



TO BE SHARED

SEASONAL TOAST 13
pepper pecan jam, pickled strawberries, greens,
vanilla whipped ricotta, prosciutto, radishes

CAULIFLOWER 15
chimichurri, lemon greek yogurt GF

PORK BELLY 19
pickled blueberries, whipped citrus cream,
fresh sumac GF

FRIED GREEN TOMATOES 17
green goddess dressing

LOCAL CHARCUTERIE 26
Dallas sourced cheeses, cured meats,
local jams, nuts

GREENS & SUCH

chicken 8
grilled shrimp 9 / tofu 6

STRAWBERRY RHUBARB 15
whipped goat cheese, pickled strawberries, frisee,
cucumber ribbons, seaweed salad GF

WATERMELON PANZANELLA 15
feta, cornbread croutons, arugula, watermelon,
pickled red onion

CAESAR 13
parmesan, croutons,
housemade caesar dressing

HOUSE 13
mixed farm greens, cucumbers, carrots,
cherry tomatoes, balsamic or ranch GF

MAINS

CHAP'S BURGER 19
kobe beef, smoked mozzarella, arugula, balsamic
onions, spicy tomato jam, lemon aioli, fries
add egg 2 add bacon 4

SALMON 38
tomato romesco, eggplant yogurt GF

SHRIMP & GRITS 32
smoked gouda grits, andouille sausage, tomatoes,
soy brown butter GF

PEA CITRUS RISOTTO 28
shitake mushrooms, peas, parmesan GF

MARKET CUT MK
asparagus, pome puree GF

CHICKEN 35
corn succotash, pork lardons, corn puree, white bbq GF

SHORT RIB 42
polenta, roasted vegetables, short rib jus GF

SIDES

8

broccolini

asparagus

pome puree

cauliflower

side house salad

DESSERTS

14

APRICOT CHEESECAKE
brown butter streusel, apricot fluid gel, roasted pecan ice cream

CITRUS PANNA COTTA
candied orange pistachio, blackberry fluid gel

SUMMER MOUSSE
valrhona chocolate, strawberry basil, passion-banana Sorbet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
GF items with this symbol may be prepared Gluten Free upon request
18% service charge will be added to parties of 6 or more