

Dinner



Small Plates and Shares

SHISHITO PEPPERS 6.

sea salt, lime, lemon aioli

SEASONAL BRUSCHETTA 11.

whipped brie, cranberry-apple chutney, toasted pepitas arugula

TEX-MEX CHARCUTERIE 16.

local & regional cured meats & cheese, grilled bread, ask your server for details

EGGPLANT ROLLATINI 8.

fried eggplant, mozzarella, goat cheese, brava marinara fried capers, micro greens

CREAMY SPINACH GRATIN 7.

toasted baguette

Spoons and Greens

add a protein to any salad: chicken 5. steak 6. gulf shrimp 7.

TORTILLA SOUP 8.

smoked chicken, avocado, asadero cheese, pico de gallo

CHOPPED CAESAR SALAD 9.

parmigiano-reggiano, garlic croutons, baby heirloom tomato, roasted garlic caesar dressing

SEASONAL SALAD 9.

spinach, quinoa, dried cherries, pears, toasted walnuts, goat cheese, pomegranate vinaigrette

Plates

44 FARMS RIB EYE 37.

leeks, confit garlic dauphinoise potatoes, garden greens, red wine brown butter sauce

44 FARMS STRIP STEAK 32.

duck fat fried potatoes, local cheese, Texas black garlic butter, charred greens

PAN FRIED PORK CHOP 28.

roasted winter vegetable hash, apples, greens, pork jus, local house made jam

Garden sides 5.

CRISPY FRIED BRUSSELS

bacon, maple bourbon glaze

ROASTED WINTER HASH

turnips, butternut squash, parsnips, apples

CRISPY PORK BELLY 8.

local black eyed pea cassoulet, greens, pickled beets

BRAISED LAMB SHANK 10.

Texas free range lamb, savory mushroom bread pudding, roasted fennel, pickled beets

TEXAS VENISON TENDERLOIN 12.

bacon wrapped, redneck cheddar grits, greens, apple, red wine brown butter sauce

WILD BOAR SPARE RIBS 10.

broken arrow ranch, bulgogi bbq, cucumber, local radish salad, sesame vinaigrette

SEASONAL SOUP

discover chef's creation

KNOTTY WEDGE 10.

baby iceberg, roasted corn, tomato, cucumber, scallion, pepitas, queso fresco, picante ranch

SHAVED VEGETABLE SALAD 9.

living greens, cucumber, baby heirloom tomatoes, seasonal shaved vegetables, white balsamic dressing

SEARED GULF GROUPE 28.

local mushroom risotto, fennel, tomato, shaved asparagus and arugula salad, citrus vinaigrette

ROASTED ORGANIC CHICKEN 22.

local goat cheese grits, roasted beets, greens, chicken demi

SHRIMP & GRITS 20.

gulf shrimp, local organic grits, Texas chorizo, grilled corn, cotija, bourbon butter sauce

BRAISED SHORT RIB PASTA 16.

house made Butternut squash fettuccini, fresh peas, shaved radish, Parmesan

GRILLED ASPARAGUS

lemon aioli, parmigiano-reggiano, roasted almonds

CHARRED BROCCOLI

preserved Texas meyer lemons, yogurt sauce

19% service charge will be added to parties of 6 or more

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness

Renaissance Austin Hotel
9721 Arboretum Boulevard
Austin, Texas 78759
512-343-2626