



APPETIZERS

Tuna Carpaccio thin sheet of Yellowfin Tuna served over lump crab remoulade with roasted ginger aioli and crispy shallots	22	Onion Rings curry vanilla-spiced, crispy battered onions served with tonnato gribiche	14
Nashville Hot Oysters Nashville-style, fried Murder Point oysters, served on the half shell, with house hot sauce and relish	5/EA	Beef Tartare crispy potato hash browns topped with Allen Brothers' Tenderloin, kimchi mayo, and chives	20
Hamachi and Apple buttery hamachi, sitting in citrus olive oil, covered in ribbons of marinated Honey Crisp Apples alongside crispy kimchi, dill, and mint	19	Crispy Meat Pies crispy, buttery pies filled with braised brisket, confit leeks, bell peppers, and celery, served with a lemon twist	17

SALADS AND SEASONAL

Tuna Niçoise grilled Yellow Fin Tuna, quail egg, green beans, curried potato, mint, olives, and tomato in a classic mustard vinaigrette	18	Southern Shrimp Salad combination of shrimp, celery, bell peppers, and green onions tossed in a lemony aioli and served with Baby Lettuce	18	Roasted Beets hibiscus tea-braised beets tossed in a hibiscus and honey vinaigrette served over whipped house ricotta, toasted hazelnuts, and dill	16
Burrata hand-torn creamy burrata covered with D'Anjou Pear compote, rosemary croutons, and toasted walnuts	21	Fried Avocado crispy avocado, half-dipped in honey hot sauce, served over a refreshing salad of apples, jicama, celery, scallions, and toasted white sesame	17	Grilled Leeks steamed leeks grilled over binchotan, served with butter-poached crab, hazelnuts,, orange and brown butter vinaigrette	19

HANDHELDS

Crispy Chicken crispy fried chicken, glazed in spicy honey hot sauce served on toasted milk bread with mayo, pickles and cabbage	18	Burger double patty, grilled thin, topped with brisket pastrami, served with smoked paprika spread, American Cheese, pickles, and iceberg lettuce, sandwiched in between a duck fat potato brioche bun	19	Tuna Burger Black and white Sesame-crustsed Tuna, brushed with wasabi, cooked medium-rare served on a duck fat potato bun with ginger Napa slaw and crispy nori	20
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- All sandwiches are served with a side of fries -

ENTREES

Day Boat Scallops dry scallops grilled over binchotan and served over preserved tomato fregola with eggplant and spinach	32	Branzino butterflied whole branzino, grilled over binchotan served with roasted Fall bread salad	36
Pork Rib Cassoulet brown butter braised pork short rib lightly kissed over the grill, served over roasted leek cowboy beans and grilled apple chutney	29	Ribeye grilled ribeye basted in sea salt tallow served with a roasted beef bone jus	12oz 49 18oz 75
Agnolotti agnolotti filled with house ricotta cheese and caramelized onions alongside brown butter grilled short ribs	28	Lamb Tortelli lamb shoulder-filled pasta served over labne, capers, olives, and mint	24
Fried Chicken laid over braised collard greens covered in nduja cream and served with a side of cornbread brioche and honey butter	32	Roasted Cauliflower cauliflower "steak" roasted slowly over coals, then served atop white bean humus with cauliflower kimchi and citrus gremolata	24
Duck, Leek, and Bacon Pie potato puree, roasted chicken gravy	28	Shrimp & Grits garlic-marinated shrimp grilled over coals served on lime butter-cheese grits, and shellfish curry	27

SIDES

Fondant potatos black truffle brown butter, parmesan, and chives	12	Roasted Fall vegetable gratin roasted seasonal vegetables topped with Gruyere	12
Crispy brown butter rice carrots, celery, shallots	11	Brussel Sprouts crispy fried and tossed in kimchi sauce with lime	10
Potato Purée chives, Maldon Salt	9	Fries salt, rosemary, parmesan	8

LEVA SIMUL ET SURGO-WE RISE BY LIFTING TOGETHER

408 N Bishop Ave, Ste 108, Dallas, TX 75208

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirem

IMBIBEMENT

Zero ° Degrees Bright, clean & ice cold - House blend of gin, vermouth, bitters	16	Prima Donna Grounded, tart, spiced & spicy - Agave Spirit, hibiscus beet, fresh ginger	16
The Boulevard Spirited, refined & balanced - Rye, bourbon, bitters	16	Beginning of the End Robust, smooth & invigorating - Vodka, espresso, velvet foam	16
Polaris Lush, lavish & silky - Vodka, passion fruit, vanilla	16	The Anchor Tropical, tart & refreshing - Rum, pineapple oleo, coconut	16
Ryes and Fall Citrus, savory & complex - Rye, amaretto, nectarine	16	Lofty Idea Warming, effervescent & seasonal - Irish Whiskey, Apple Brandy, fig	16

IN VINO VERITAS

SPARKLING

William Saintot, Blanc de Noir Champagne, France 2020	20
Castell de Sant Pau, Brut Nature Cava, Spain, NV	12
Cleto Chiarli, Lambrusco di Sorbara Modena, Italy NV	14

ROSÉ

	5 oz / 8 oz
Maison Marcel, “Hearts”, Rosé Provence, France 2021	11/16
Kaiser, Rose Niederostereich, Austria 2021	12/18

WHITE

	5 oz / 8 oz
Costers Del Priorat “Blanc de Pissares” White Blend - Priorat, 2021	16/24
Dom. Bruno Cormerais, “Chambaudiere” Muscadet Sèvre-et-Maine, France 2018	12/18
Mauro Molino, Chardonnay Langhe, Italy 2022	13/20
Cadre Vineyards, “Stone Blossom” Sauvignon Blanc - Edna Valley, CA 2022	14/22
Westmount, Chardonnay Willamette Valley, OR 2021	16/24
Tenuta di Castellero, “Bianco Porticello” White Blend - Lipari, Sicily, Italy 2021	17/25

RED

	5 oz / 8 oz
Pied a Terre, Cabernet Sauvignon Sonoma, CA 2019	19/29
Dom. Maire Arbois “Vignes aux Anes” Trousseau - Jura, France 2020	18/27
Fattoria Ambra, Santa Cristina in Pilli Red Blend - Carmignano, Italy 2020	15/23
Schneider & Bieler, “Empire Builder” Cab. Franc - Finger Lakes, CA 2022	13/20
Faustino Rivero Ulecia "Reserva" Red Blend - Utiel- Requena, Spain 2019	13/20
Bod. Bleda, “Pino Doncel” Red Blend - Jumilla, Spain 2021	12/18
Result of a Crush, “Unnamed Series” Syrah - Walla Walla Valley, WA 2019	17/25

Brews and Alternative Beverage

Coors Banquet - 5	Texas Ale Project 50ft Jackrabbit - 8
Peticolas Golden Opportunity - 8	Miller High Life - 5
Michelob Ultra - 6	Manhattan Project Half Life - 8

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