



Four Brothers

SOUTHERN PROVISIONS

Groundwork

Choice of One

Pozole

pork shoulder, red chiles, cabbage, crema, limes

Bexar Cornbread

jalapeño cornbread, aged cheddar, whipped butter, Texas honey, pimento cheese

Citrus Avocado Salad

baby gem lettuce, endives, citrus segments, avocado, pistachios, orange vinaigrette

Four Brothers Caesar Salad

romaine hearts, pimento cheese crostini, white anchovy, Caesar dressing

Foundations

Choice of One

BBQ Ribs

quarter-rack St. Louis, bbq sauce, ginger & butternut squash purée, black garlic broccolini

Citrus & Fennel Arrabbiata

braised fennel, red chile flakes, San Marzano tomatoes, basil, Parmigiano-Reggiano

Brisket Bolillo

slowly smoked beef brisket, secret sauce, coleslaw, dill pickles, whole grain mustard, bolillo bun

Grilled Chicken Sandwich

grilled chicken breast, caramelized onions, Swiss cheese, applewood-smoked bacon, avocado, alfalfa sprouts, secret sauce

Pâtisserie

Choice of One

Churros

dulce de leche, chocolate sauce, cinnamon

Meyer Lemon Crème Brûlée

French Chantilly cream, poppy seeds, berries

\$30

Price does not include sales tax and gratuity.

No substitutions or splits please.

A portion of your purchase will be donated to Culinaria San Antonio.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify us of any food allergies or sensitivities.

Andres Farias - Executive Chef



Four Brothers

SOUTHERN PROVISIONS

Groundwork

Choice of One

Steak Tartare

American Wagyu beef, capers, shallots, Dijon mustard, quail egg, Parmigiano-Reggiano, grilled sourdough

BBQ-Glazed Brussels Sprouts

Texas honey, shallots

Baby Beets Salad

roasted baby beets, goat cheese, spicy Texas pecans, organic greens, vinaigrette

San Antonio "Chili Queens" Chili

American Wagyu beef, aged cheddar, scallion, crema

Foundations

Choice of One

Short Rib Tagliatelle

spring peas, Mandarins, fennel, creamy au jus

Branzino

Texas honey, shallots

Big Gulf Camarones

blue corn grits, ajo aceite, sofrito, Cotija cheese

Seared Duck Breast

butternut squash purée, huckleberry jus, Swiss chard, apple butter

Pâtisserie

Choice of One

Sticky Toffee Pudding

date cake, toffee sauce, vanilla bean ice cream, candied hazelnuts

Chocolate Addiction

chocolate mousse bar, passion fruit sorbet, brownie crunch, fleur de sel

\$55

Price does not include sales tax and gratuity.

No substitutions or splits please.

A portion of your purchase will be donated to Culinaria San Antonio.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify us of any food allergies or sensitivities.

Andres Farias - Executive Chef 