

**BEGINNINGS**

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*Smoked Texas pecans / 7 gf, v, vg*

*Local Sourdough, balsamic / 7 v, vg*

*Heart Haven garden focaccia, Texas herb oil / 12 v, vg*

*Three Cheese Board, olives, marconas / 19 v*

**SMALL PLATES**

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*Stone Fruit, avocado, mango, wood fired shrimp, cilantro, fried shallots, coconut, lime / 18 gf*

*Simple Salad, soft herbs, lemon, olive oil / 9 gf, v, vg*

*Boquerones, arugula, herbs, crostini / 12*

*Texas Melons, heirloom tomato, French feta, mint / 17 gf, v*

*Antipasti, grilled vegetables, burrata, sherry vinaigrette, grilled bread / 15 v*

*Salt Cod Brandade Fritters, swiss chard, pinenuts, currants / 18*

*Tuna Crudo, red onion, capers, sea salt, arbequina olive oil / 21 gf*

*Kimchi Pancakes, daikon radish, radish sprouts, scallions / 15 v*

*Thai Red Curry Mussels, coconut milk, chilies, heirloom tomato, basil, cilantro, lime / 22 gf*

*Lamb Meatballs, whipped feta, muhammara, pine nuts, black olives, mint, grilled bread / 19*

*Seared baby bok Choy, ginger, chili / 10 gf, v, vg*

*Wild Mushrooms, caramelized pearl onions, breadcrumbs, bitter greens and parmesan / 14 v*

*Coconut Braised Baby Carrots, coconut dukkah / 11 gf, vg, v*

**LARGE PLATES**

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*Cold Soba Noodles, soy-ginger vinaigrette, bok choy, sweet peppers, broccolini, wild mushrooms, sambal / 26 v*

*Dayboat Scallops, risotto, roasted tomato, basil oil, arugula / 42 gf*

*Grilled Chicken Thighs, roasted beets, frisee, pearl onions, croutons, horseradish vinaigrette / 28*

*Seared Halibut Chowder, clams, potato, parsley, torn breadcrumbs / 39*

*Grilled Salmon, shelling beans, green beans, tomato, salsa verde / 34 gf*

*Grilled Roasted Pork, sweet potato, kale, caramelized garlic, cayenne maple / 36 gf*

*Seafood Stew, mussels, shrimp, scallops, tomato, crostini, aioli / 44*

*Grilled 44 Farms Steak, caramelized shallots, red potato, masala spiced corn, lime butter / 46 gf*

**ADD-ONS**

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*shrimp / 12*

*avocado / 3*

*scallop / 14*

*grilled salmon - 4 oz / 14*

*egg / 3*

*chicken thigh / 12*

*steak - 10oz NY / 38*

**KEY**

gf = gluten free

v = vegetarian

vg = vegan



WRITTEN *by the Seasons* CONNECTS LOCALS,  
TRAVELERS, THE YOUNG, AND THE OLD AROUND THE DINNER  
TABLE. EACH MENU ROLLS IN WITH THE SEASON FEATURING  
LOCAL FARMERS FARES, FERMENTATION, AND FLAVORFUL  
EXPLORATION. MEALS INSPIRED, CREATED, AND PREPARED TO  
CELEBRATE THE SEASONS OF LAND AND LIFE. THE SPACE  
CONTAINS PERSONAL MEMORIES AND DETAILS THAT STOKE THE  
FLAME OF SIMPLISTIC BEAUTY. A SPACE FULL OF LAUGHTER,  
CONVERSATION, AND MEMORABLE MOMENTS AS THE SUN SETS US  
INTO THE EVENING. WRITTEN BY THE SEASONS, FOOD THAT  
CONNECTS FRIENDS OLD AND NEW, OVER THE MARVELOUS AND  
ORDINARY.

