

Sidecar Menu

Tues. - Thurs. 4pm – 9:30pm & Fri. - Sat. 4pm – 10:30pm

Snacks

Marinated Olives 6

Chile Lemon Shrimp 15 [S, D, G]

Crispy garlic, herbs & ciabatta bread.

Brie Baked In Puff Pastry 20 [D, G]

Fig jam & crackers.

Charcuterie Board 30 [D, N, E, R, G]

Chef choice accompaniments with different cured meats & cheese.

Spicy Ahi Tuna Nachos 15 [D, N, E, R]

Wonton chips, avocado creme, sriracha aioli, hoisin sauce, pickled jalapeno & onions.

Large Plates

Farmer's Plate MKT

Inspired By Local Texas Farmers

Cajun Shrimp & Pasta 16 [D, E, S, G]

Hand Cut Fresh Pasta, Corn, Scampi Sauce, Fresh Herbs & Bread

After Dinner

Vanilla Panna Cotta 8 [D, N]

Sauternes jelly, basil oil & amaretto crumble.

Whipped Coffee 8 [D, N, E]

Chocolate, candied nuts & rye caramel.

[D - Dairy, E - Eggs, S - Shellfish, G - Gluten, N - Nuts, seeds, legumes, R - Raw/undercooked meat or seafood]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.