

MIDWEEK COMFORTS

Tuesday + Wednesday Only

A SEASONAL CELEBRATION

BY STEPHAN PYLES

ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL.

- VIRGINIA WOOLF

Rob Cook – Executive Chef Joseph Johnson – Sous Chef Luis Saenz – Pastry Chef

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Starters

* HELL'S EGGS 12 candied bacon, chile pop rocks

TORTILLA SOUP 14

grilled chicken, guajillo, avocado, queso fresco

AMERICAN ARTISAN CHEESE BOARD 26

olives, marcona almonds, truffle honey

WEDGE SALAD 14

baby iceberg, tomato confit, green onion, avocado, smoked bacon, ancho ranch

MIXED GREEN SALAD 14

smoked pecans, gold apple, creamy blue, organic carrot, lemon maple vinaigrette

ADD PROTEIN TO ANY SALAD: grilled filet of beef 7 oz | 34 grilled salmon 6 oz | 22 grilled chicken 6 oz | 14

GRILLED SHRIMP TACOS 15

serrano tartar sauce, romaine, pico de gallo, house made tortillas

Large Plates

SEEKER LINGUINI 25

espresso cured pork belly, romano, black pepper, olive oil

SEEKER ARTISAN BURGER 26

oak-grilled Texas wagyu beef, Veldhuizen golden cheddar, mustard seed aioli, truffle fries

CHICKEN FRIED STEAK 28

chorizo gravy, garlic mashed potato, pea salad

TEXAS TEMPRANILLO BRAISED BONELESS SHORT RIB 36

green chile hominy casserole, crispy brussels sprouts with bacon

SEA SCALLOPS 38

horseradish-smoked salmon mashed potatoes, caper brown butter

Breads & Pickles

* SHINER BOCK BEER BREAD 10

MABLE'S BUTTERMILK BISCUITS 10

* WATERMELON RIND PICKLES 8

BREAD + BUTTER PICKLES 8

Serious Sides

FALL VEGETABLES 9 agave sage butter

GREEN CHILE-HOMINY CASSEROLE 9

CRISPY BRUSSELS SPROUTS 10 pecan smoked bacon

GRILLED ASPARAGUS 12 chipotle hollandaise

Sweet Endings

CARAMELIZED BANANA BRIOCHE BREAD PUDDING 12

candied walnuts, whiskey sauce, hot fudge

CHOCOLATE LAYER CAKE 12 chocolate butter cream

- * BUTTERSCOTCH PUDDING 12 salted caramel, snickerdoodle cookie
- * HEAVEN AND HELL CAKE 14 peanut butter powder, raspberry sorbet



* SP SIGNATURE DISHES