

Appetizers

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| Surf & Turf | <i>Jumbo Gulf Shrimp & Seared Beef Tenderloin, Served atop Roasted Green Chile-White Cheddar Grits, & Topped with Lump Crab Lobster Sauce</i> | 14 |
| Charcuterie Board | <i>Assorted Cured Meats, FOG Pickles, Whole Grain Mustard & Grilled Baguettes</i> | 16 |
| Beef Tenderloin Tacos | <i>Grilled Beef Tenderloin & Caramelized Onions served on Warm Flour Tortillas, topped with Shredded Lettuce, Jack & Queso Fresco Cheeses, & Fresh Pico de Gallo with Jalapeño Cream</i> | 13 |
| Bruschetta of the Day | <i>Changes Daily!!!</i> | 10 |
| Crab Dip | <i>Creamy Lump Crab Dip served with Fried Wontons</i> | 10 |
| Grilled Fish Tacos | <i>Grilled Fish of the Day, Served on Warm Corn Tortillas with Fresh Red Cabbage, Avocado Vinaigrette, Mango Salsa and Fresh Cilantro</i> | 10 |
| Seared Sea Scallops | <i>Pan Seared Scallops with Crispy Pork Belly, atop Roasted Brussels Sprouts and Pickled Apple</i> | 14 |
| Bacon Wrapped Stuffed Jalapeños | <i>Jalapeños Stuffed with Chipotle Cream Cheese and Sautéed Shrimp wrapped with Our House-Smoked Molasses Cured Bacon (Available without Shrimp)</i> | 9 |

Salads and Soup

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| Fire Oak Salad | <i>Mixed Field Greens, Walnuts, Dried Cranberries, Croutons and Balsamic Vinaigrette</i> | 6 |
| Bibb Wedge Salad | <i>Boston Bibb Wedge with House Smoked Molasses Bacon, Red Onion and Creamy Blue Cheese</i> | 6 |
| Caesar Salad | <i>Hearts of Romaine tossed with Caesar Dressing, topped with Asiago & Croutons</i> | 6 |
| Kale Salad | <i>Kale, Roasted Garlic Bread Crumbs, Pecorino Romano, Pickled Watermelon Radish and Our Creamy Smoked Tomato & Dill Dressing</i> | 7 |
| Soup of the Day | | 6 |

Sides

Five Cheese “Mac” with Lump Crab - 10

Roasted Brussels Sprouts - 6

Broccoli - 6

Stone Ground Grits - 6

Asparagus with Beurre Blanc and Fresh Herbs - 6

Entrées

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| Bandera Quail | |
| <i>Bandera, Texas Quail stuffed with Wild Rice & House-Made Andouille Sausage, atop Roasted Spaghetti Squash and Huckleberry Jam</i> | 20 |
| Crispy Chicken Breast | |
| <i>Served with Smoked Gouda Polenta, Sautéed Broccolini and Pan Sauce</i> | 21 |
| Shrimp and Grits | |
| <i>Grilled Gulf Shrimp & Roasted Green Chile-White Cheddar Grits with House-Made Andouille Sausage & Peppers</i> | 25 |
| The Chop | |
| <i>Double Bone-In Pork Chop with Piquillo Mascarpone Whipped Potatoes, Broccolini and Bourbon Pan Sauce</i> | 27 |
| Market Fish | |
| <i>Pan Seared Market Fish atop House-Made Fettuccini Tossed with Baby Spinach and Creamy Basil Pesto</i> | MKT |
| Braised Akaushi Short Rib | |
| <i>Served with Brown Butter Toasted Spätzle, Forest Mushrooms and Natural Jus</i> | 26 |
| Espresso Crusted Beef Tenderloin | |
| <i>6oz Beef Tenderloin Served with Five Cheese “Mac,” Spice Buttered Vegetables and Red Wine Demi-Glace</i> | 28 |
| Sterling Lamb Rack | |
| <i>Grilled Hodges Ranch Lamb Rack with House-Made Ricotta Ravioli & Pan Sauce</i> | 35 |
| Bacon Wrapped Pork Tenderloin Medallions | |
| <i>3 Pork Medallions Wrapped in House-Smoked Bacon Served with Roasted Green Chile-White Cheddar Grits, Spiced Butter Vegetables and Dr. Pepper Demi</i> | 27 |
| Beeman Ranch Ribeye | |
| <i>Grilled with Our House Seasoning & Served with Roasted Garlic Whipped Potatoes, Grilled Asparagus and topped with Herbed Compound Butter</i> | 42 |
| Filet | |
| <i>8oz Beef Tenderloin with Haricot Vert, Roasted Red Potatoes and Red Wine Demi-Glace</i> | 36 |



20% Gratuity Added to Parties of 8 or More Guests
Substitution Charges May Apply
**All Menu Items are Made from Scratch and to Order and are
Served Course by Course. Please Allow for Additional Time for All
Substitutions. Thank You!!**