

{SUL}

FIRST

- PINTO BEAN HUMMUS** – pinto bean hummus, mole spices, grilled flatbread 7
- PIMENTO CHEESE DIP** – house made pimento, black pepper crackers, house pickles 6
- FRIED CHX SKINS** – fried chicken skins, matt's hot sauce & tx honey sauce 9
- ROSEMARY FOCCACIA** – made in house rosemary foccacia, fresh herb butter
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SECOND

- CHILE VERDE** – smoked pork, tomatillos, cilantro, poblano, serrano, lime, poblano cornbread 9
- SOUTHERN SALAD** – baby spinach, manchego, figs, candied nuts, fig balsamic vinaigrette 10
- WEDGE** – iceberg, bleu cheese crumbles, sun-dried tomato, candied nuts, bacon, bleu cheese dressing 8
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THIRD

- PAN SEARED SALMON** – coho salmon, lentils, roasted brussels sprouts, bacon black garlic sauce 24
- SMOKED SHORT RIBS** – smoked & braised short ribs, thyme potato puree, roasted seasonal vegetables, bourbon demi glaze 26
- CHX FRIED PORK LOIN** – pork loin, greens, thyme potato puree, pan gravy 17
- CHERRY WOOD NY STRIP** – cold smoked ny strip grilled to order, mac' n cheese, roasted brussels sprouts, smoked herb butter 31
- GRILLED ½ CHX** – grilled semi boneless ½ chicken, marble potatoes, roasted seasonal vegetables, honey harissa glaze 15
- RIBEYE & SHRIMP** – grilled rib eye, grilled shrimp, roasted brussels sprouts, marble potatoes, smoked herb butter 39
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FOURTH

- BREAD PUDDING** – house bread pudding, rum creme anglaise, maple bourbon pecan praline ice cream 6
- PECAN PIE** – bourbon pecan pie, maple bourbon pecan praline ice cream, salted caramel 8
- CHOCOLATE & COFFEE** – coffee infused dark chocolate ganache, milk chocolate sponge cake, whipped cream, toasted hazelnuts 9
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DATE NIGHT

\$30 per couple

- PAN SEARED SALMON** – coho salmon, lentils, roasted brussels sprouts, bacon black garlic sauce
- CHX FRIED PORK LOIN** – pork loin, greens, thyme potato puree, pan gravy
- GRILLED ½ CHX** – grilled semi boneless ½ chicken, marble potatoes, roasted seasonal vegetables, honey harissa glaze