

BONNELL'S

SPRING 2017

Appetizers

Country Pate <i>jalapeno jelly, grilled bread, micro greens</i>	\$12
Elk Tartare <i>quail egg yolk, pickled fresno chile, fried capers, mustard seeds, chives</i>	\$15
Crawfish Hushpuppies <i>chives, Franks aioli</i>	\$14

Soup and Salad

Spring Pea Soup <i>house-made ham, parmesan crisp, pine nuts</i>	cup \$10 or bowl \$12
Tomato Salad <i>house-made goat ricotta, heirloom tomatoes, Texas olive oil, micro oregano</i>	\$15

Entrees

Southeast Family Farms Pork Chop <i>dry aged in house, corn risotto, lime, micro basil</i>	\$40
Beeman Ranch Tenderloin <i>grilled scallions, roasted new potatoes, meyer lemon aioli</i>	\$60
Cobb Creek Half Chicken <i>roasted spring vegetables, white wine beurre blanc</i>	\$30
Lamb Loin <i>house-made goat ricotta, couscous, merguez, fava beans, pickled fresno chile</i>	\$38

Dry Aged Beef

*In-house aged for 35 days
Sides sold a la carte*

Wagyu Ribeye, Rosewood Beef <i>Ennis, Texas</i>	\$60
Wagyu KC Strip, Rosewood Beef <i>Ennis, Texas</i>	\$48

18% Gratuity Will Be Added to Parties of 5 or More,
20% Gratuity Will Be Incurred on Checks Split More Than Five Ways

Seasonal menu created by Chefs James Pallett and Spencer Marks