



## RAW\*

Yellowtail – Texas Ruby Grapefruit, Avocado,  
Murray River Salt, Sriracha, Ligurian Olive Oil  
King Salmon , Granny Smith Apple, Avocado,  
Jalapeño Oil & White Soy  
Big Eye Tuna & Foie Gras Torchon  
Bacon Crusted Bone Marrow & Caviar  
Oysters - Chef's Selection *by the half dozen*

## \*TARTARE

Bigeye Tuna Tartare – Green Onion, Sriracha,  
Cucumber, Avocado, Sea Salt & Wasabi Tobiko  
44 Farms Beef Tartare – in the Style of “21”  
44 Farms Beef Tartare, Oysters & Fried Egg

## SALAD

“Garden Salad,” 8 Minute Egg  
Local Farm Arugula, Roasted Peppers,  
Crispy Iberico Ham & Shaved Parmesan  
My Wedge  
Teresa’s Watercress, Endive & Walnut Salad  
Goat Cheese or Vegan Style

## SLABS

Crispy Pork Belly, Collard Greens  
Sriracha Pork Belly, Toasted Steam Bun,  
Hoisin Sauce, Sriracha & Corsicana Pickles  
Bacon Jam Sloppy Joes “Sliders” *3 per order*  
Lamb Meatballs “Parmesan Style”  
& Spicy Marinara\*  
Crispy Pig’s Haunches, Corn & Flour Tortillas  
with Salsas

## SLICES

Selections of Knife Charcuterie - Today’s Plate  
Pickled Vegetables & Grilled Bread  
Bacon Tasting of 5 Varieties  
Ham Tasting – Sliced to order  
Assortment of Cheeses *2 cheeses  
per additional selection*

## NEW SCHOOL\*

44 Farms - Cameron, TX - All Cooked Over Red Oak Wood Fire  
Flat Iron 10oz  
Culotte 10oz  
44 Farms Bone-in Rib Eye 24 oz  
Grilled BIG Short Rib  
Texas Wagyu Skirt Steak 10oz

## \*OLD SCHOOL

44 Farms Filet Mignon 10 oz  
44 Farms Petite Filet 6 oz  
Heartbrand Ranch Akaushi Filet au Poivre 8oz  
& Frites  
44 Farms 107 45 Day Dry Aged Ribeye 32 oz  
Rack of Colorado Lamb, Mustard, Garlic & Herb Crust  
*(please allow 35 minutes for cooking)*  
Whole Roast Chicken & Panzanella Salad  
*(please allow 60 minutes for cooking)*  
Double Cut Long Bone Pork Chop  
Apple Sauce & Collard Greens  
Pork Porterhouse  
Apple Sauce & Collard Greens

## EXOTIC\*

240 Day Dry Aged 103 Creekstone Rib Eye  
{Limited Supply}  
Dry Aged Heartbrand Ranch Akaushi  
Ribeye 32oz  
110 Day Dry Aged Heartbrand Ranch Akaushi  
Sirloin 32oz

## \*SEAFOOD

Pepper Crusted Tuna & Three Salsas  
Butter Poached Lobster - Out of the Shell  
King Salmon & Cauliflower

## SAUCES

Béarnaise  
Au Poivre  
Bordelaise  
Chimichurri  
Salsa Verde

## PASTA

Wild Mushroom Risotto  
Oxtail Ravioli, Parmesan Monté, Aged Balsamic  
Garganelli & Black Truffle Essence  
Fettuccine Bolognese

## \*BURGERS

*All Served with Salsa Verde French Fries*  
The Magic  
CHEDDAR CHEESE, BACON, LTO ON AN ENGLISH MUFFIN  
The Pimento Burger  
PIMENTO CHEESE, LT & GRILLED ONION ON A WHITE BUN  
The Tail End  
CRISPY PORK BELLY , COLLARD GREENS, JALAPEÑO MAYO ON A WHITE BUN  
THE OZERSKY  
AMERICAN CHEESE, RED ONION ON A WHITE BUN  
The Rib  
SHORT RIB, COLLARD GREENS, HORSERADISH MAYO ON A WHITE BUN  
The Beef Cheek  
TRUFFLE MAYO ON A WHITE BUN

## SIDES

Salsa Verde French Fries  
Pommes Purée  
Onion Rings  
Avocado Fries  
Roasted Okra, Tomato & Bacon  
Vegetarian Collard Greens  
Johnny’s Mac & Cheese, Bacon Bread Crumbs  
Creamed Spinach & Roasted Shallots  
Roasted Organic Baby Carrots  
Wild Mushrooms  
Johnny’s Sweet Creamed Corn

