

épicerie

SNACKS

- fried gulf oysters 18
basil gribiche, pickled shallot
- eggs on eggs 26
french omelette, spinach, fromage blanc, paddlefish roe
- beef tartare 19*
anchovy aioli, pickled green tomato, comte, little gems
- chicory salad 17
texas citrus, candied hazelnuts, tomahawk cheese
- chicken liver mousse 16
poteet strawberries, grilled milk bread
- grilled bok choy 15
spiced peanuts, jimmy nardello, onion
- cauliflower agnolotti 18
truffle, black pearl mushrooms, mustard greens
- marcella beans 14
fennel, torn ciabatta, spring onion, parmesan broth
- sweet potato and cheese 16
tete de moine, pecan butter
- chicken & sausage gumbo 20
franklin bbq sausage, fingerling potato salad
- french onion soup 20
comte, milk bread
- baguette & house butter with tangerine 11

ENTREES

- lion's mane quiche 28
lion's mane mushroom, broccoli, gruyere, shallot
side salad with walnut-riesling vinaigrette
- steak frites* 50
8oz wagyu bavette, black garlic-bone marrow butter, jus
- pork shoulder 34
buttered turnips and greens, rice grits
- mussel chitarra 28
fennel, anchovy, breadcrumb
- smoked boudin 24
roasted cabbage, hollandaise, padron peppers, apple
- burger & frites* 20
house bun, cheddar, lettuce, onion, pickle, epic sauce

*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness



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DESSERTS

baguette & cheese 20
seasonal jam, cornichon, pickled green bean

buttermilk ice cream 8
brown butter crumble, apple

smoked pavlova 10
grapefruit curd, salted cream, fennel

pistachio ice cream cake 14
pistachio financier, dark chocolate

beignets 10

DIGESTIFS

braulio 12

montenegro 10

fernet branca 10

fernet vallet 10

COCKTAILS

brandy milk punch 17
brandy, bourbon, cream, nutmeg

vieux carré 18
rye, cognac, sweet vermouth, benedictine

FULL COFFEE SERVICE AVAILABLE

