



MEADOW

neighborhood eatery + bar

## **Restaurant Week**

### **Brunch Menu**

**Starting Sunday 8/11/24**

**Saturdays and Sunday 10 am to 2pm**

#### **first course**

(Served Family Style)

**House Made Banana Bread, Honey Butter**

**Buttermilk Biscuits, House Jams, Butter**

Add Sausage Gravy \$2.00

**Seasonal Fruit, Yogurt, Seed Granola**

#### **second course**

(Served Family Style)

**Smoked Tri Tip**

**Cheesy Scrambled Eggs**

**Stone Ground Grits, Crispy Bacon, Caramelized Onion Broth**

**Arugula Salad**

#### **third course**

(Served Family Style)

**Brioche French Toast**

**Texas Peaches, Steen's Cane Syrup, Brown Butter Streusel**

**\$30 per person plus tax**

*Restaurant Week Menus are Subject to Changes due to Farmer's Available Product.*

*This Menu is Intended For The Entire Table to Order and Will Be Served Family Style*



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## Restaurant Week

### Lunch Menu

Starting Tuesday 8/13/24

Tuesday - Friday 11 am to 1:30pm

#### first course

(choice of one)

##### Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled and Crispy Shallots

##### Wood Oven Cornbread

Jalapeno Pimento Cheese, Honey Lard Butter

#### second course

(choice of one)

##### Fried Chicken Sandwich

Sweet Chile Mayo, Cabbage, Onion, Pickles, House Made Bun, Fries

##### Meat and Three

Pork Schnitzel, Stone Ground Grits, Arugula Salad, Braised Greens

##### Shawarma Spiced Zucchini Gyro

Tzatziki, Fresh Pita, Pickled Red Onion, Lettuce, Fries

#### third course

**Candy Bar**, Peanut Crusted Chocolate Ganache, Peanut Butter Mousse

or

**Peach Cobbler**, Vanilla Whipped Cream

**\$20 per person plus tax**

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## Restaurant Week

Starting 8/10/24

Dinner Menu Tuesday - Saturday 4pm to 9pm

### first course

choice of one

#### Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled + Crispy Shallots

**Blistered Shishitos**, Candied Peanut, Cane Syrup Glaze, Basil

**Tomato Toast**, Marinated Grandma's Garden Cherry Tomatoes,  
Smoked Duke's Mayo, Arugula, Black Pepper

### second course

choice of one

#### Grilled Berkshire **Pork Loin**

Charred Eggplant, Roasted 1015 Texas Onion, Pickled Blueberry Caponata

#### Hoppin John

Creamer Peas, Purple Hull Peas, Louisiana Rice, Roasted Okra, Patty Pan Squash, Basil

#### Gulf Shrimp

Stoneground Grits, Vermouth-Brown Butter, Pickled Pepper Relish, Chives

#### Grilled **NY Strip**

Zucchini, Yellow Squash, Calabacita, Goat Cheese, Spring Alliums, Beef Fat Chimichurri  
(\$15 Beef Supplement)

### dessert

choice of one

#### Candy Bar

Dark Chocolate Ganache, Peanuts, Caramel, Peanut Butter Mousse

**Buttermilk Pie**, East Texas Blueberry Compote

**\$45 per person plus tax, plus gratuity**

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