

OPEN PALETTE

TO BE SHARED

SEASONAL TOAST 12

date spread, vanilla ricotta, pomegranate seeds,
pickled romanesco, baby striped beets

ROASTED CAULIFLOWER 14

pesto, lemon greek yogurt †GF

PORK BELLY 17

carrot and ginger puree, candied kumquats, blood
orange reduction, petite living greens †GF

CHEF SELECTED LOCAL CHEESES 19

dallas sourced cheeses, citrus crostini,
local jams, candied nuts

GREENS & SUCH

add chicken 7
grilled shrimp 9 / tofu 6

KALE SALAD 12

baby kale, pears apples, onion, radish,
parmesan, sorghum vinaigrette †GF

HARVEST SALAD 12

spinach, arugula, red and gold beets, goat
cheese, candied pecans, bacon thyme
vinaigrette †GF

CAESAR SALAD 12

parmesan, croutons,
housemade caesar dressing

HOUSE SALAD 10

mixed farm greens, cucumber, carrot,
balsamic or ranch †GF

MAINS

CHAP'S BURGER 19

kobe beef, smoked mozzarella, arugula, onions,
balsamic, spicy tomato jam, lemon aioli, fries
add egg 2 add bacon 4

BEEF SHORT RIBS 37

polenta, chimichurri, baby carrots GF

PAN SEARED SALMON 28

red pepper sauce, roasted winter squash,
lardons, swiss chard GF

SHRIMP & GRITS 26

smoked gouda grits, andouille sausage, tomatoes,
soy brown butter GF

PUMPKIN GNOCCHI 24

foraged mushrooms, parmesan,
sage, brown butter

ROASTED DUCK 32

pancar puree, foraged mushrooms, parsnips GF

CAST IRON CHARRED PRIME RIBEYE 48

herb butter, crispy potatoes, charred broccolini GF

DESSERTS

14

CHOCOLATE HAZELNUT

hazelnut crunch, citrus chocolate crèmeux,
caramel ice cream

THE APPLE

white chocolate mousse, caramelized apple,
cinnamon oat streusel

AMERENA CHERRY CHEESECAKE

linzer, cherry tuille, fresh berries

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