marrow toast
*gfo**

Fried Gulf Oysters (6)
Pecan salsa macha, comeback sauce

Raw Gulf Oysters
Champagne mignonette
*gf**

Charred Gulf Oysters (6)
Cultured garlic butter, pecan wood ember, lemon
*gf**

Garden Greens
Hill Country lettuces, sunflower seeds, St. Ludger cheese, buttermilk dressing
*gf**

Whole Romaine Caesar
Creamy Caesar dressing, pecorino romano, toasted sourdough
*gfo**

Roasted Beet & Texas Citrus
Roasted beets, goat cheese labneh, Texas grapefruit, candied sage
*gf**

Tuna Niçoise
Seared tuna, green beans, olives, tomato, new potatoes, olive-lemon vinaigrette
*gf**

FROM THE HEARTH

Mussels & Foccacia
Texas ale broth, house sausage, confit garlic butter
*gfo**

Texas Harissa Quail
Black-eyed peas, charred onion, hearth yogurt
*gf**

Plancha Gulf Shrimp
Salsa verde del golfo, grilled focaccia
*gfo**

PASTA & THE POT

Wild Mushroom Pappardelle
Roasted Texas mushrooms, brown butter, thyme, pecorino, mushroom broth
*vg**

Lobster Pomodoro
House-made pasta, cold water lobster, shellfish butter, preserved chile, toasted breadcrumbs

Hill Country Rabbit Pie
Braised rabbit, bacon, pearl onions, thyme, golden crust

MAIN PROVISIONS

Poulet Rôti
Herb-brined roasted chicken, savory bread pudding, glazed vegetables, roasted chicken jus

Steak Frites
8oz Texas hanger steak, pommes frites, bone marrow butter, peppercorn sauce
*gfo**

Heritage Pork Tomahawk
Corn-cheddar grits, smoked onion jus
*gf**

Dry-Aged Ribeye
16oz — 45-day Rosewood Ranch beef prime ribeye, bone marrow butter, peppercorn sauce, pomme frites
gf, d

Red Snapper
Shellfish broth, crab fat rice, charred scallion
*gfo**

Pan-Seared Wild King Salmon
Roasted corn, forged mushrooms, pole beans, baby potatoes, truffles-corn puree

SIDES

Charred Broccolini with Chile and Lemon

Pomme Frites

Creamy Marsh Isle Grits

gf = gluten free; d = contains dairy; vg = vegetarian; v = vegan; gfo = can be made gluten free upon request; vgo* = can be made vegetarian upon request*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions