

DINNER MENU

SMALL PLATES

Deviled Egg Flight: \$7

Bacon jalapeño jam, prickly pear syrup | Smoked pimento cheese | BBQ pork belly | Tarragon chicken salad

Fried Okra: \$8

Fresh okra, house ground cornmeal, roasted poblano crema, chipotle aioli

Beef Tartare: \$15

Seasoned Texas beef, horseradish mustard crème, quail egg

Chicharrones: \$7

House fried pork skins, P3 pepper powder, roasted poblano crema, chipotle aioli, agave chili sauce

Burrata: \$13

Fresh Burrata, balsamic tomato salad, local olive oil, crostini

Cast Iron Goat Cheese: \$12

Creamy goat cheese, Texas pressed olive oil, thyme, rosemary, local berry compote, whiskey flour focaccia

Boiled Peanuts: \$10

Lil' Red's boiled peanuts: fiesta or traditional sea salt

Charcuterie Board: \$18

Selection of cured meats, bacon jam, honeycomb, fresh berries, smoked cheddar, candied bacon, spicy house mustard and more

SOUPS

Street Corn Chowder: \$6/9

Grilled sweet corn, Mexican crema, queso fresco, cilantro oil, chili lime spice, crispy corn tortilla strips

Beer Cheese. House Bread: \$6/9

SALADS

House Salad: \$9

Green Bexar Farms seasonal greens, grilled corn, smoked cheddar cheese, heirloom grape tomatoes, candied bacon, creamy herb dressing

Pig in the Garden: \$13

Achiote braised pork belly, mixed greens, sliced green apple, candied pecans, blue cheese, sherry vinaigrette

Pinks and Greens Salad: \$9

Roasted beets, radish, mixed greens, shaved carrot, fresh herbs, goat cheese, green goddess dressing

Maverick Caesar: \$8

Maverick gardens romaine, Grana Padano cheese, whiskey corn bread croutons, classic house made Caesar dressing

Add: Airline Chicken, Shrimp or Salmon \$8

Duck Season: \$22

Green Bexar Farms mixed greens, seared duck breast, fresh seasonal berries, radish, feta, mint, mint verbena vinaigrette

LITE ENTREES

Mushroom Ceviche: \$17

Marinated Texas mushrooms, squash noodles, P3 dusted chickpeas, chickpea puree

Veggie Pasta: \$18

Zucchini pappardelle, roasted seasonal vegetables, Loroco flower cashew cream

Add: Airline Chicken, Shrimp or Salmon \$8

Maverick Airline Chicken: \$17

Purple sweet potato mash, roasted vegetables

Cilantro Lime Shrimp Tabbouleh: \$15

Cilantro lime shrimp, smoked cheddar grits, heirloom adobo ranchero sauce, poached egg

MAIN ENTREES

Tomahawk (Feeds 2): \$135

Smoked herb butter, choice of sides 2

Sam's Filet: \$41

Mushroom duxelles, smoked whiskey demi, charred lardon brussel sprouts

Bison Filet: \$45

Roasted tomato cream, grilled asparagus

Whiskey Citrus Brined Double Cut

Pork Chop: \$25

Grilled bone-in pork chop, sautéed seasonal greens, roasted sweet potato, balsamic cream

Redfish on the Half Shell: \$23

Lemon pepper grilled gulf coast red fish, citrus roasted vegetables, sweet potato duo

Shrimp and Grits Ranchero: \$36

Cilantro lime shrimp, smoked cheddar grits, heirloom adobo ranchero sauce, poached egg

Carolina Crispy Pork Belly: \$22

Purple smashed potatoes, roasted tri-color carrots, house Carolina style BBQ sauce, pickled red onion

Smoked BBQ Beef Rib: \$47

Truffled cream corn, house pickled vegetables, braised red cabbage

44 Farms Ribeye: \$45

Purple smashed potato, grilled asparagus, smoked herb butter

Chicken Fried Quail: \$23

Buttermilk brined quail, whiskey corn flour, roasted vegetables, purple sweet potato mash, local honey

Sea Scallops: \$24

Seared sea scallops, grilled sweet corn, heirloom grape tomato and okra succotash, smoked tomato butter broth, whiskey flour cornbread

Salmon Chicharron: \$21

Cilantro lime blackened Salmon, salmon skin chicharron, crispy chickpeas, Maverick ratatouille

DESSERT

Whiskey Pecan Pie: \$10

Drunk Berry Crème Brûlée with Chocolate Covered Bacon: \$12

Strawberry Rhubarb Pie with Goat Cheese Ice Cream: \$12

Seasonal Ice Cream: \$6