

SHAREABLES & STARTERS

TexQueño	"Best cheese stick you've ever tried" - House-made fried dough, Venezuelan cheese & cilantro sauce	15
Meatballs (4)	Calabrian pepper ragú, sourdough	13
Shrimp Aguachile *	Ceviche style Argentinian shrimp, spicy lime juice, cucumbers, avocado, red onion, serrano peppers (gf)	16
Carrots over Carrots	Carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)	16
3 Way Brussels	Fried, grilled & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)	15
Watermelon & Tomato Salad	Burrata, pesto, watermelon, cucumbers, avocado, baby tomatoes, balsamic glaze (gf)	20
Beets & Veg Salad	Farro, chickpeas, roasted cauliflower, cucumber, sun-dried tomato, tahini spread, yogurt, mint	17
Crafty Cheese & Meat Board (after 3pm)	Variety of meats, cheese, fruits, house jam, nuts and breads (gf without bread)	31

ADD ONS Salmon \$13 • Shrimp \$14 • Iberico Pork \$19

SOUPS & SALADS

Chicken \$10 • NY Steak 7oz \$22 (14oz \$38)

Chicken Pozole Verde Soup	Slow roasted chicken, white corn kernels, poblano, serrano, cilantro, cabbage, red onions (gf)	16
W+M Salad	Boston lettuce, apple, blueberry, sunflower seed, tomato, avocado, pecorino, chives, green goddess dressing (gf)	17
Arugula & Parm Salad	Wild arugula, champagne vinaigrette, pickled shallots, shaved parmesan (gf)	16
Maple Cashew Gorgonzola	Baby arugula, endive, maple dijon dressing, dolce gorgonzola, red onions, green apple (gf)	18
Caesar Salad	Traditional style with house brioche croutons (add Boquerones +\$4)	15
Mediterranean Salad	Spring greens, red onion, sun-dried tomato, cucumbers, feta, olives, snow peas, oregano vinaigrette (gf)	16

FROM THE FIRE

Wood Fired Salmon Succotash	Sautéed corn, red onions, yellow & red bell peppers, cilantro & citrus gremolata (gf)	27
Wood Fired Iberico Pork	Marbled Spanish Iberico cut, on top of roasted purple yam & root vegetables, yogurt (gf)	35
Steak (7oz) & Frits	NY Steak, french fries (or Alfredo Gnocchi +\$6 (add truffle +\$4) (make it 14oz +\$14) (gf)	32
Mari's Seafood Rice	Paella style saffron risotto mussels, shrimps, garlic, lime & white wine sauce (gf)	33
W+M Cheeseburger & Fries	House bun (gf +\$2), mayo, lettuce, tomato, onions, house pickles	20

BREADS (TIL 3PM) (gf +\$2)

Texas Smoked Beef	Smoked tri-tip, white onions, aioli & mustard BBQ sauce, chips, pickles	18
Caprese Sandwich	Tomatoes, fresh mozzarella, pesto, basil, balsamic & chips, sourdough (add prosciutto +\$5), chips	17
Fried Chicken	Harissa honey aioli, cabbage slaw, pickles, potato bun, chips	18
Chicken Club Sandwich	Avocado, jalapeño aioli (not spicy), lettuce, tomatoes, bacon, sourdough, chips	19
Braised Short Rib Sandwich	Caramelized onion, gruyere, arugula, horseradish dijon, sourdough, chips	18
Cured Salmon Lox*	Fried egg, smoked salmon, dill cream cheese, red onions, pumpkin toast, everything spice, served open face	19

PIZZAS

Roasted Carrots	Béchamel sauce, fresno chiles, cilantro dukkah spice (none peanut), gruyere	23
Birria Pizza	Mozzarella, shredded beef, more mozzarella, white onion, cilantro & birria stew & lime	25
Margarita	House tomato sauce, basil, mozzarella di buffala, tomatoes	17
Meat Lovers	House tomato sauce, pepperoni, mozzarella, sausage, red onions	25
Prosciutto & Fig	Brie cheese, prosciutto (or beets), figs, balsamic glaze, sea salt, arugula	24

WEEKDAY BRUNCH (TIL 3PM)

Breakfast Tacos	Eggs & avocado, cilantro sauce, queso fresco, red onions (gf • add Chorizo or hand cut potatoes+\$3)	15
French Toast & Fried Chicken	Fried boneless chicken, maple syrup, house brioche toast, powder sugar	24
Midtown Continental Sunrise *	Fried eggs, bacon, potatoes, toast, house jam, butter	20
Avocado Toast	Avo mash, fried egg, honey, paprika, sea salt on thick wholewheat sourdough toast (gf +\$2)	18
Egg Croissant Sandwich	Love's plain croissant filled with scrambled eggs, cheese, tomatoes, lettuce (add bacon +\$3) (gf +\$2)	17

PASTAS (gf +\$4)

Ragu Bolognese	Beef ragu bolognese on rustic casarecce pasta (add burrata cheese +\$6)	23
H-Town Chorizo Carbonara *	Linguini, taleggio & chorizo, butter, caramelized onions, egg yolk	23
Garden Gnocchi	Basil pesto, crunchy veggies: broccolini, asparagus, peas, cauliflower, dolce gorgonzola & citrus butter sauce.	25
Wild Mushroom Bucatini	Wild forest mushrooms, taleggio, butter, lemon, garlic, onions, parmesan, truffle oil (add protein +\$)	28
Spaguetti Shrimp Scampi	Shrimp, sundried tomatoes, onions, garlic, creamy tomato sauce finished with lime. (fresno peppers \$2)	26