



Toasts

served on sourdough

- Avocado 7
smashed avocado, extra virgin olive oil, maldon sea salt, aleppo pepper
- Crab 12
blue crab, shaved fennel, tomato, charred herb salsa, aioli
- Deviled Egg & Ham 9
fresh herbs, lemon, mustard seed caviar, prosciutto cotto
- Pimento 8
house pimento cheese with brie, white cheddar, roasted red pepper & chive
- Leela's Boursin 7
house boursin cheese & basil

Mussels

served with baguette

- Classic 17
white wine, butter, garlic, celery, onion, lemon, thyme
- Green 17
coconut milk, green thai curry, lime, basil, cilantro
- Red 17
spicy tomato broth, spanish chorizo, red chile, garlic, parsley

**gluten free bread & crackers available for an additional upcharge*

Staples

- Warm Roasted Olives 6
extra virgin olive oil, orange zest, chile de arbol, fennel
- HG Almonds 7
slow roasted with HG SPLY CO rooftop rosemary
- Tuna Tostadas 13
ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons
- TX Wagyu Beef Carpaccio 13
a bar n' ranch wagyu, frisee, pecorino, green olive aioli, extra virgin olive oil, lemon, sea salt, crispy shallots
- Marinated Shrimp 12
lemon, shallot, garlic, chile aioli, petit salade, crackers

Meats & Cheeses

served with assorted bread & crackers
gluten free bread & crackers available for an additional upcharge

- Meat Board 23
house country terrine, bresaola, prosciutto cotto, soppressata & spanish chorizo, mustard, house pickles, nuts, fruit
- Cheese Board 23
house boursin & pimento cheese, manchego, aged cheddar, cambazola, honeycomb, house pickles, nuts, fruit
- Meat & Cheese Board 38
best of both worlds
- Baked Brie 14
honey, almonds, walnuts & pecans, served with baguette & fruit

Sweets

- Caramel Pot De Crème 8
house caramel custard, whipped cream, brown butter - pumpkin seed crumble, salted pretzles
- Flourless Chocolate Torte 7
raspberries, pistachios, whipped cream