



Sample Menu

The menu at The Driskill Grill changes daily. For current menu choices, please call 512-391-7162

Plates to Share

Artisanal Cheese \$15

Birdville Reserve- Raw Cow, Majorero -Raw Goat
Ossau Iraty – Past. Sheep

Charcuterie \$15

House-Cured Meats, Grain Mustard
Pickled Garden Vegetables

Littleneck Clams \$14

Roasted Pork Jowl, Shallot, White Wine Broth,
Wild Boar Bacon, Kale, Goats Milk Butter

First

Bacon Wrapped Sea Robin \$16

Roasted Parsnip, Baby Artichokes, Romanesco
Cauliflower, Fried Lemon

Texas Caprese Salad \$14

Shiner Bock Onion Rings, Texas Bestitos,
Cilantro, Buffalo Mozzarella, Heirloom Tomatoes

Pressed Berkshire Pork Shoulder \$16

Sautéed Wild Ramps, Fiddlehead Ferns, Aged Black Garlic,
Maple Butter

Main

Cornbread Stuffed Bandera Quail \$42

Fingerling Potatoes, Fava Beans, Shaved Beets, Maple Bacon, Sautéed Lambs Quarters

Niman Ranch Tomahawk Pork Chop \$42

Crushed Springdale Potatoes, Wild Ramps, Red Bor Kale, Molasses Butter

Olive Oil Poached Atlantic Monkfish \$58

Beluga Lentils, Roasted Berkshire Pork, Littleneck Clams, Cider Braised Endive, Roasted Lemon Butter

Herb Crusted Colorado Lamb Chop \$46

Cornbread Puree, Roasted Beets, Red Bor Kale, Wild Texas Boar Bacon, Roasted Spring Onion

Aged Prime Filet Mignon \$49

Smoked Blue Corn Grits, Balsamic Roasted Brussels, Bordelaise

Sides

Smoked Gristmill Blue Corn Grits \$9

Smoked Tillamook Cheddar, Herb Butter

Balsamic Roasted Brussels \$10

Aged Balsamic, Bacon, Shallots

Sauteed Red Bor Kale \$7

Duck Bacon, Chive Butter

Roasted Fingerling Potatoes \$12

Duck Confit, Truffle, Chive

Our Menu is Guided by Sustainable Principles & Practices

* There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness. Dressings may contain raw egg. Please make us aware of any dietary restrictions.

Apologies No Substitutions
20% gratuity will be added to parties of six (6) or more.



Chef's Signature Five-Course

Texas Beet Salad

Zamorano, Ice Vine Vinegar, Blood Orange Olive Oil
Toasted Brioche, Candied Pecans

Prime Beef Tartare

Charred Scallion Aioli, Quail Egg
Bowfin Caviar, Fingerling Chips, Saba

Seared Hawaiian Hebi

French Green Lentils, Green Garlic, Lobster,
Fava Beans, Kale, Oregon Morels

Broken Arrow Ranch Boar Tenderloin

Creamy Black Barley, Celeriac Puree,
Maple Bacon, Bordelaise, Black Perigord Truffle

Olive Oil Madeleine

Spiced Fruit Compote
Crème Fraîche Ice Cream

\$69 per person

Sommelier-Guided Wine Selections +\$45

Seven-Course

Yellow Edge Grouper

Sautéed Wild Ramps, Fiddlehead Ferns, Aged Black Garlic
Yuzu-Miso Butter

Majorero Goat Cheese

Lavash, Strawberry
Honey Comb

\$89 per person

Sommelier Guided Wine Selections +\$63

***We do ask that the entire table enjoys the tasting option.
Please make us aware of any dietary restrictions.***

Executive Chef
Troy Knapp

Chef de Cuisine
Skyler Golden

Executive Pastry Chef
Tony Sansalone

*Our Menu is Guided by Sustainable Principles & Practices
We proudly Support Texas Farms, Ranches, Dairies, and Gardens*

Springdale Farms, Con' Olto, Broken Arrow Ranch, Antonellis Cheese, Pure Luck Dairy, Bella Verdi Farm, Oak Hill Farm, Burgunday Pasture, Hillside Farms, Animal Farm, Strube Ranch, Bluebonnet Hydroponics, Hairston Creek Farms, Water Oak Farm, Soncrest, Texas Quail Farms, Dewberry Hills Farm, Eagle Mountain Farmhouse Cheese, Sand Creek Farm, Brazos Valley Cheese, Veldhuizen Family Farm

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