



Four Brothers

SOUTHERN PROVISIONS

THREE COURSE LUNCH

APPETIZER

BABY BEET SALAD

ROASTED BABY BEETS, GOAT CHEESE, SPICY TEXAS PECANS, ORGANIC GREENS,
VINAIGRETTE

OR

CAESAR SALAD

ROMAINE HEARTS, PIMENTO CHEESE CROSTINI, WHITE ANCHOVY, CAESAR
DRESSING

MAIN OPTIONS

HALITOS BBQ RIBS

BUTTERNUT SQUASH PUREE, BROCCOLINI, BLACK GARLIC BUTTER

OR

CHICKEN ADOBADA

ROASTED HALF CHICKEN, RED CHILE SAUCE, ROASTED POTATOES,
CHARRED LEEKS, CREMA BLANCA

VEGETARIAN OPTION: CITRUS FENNEL ARRABIATTA PAPPARDELLE
BRAISED FENNEL, RED CHILE FLAKES, SAN MARZANO
TOMATOES, BASIL, PARMIGIANO-REGGIANO

DESSERT: CREME BRULE
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 YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS

RESTAURANT WEEKS 2023 | JANUARY 16-28

