



Small Plates

Fresh Catch Quick Ceviche

Prickly Pear, Lime, Micro Cilantro, Serrano, Grape Tomato, Coriander Tostadas, Tamarind

\$9

Chicken & Fries

Fried Chicken and Calf Fries, Cholula Aioli, Pickled Poblano & Carrot, Fresno Chile

\$8

Cured Elk Tenderloin

Vanilla Balsamic Glaze, Dried Fruit Mustard, Sesame Cracker, Arugula, Mustard Seed Vinaigrette

\$10

Texas Waygu Sliders

House Made Pickles, Tomato, Sharp Cheddar, Caramelized Onion, Louis Sauce, Fries

\$17

Crab Gratin

Spicy Crab Cream, Grilled Flatbread, Watercress and Pickled Radish Salad, Mustard Vinaigrette

\$16

Antelope En Croute

South Texas Antelope, Wild Mushrooms, Rabbit Liver Demi, Bourbon Carrots and Apples

\$11

Hushpuppies

Hatch Green Chile, Chipotle Goat Cheese, Roasted Corn, Pecan Pistou, Molasses Paint

\$7.5

Duck Tamales

Red Chile Sauce, Crema, Jicama, Cilantro Custard

\$8

Mansion Fries

Hand Cut, Fresh Garlic, Parmesan, House Made Ketchup

\$5

Rabbit Cake

Mole Anglaise, Balsamic Reduction, Orange, Caramelized Fennel

\$14.5

Soups & Salads

Smoked Gouda & Poblano Soup

Squash, Bacon, Herb Salad

\$8

Chopped Salad

Seasonal Ingredients With House Made Bacon Lardons, Seasonal Lettuce, Spiced Pepitas, Queso Fresco, Chipotle Citrus Vinaigrette

\$9

House Salad

Field Greens, Pear, Radish, Fennel, Pecan Lace, Goat Cheese, Cranberry, Spiced Apple Vinaigrette

\$8.5

Entrees

Braised Pork Tamale

Citrus Habenero Marinade, Tequila Braised Greens, Fried Duck Egg, Plantain Crisp

\$18

Bandera Quail

Whiskey Poached Fig, Jalapeno-Orange Panna Cotta, Quinoa & Polenta Frites, Swiss Chard

\$24.5

Wild Black Drum

Cornbread Puree, Hominy Maque Choux, Spinach, Saffron Shrimp Broth

\$19

Shrimp & Grits

Herbed Grits, Citrus Pork Jus, Bacon Braised Greens, Jicama

\$18.5

Red Pepper Pappardelle

Charred Kale Cream Sauce, Leeks, Chicken Fried Eggplant, Wild Mushrooms

\$16

Grilled Filet

6oz Certified Angus Beef, Winter Squash Puree, Creamed Spinach Puree, Sasparilla Demi Glace, Crispy Onions

\$29

Desserts

Please contact the restaurant for our pastry chef's current selections.