

In order to increase the quality of your experience, the entire table is encouraged to select restaurant week menu

Please Select One Option from Each Category

### 1<sup>st</sup> course

**Summer Tomato Salad** local heirlooms, arugula, buttermilk, toasted rye

**Deviled Eggs** chuck's eggs, potato crisps, dill

**Chile BBQ Ribs** fermented turnip greens, sofia's dragon beans

### 2<sup>nd</sup> course

**Daily Catch** baby artichokes, roasted turnips, barigoule broth

**Windy Meadow's Chicken** summer ratatouille, smoked eggplant, herb jus

**44 Farms Flat Iron** green onion, smoked mushroom, salsa verde, pomme puree

**Strozzapretti** smoked yellow tomato, wax beans, pickled chiles, parmesan

### 3<sup>rd</sup> course

**Honey & Thyme Panna Cotta** marinated strawberries, pecan crumble

**Trio of Sorbet** lime, coconut, mango

\$39 per person, tax & gratuity **not** included...

Please inquire with your server about wine pairings

Charity proceeds will go to "Lena Pope" and "North Texas Food Bank"

### ADDITIONS

**Cheese Board** 17  
daily selection, honeycomb, marmalade, wheat lavash

**Oysters** 18/36  
daily selection, rosé mignonette

**Charcuterie Board** 19  
cured meats and pates, mustard, pickles, grilled bread

Here at **Front Room Tavern** we pride ourselves on using products that are locally sourced. We feel it is our duty to support our local farmers and provide our guests with high quality product and sustainable foods. Our menu will change based on items that are available seasonally. We encourage you to return and try our cuisine as it progresses throughout the seasons to come.

**-Nick Walker-**  
Executive Chef

Parties of 6 or more will include a 20% service charge

Consuming raw or undercooked meats, seafood and eggs may increase your risk of foodborne illness.