

RONIN

May 14th, 2024 – Dinner Service

To Start

Farmhouse Bread with Salted Butter \$9 (Serves 2-3 Guests)

Ronin Farm Spring Salad with Carrot, Red Onion, Cucumber, Cherry Tomato, Candied Pecans, Goat Cheese, Apple Cider Vinaigrette \$15

Recommended Pairing: Heart of Aggieldand, Tequila, Cointreau, Lime, Lemon, Orange, Hibiscus, Sugar \$15

5 Artisanal Cheeses & Housemade Crackers with Candied Pecans, Jam & Pickles 5 for \$29 | Add Charcuterie +\$8

*Recommended Pairing: Chenin Blanc, Domaine du Petit Coteau, Vouvray, Loire Valley, France NV *Sparkling \$17 / \$53*

Truffle Cheese Toast with Tomato, Strawberry, & Beet Jam, Pickled Onions, Olive Oil, Garden Herbs \$14

Recommended Pairing: French 75, Gin, Cointreau, Sparkling Wine, Lemon \$14

Tempura Fried Onions & Summer Squash with Spicy Mayo \$15

Recommended Pairing: Pilsner, Independence Brewing 'Native Texan', Austin, TX \$6

Hearty Fare

Texas Wagyu Chicken Fried Steak with Cream Gravy, Mashed Potatoes, Sautéed Summer Squash \$34

Recommended Pairing: Oil Money, Bulleit Rye, Montenegro Amaro, Turbinado, Orange Bitters \$16

Grilled 7 oz Cheeseburger with Japanese Milk Buns, Farm Greens, Candied Bacon, Tomato, Grilled Onion, American Cheese, Secret Sauce, Idaho Potato Fries \$24

Recommended Pairing: Route 44, Sailor Jerry Rum, Tart Cherry Liqueur, Lime, Cherry, Mint, Turbinado \$12

Spiced Sweet Potato with Sautéed Cabbage, Summer Squash, Onions, Couscous, Cherry Tomato, Texas Olive Oil, Buffalo Feta, Brown Butter \$23

Recommended Pairing: Cabernet Sauvignon, Casa Madero, Valle de Parras, Mexico 2021 \$15 / 49

Orange Glazed Chicken with Sautéed Cauliflower & Roasted Carrot, Fried Rice, Garlic, Soy Sauce, Brown Butter, Pickled Onion \$35

Recommended Pairing: Grüner Veltliner/Roussanne, Southold Farm + Cellar 'Don't Forget to Soar', High Plains, Texas 2021 \$15 / \$42

Pan Seared Gulf Shrimp with Heirloom Cornbread Hash, Onions, Summer Squash, Idaho Potato, Pickled Onion \$38

Recommended Pairing: Verdejo/Sauvignon Blanc, Gulp Hablo, Castilla-La Mancha, Spain 2021 \$16 / \$48

Buy the hardest working kitchen team a beer \$1

Gratuity will be added to all tickets for parties of eight or more. | We will kindly split guest checks up to four ways.

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

Happy Hour: Tuesday-Saturday 5-6pm ½ off liquor y'all...

Owner & Executive Chef **Brian Light** | Owner & Operations **Amanda Light**

ronintx.com