

STARTERS

SMOKED BRISKET QUESO BLANCO 12
Tortilla Chips

CHIPOTLE GARLIC GUACAMOLE 12
Tortilla Chips

WARM BAVARIAN PRETZEL 15
Smoked Sea Salt, House Made Fontina Pimento
Cheese, Honey Dijonnaise

CHARCUTERIE 30
Curated Meats & Local Texas Artisan Cheeses

JUMBO LUMP CRAB CAKE 24
Creolaise, Piquillo Pepper Puree, Micro Arugula

FLAT BREADS 18

THE LOCAL
Tomato Gravy, Cured Salami, Mozzarella,
Chiffonade Basil

WILD MUSHROOM
Truffled Wild Mushroom, Herbed Ricotta, Fontina

PEPPERONI
Tomato Puree, Fresh Mozzarella, Basil

MAINS

CAJUN SHRIMP & GRITS 28
Andouille, Peppers & Onions, Stone Ground Fontina
Grits, Creole Butter Sauce

BLACKENED SNAPPER 32
Crawfish, Andouille, Dirty Rice, Cajun Bechamel

AGED RIBEYE 50
Black Truffle Butter, Fingerling Potatoes, Seasonal
Vegetables

BRAISED SHORT RIB 30
Truffled Wild Mushrooms, Fontina Grits,
Demi-Glace



FOOD DRINK GOODS

BLUM & Co.
Galveston

SALADS

THE TREMONT 12
Romaine Hearts, Shaved Parmesan, Garlic Brioche
Croutons

THE 1900 16
Chicken, Crisp Iceberg, Avocado, Croutons, Boiled
Egg, Pepper Bacon, Deep Ellum Blue Cheese, Black
Pepper Buttermilk Dressing

HANDHELD'S

TOUJOUSE 15
Club, Cajun Rubbed Turkey, Peppered Bacon, Melted
Swiss, Avocado, Lettuce, Tomato, Basil Focaccia,
Chipotle Mayo

PLAINS 18
Kobe Beef Burger, Fontina, Peppered Bacon, Lettuce,
Tomato, Red Onion, Brioche Bun

CENTRAL 16
Sliced Brisket, Smoked Gouda, Smoked Cheddar,
Caramelized Onion & Bacon Jam, Jalapeno
Slaw, Texas Bourbon BBQ Glaze

CAPRESE PANINI 14
Mozzarella, Beef Steak Tomatoes, Basil Pesto,
Balsamic Glaze

RUBEN 16
Corned beef, Swiss Cheese, Sauerkraut

DESSERTS

CINNAMON ROLL BREAD PUDDING 10
Whiskey Crème Anglaise, Fresh Berries

SOUTHERN BROWN BUTTER CAKE 12
Brown Sugar Crème Anglaise, Vanilla Bean Ice
Cream

TRIPLE CHOCOLATE CHEESECAKE 12