

BISTRO

by

HUBBELL & HUDSON

start

Akaushi Texas Wagyu **MEATBALLS**, Rustic Tomato and Beef Sauce, Shaved Almond, Green Olives, Artisan Sour Dough Toast • 12

MUSHROOM TOAST, Local Wild Mushrooms, Mushroom and Kale Duxelles, In-House Ricotta, Sourdough, Watercress • 11

Red Wine Braised **OCTOPUS**, Avocado Fries, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 22

Chicken Fried **TEXAS QUAIL**, Hong Kong Gastrique, Parmesan and White Cheddar Potatoes, Radish, Cilantro Pesto • 14 **CS**

Blistered **SHISHITO PEPPERS**, Miso Aioli • 7 **CS**

Bistro **CRAB CAKE**, Jumbo Lump Blue Crab, Tomato Concasse, Arugula, Lemon Zest, Beurre Blanc, Pickled Fennel, Fines Herbes • 13

SEARED GULF SHRIMP TOAST, Warm Artisan Baguette, Kimchi Brown Butter, Toasted Cashews, Mint, Cilantro, Serrano • 13

PORK BELLY STEAM BUNS, Sriracha Hoisin Sauce, Dill Pickles, Cilantro • 9

TEXAS TOMATO & WATERMELON SALAD, Macerated Huntsville Blueberries, Whipped Feta Cheese, Fines Herbes, Watermelon Consomme • 14

Seared **FOIE GRAS**, Brioche French Toast, Blood Orange, Truffle Honey, Watercress • 21

CHEESE & CHARCUTERIE BOARD, Artisan Cured Meats, Rotating Artisan Cheeses, Chicken Liver Mousse, House-Made Ricotta Cheese, Truffle Honey, Toasted Baguette • 17

soup

Signature **FRENCH ONION**, Aged Provolone, Baby Swiss, Baguette Croutons • 9

Signature Maine **LOBSTER BISQUE** with **JUMBO LUMP CRAB**, Italian Tomato Oil, Fennel Pollen • 13 **GF**

salad

Bistro **GREEN SALAD**, Wild Mixed Greens, Fresh Tomatoes, English Cucumber, Parmesan Reggiano, Balsamic & Herb Vinaigrette, Baguette Croutons • 8

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 11 **GF**

CAESAR Salad, Baby Spinach, Romaine Hearts, House Caesar Dressing, Parmesan Reggiano, Hard Boiled Eggs, Baguette Croutons • 8

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 12 **GF**

JERK CHICKEN Chopped Salad, Grilled Hearts of Palm, Feta, Crispy Chickpeas, Avocado, Roasted Bell Pepper, Radicchio, Fresh Mint, Red Wine Emulsion • 15 **CS**

Jumbo Lump **BLUE CRAB COBB** Salad, Local Mixed Greens, Cherry Tomatoes, Applewood Smoked Bacon, Avocado, Cucumber, Brioche Croutons, Hard Boiled Egg, Red Wine Emulsion • 18

STEAK SALAD, Tenderloin Tips, Baby Spinach, Pork Belly Croutons, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Ranch Dressing • 17 **GF**

steak

choose a meat & sauce

8 oz. HeartBrand Ranch® Akaushi Texas Wagyu **FLAT IRON** • 29

8 oz. Midwest Reserve Black Angus **FILET** • 42

8 oz. HeartBrand Ranch® Akaushi Texas Wagyu **FILET** • 54

dry aged

14 oz. Bone-Out Midwest Reserve Angus Prime, Dry Aged 30 Days, **RIBEYE** • 59

Ask your server about availability of A5 Japanese Wagyu Miyazaki Prefecture

saucés

Black Truffle Butter **GF**

Miso Butter

Chimichurri **GF**

Peppercorn Brandy Demi **GF**

Signature H1 Steak Sauce

sides

CHINESE GREEN BEANS • 8

Cashew **BASMATI RICE**, Roasted Garlic Butter, Scallions, Cilantro • 6 **GF**

ASPARAGUS, Brown Butter, Balsamic Reduction, Garlic Chips • 10 **GF**

House Fermented Kimchi **MASHED POTATOES** • 8

TRUFFLE FRIES • 6

Wild **MUSHROOMS** • 9 **GF**

Signature **MAC & CHEESE** • 9

BRUSSELS SPROUTS, Parmesan • 9

entree

LAND

PEKIN DUCK BREAST, Charred Kohlrabi Purée, Orange Glazed Carrots, Chimichurri Sauce • 38 **CS**

Signature **RAMEN**, Tonkotsu Ramen Noodles, Scallions, Shiitake Mushrooms, Artichokes, Slow Poached Egg, Sriracha Pork Belly, House-Made Ramen Broth • 19 **CS**

All Natural, Oven Roasted **CHICKEN BREAST**, Truffle Risotto, Jumbo Asparagus, Prosciutto • 25

BEEF SHORT RIBS, Port Demi Braised, House Fermented Kimchi Mashed Potatoes, Browned Butter, Shishito Peppers • 39

Signature Akaushi Wagyu **BISTRO BURGER**, Brioche Bun, Aged Cheddar Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with Salt & Pepper Fries • 17

SEA

RED SNAPPER & BLUE CRAB, Blue Crab, Purple Fingerling Potatoes, Heirloom Tomato Chutney, Basil Butter • 42 **GF**

BRANZINO, Sweet Pea Ravioli, English Pea Purée, Hen-of-The-Woods Mushroom, Shiitake Mushroom, Pea Tendril, Piquillo Pepper, Charred Edamame • 36

East Coast **SEA SCALLOPS**, Wild Mushrooms, Mushroom Risotto, Baby Spinach, Garlic Chips • 29 **GF**

CRAB & TRUFFLE PASTA, Brioche Parmesan Gratin, Spaghetti Nero • 29

Scottish Chili-Rubbed **SALMON**, Cashew Basmati Rice, Avocado Relish, Sunchoke Chips • 29 **GF**

Patagonian **TOOTHFISH**, Thai Tom Yum Broth, Shiitake Mushrooms, Carrot, Mint, Fennel, Onion, Fingerling Potatoes • 42 **GF**

sandwich

AVAILABLE AT LUNCH ONLY 11AM-3PM

Jerk **CHICKEN** Club, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese, Oven Dried Tomatoes, Bibb Lettuce, Chili Mayo, Brioche Bun, French Fries • 15 **CS**

PRIME RIB Sandwich, Arugula, Port Caramelized Onion, Brie Cheese, Horseradish Mayo, Brioche Bun, French Fries • 19

Signature **GRILLED CHEESE**, Aged Cheddar, American Cheese, Goat Cheese, Heirloom Tomato & Roasted **TOMATO & BASIL SOUP**, Rendered Bacon, Chervil • 12

..... Now Offering
BUSINESS PRIX-FIXE LUNCH
..... Two Courses for \$19

CS Dish contains soy

20180626.V279

GF Dishes suitable for our guests with gluten intolerance. Salads can be prepared without croutons. While we strive to provide accurate information, our ingredients change from time to time, our kitchen is **NOT** gluten free and cross contact may occur.

Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness. Some dishes may contain nuts, raw or under-cooked ingredients. Please let us know of any food allergies.

SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES