



MEADOW  
neighborhood eatery + bar

## Restaurant Week

August 9th - August 23rd

Dinner Menu Tuesday - Saturday 4pm to 930pm

### first course

choice of one

#### Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled + Crispy Shallots

#### Arugula-Watermelon Salad

Arugula, Texas Watermelon, Latteria Vecchio, Sherry Vinaigrette

#### Grandma's Garden Tomato Toast

Marinated Cherry Tomatoes, Smoked Duke's Mayo, Arugula, Black Pepper

#### Oak Roasted Shishito Peppers

Tomato Jam, Peanut Cracklin Crumble

### second course

choice of one

#### Grilled Berkshire Pork Loin

Collard Greens, Long Beans, Smoked Sun Gold Tomato Broth

#### Summer Succotash

Lima Beans, Corn, Oyster Mushrooms, Alliums, Tomato, Squash, Okra, Peas, Chile Crisp

#### Gulf Shrimp

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

#### Grilled Angus Bavette

Beef Fat Yukon Potatoes, Spring Onions, Onion Soubise, Cilantro Chimichurri

(\$15 Beef Supplement)

### dessert

choice of one

#### Candy Bar

Dark Chocolate Ganache, Peanuts, Caramel, Peanut Butter Mousse

#### Cornmeal Cake

Macerated Texas Peaches, Salted Vanilla Cream, Pecan Streusel

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

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

*Vegan, Vegetarian and Gluten Free Options Available*



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## Restaurant Week Lunch Menu

8/12 - 8/22

Tuesday - Friday 11 am to 2 pm

### first course

(choice of one)

#### Green Leaf Lettuce Salad

Green Beans, Creamy Mustard Dressing, Pickled and Crispy Shallots

#### Grandma's Garden Tomato Toast

Marinated Heirloom Cherry Tomatoes, Smoked Duke's Mayo, Arugula, Black Pepper

#### 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

#### Pork Schnitzel

Arugula Salad, Lemon Butter

#### Meadow Burger

Black Angus Beef, American Cheese, House Mustard, House Pickles, Onions, Lettuce, Fries

#### Shawarma Spiced Summer Squash Gyo

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

### third course

Candy Bar

or

Peach Cornmeal Cake

**\$25 per person plus tax**

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**Restaurant Week  
Brunch Menu  
August 9th - August 24th  
Saturdays and Sunday 10 am to 2pm  
(Served Family Style)**

**first course**

(Served Family Style)

**Buttermilk Biscuits and Sausage Gravy**

**Traditional Deviled Eggs**

**Fruit and Yogurt**

**second course**

(Served Family Style)

(Choice of)

**Smoked Brisket**

(\$5 Beef Supplement)

**or**

**Herb Roasted Pork Loin**

Served With

**Cheesy Scrambled Eggs**

**Arugula Salad**

**Summer Vegetable and Potato Hash**

**third course**

(Served Family Style)

**Peaches and Cream French Toast**

Hill Country Peaches, Vanilla Whipped Cream,  
Vanilla Streusel, Cane Syrup

**\$30 per person plus tax**

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Please contact the restaurant with questions.*