



PROVISIONS

Thanksgiving Brunch

10am to 3pm

STARTERS

House Made Pastries 4 each
daily selection with butter & jam

Granola Parfait 10
vanilla bean yogurt, marinated berries, local honey

Avocado Toast 9
house made ricotta, everything spice, grain sourdough, herb salad

Gulf Shrimp and Crab Cocktail 14
bloody maria, avocado, horseradish

PLATES

CBD Omelet 14
spinach, wild mushrooms, gruyere cheese
or
ham, tx cheddar, caramelized onions

Buttermilk Pancakes 13
blueberry butter, lemon-shortbread crumble

Turkey Plate 27
cornbread dressing, sage gravy, cranberry chutney

Egg Sandwich 19
sunny side up, tx ham, fried cheese, caramelized onions, spicy aioli

Green Chile Pork Migas 14
scrambled eggs, crispy tortillas, queso fresco

SIDES

Mac & Cheese 8
bacon crumble

Sweet Potato Casserole 9
candied pecans, molasses, marscapone

Green Beans 10
orcini cream, crispy shallots



PROVISIONS

Thanksgiving Dinner

4pm to 9pm

STARTERS

- Butternut Squash Veloute** 11
pumpkin seed oil, pepitas, jonah crab
- Pimento Cheese Toast** 9
greens, radishes, crispy shallots
- Gulf Shrimp and Crab Cocktail** 14
bloody maria, avocado, horseradish
- Fall Salad** 10
roasted pumpkin, pepita brittle, whipped goat cheese

PLATES

- House Made Linguine** 29
jonah crab, chile, bottarga, herb-bread crumbs
- Steak Frites** 32
*8oz bavette, chimmichurri
sub6 oz petite filet and baby greens salad +8*
- Double Cheeseburger** 15
grass-fed beef, fancy sauce, mustard, pickle, caramelized onion
- Pan-Seared Gulf Catch** 28
smoked tomato sauce, charred eggplant, heirloom tomatoes
- Turkey Plate** 27
cornbread dressing, sage gravy, cranberry chutney
- 28oz Dry Aged Cote de Boeuf** 99
pomme purée, sherry steak sauce, bernaise, chimmichurri

SIDES

- Mac & Cheese** 8
bacon crumble
- Pomme Pureé** 8
black truffle butter, fine herbs
- Sweet Potato Casserole** 9
candied pecans, molasses, marscapone
- Green Beans** 10
orcini cream, crispy shallots