

RONIN

March 28th, 2024 – Dinner Service

To Start

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

Ronin Farm Greens Salad with Red Onion, Farm Radish & Carrot, Farm Asparagus, Candied Pecan, Parsley Vinaigrette \$15
Recommended Pairing: Kiss of Carrot, Gin, Carrot Juice, Lime, Sugar \$11

5 or 7 Artisanal Cheeses & Housemade Toast with Candied Pecans, Jam & Pickles 5 for \$29 | 7 for \$36 Charcuterie +\$8
Recommended Pairing: Chenin Blanc, Domaine du Petit Coteau, Vouvray, Loire Valley, France NV \$17

Tempura Fried Broccoli, Onions & Sweet Potatoes with Spicy Mayo \$15
Recommended Pairing: Pilsner, Independence 'Native Texan', Austin, TX \$6

Roasted Brussels Sprout & Broccoli with Local Honey, Orange Zest, Toasted Peanuts \$11
Recommended Pairing: Sauvignon Blanc, Pas de Problème, Loire Valley, France 2022 \$12

Tempura Fried Shrimp with Farm Greens, Pickled Red Onion, Red Onion Vinaigrette, Spicy Mayo \$12
Recommended Pairing: Espadeiro & Touriga Nacional, Brisa Suave, Vinho Verde, Portugal 2022 \$12

Hearty Fare

Texas Wagyu Chicken Fried Steak with Cream Gravy, Mashed Potatoes, Sautéed Farm Greens \$34
Recommended Pairing: Oil Money, Bulleit Rye, Montenegro Amaro, Turbinado, Orange Bitters \$15

Spiced Sweet Potato with Sautéed Farm Greens, Farm Asparagus, Couscous, Peanut, Balsamic Glaze, Brown Butter \$23
Recommended Pairing: Cabernet Sauvignon, The Calling, Paso Robles, California 2021 \$16

Grilled Gulf Shrimp with Heirloom Grits, Onions, Sautéed Broccoli, Farm Greens, Farm Asparagus \$38
Recommended Pairing: Verdejo/Sauvignon Blanc, Gulp Hablo, Castilla-La Mancha, Spain 2021 \$16

Ronin Farm Belizean Jerk Chicken with Grilled Sweet Potato, Coconut Rice, Black Eyed Peas, Sautéed Farm Greens \$35
Recommended Pairing: Grüner Veltliner/Roussanne, Southold Farm + Cellar 'Don't Forget to Soar', High Plains, Texas 2021 \$42

Grilled Atlantic Salmon with Sweet Potato Soup, Roasted Carrots & Turnips, Farm Greens, Pickled Red Onion, Parsley \$32
Recommended Pairing: Down the Rabbit Hole, Vodka, Carrot Juice, Lemon, Ginger, Spicy Farm Peppers \$14

Grilled Prime NY Strip with Cognac Cream Sauce, Roasted Sweet Carrots, Fried Potatoes, Creme Fraiche, Parsley Pesto, Scallions \$58
Recommended Pairing: Grenache/Syrah/Mourvèdre, Domaine Jean Royer 'Le Petit Roy', Rhône Valley, France 2021 \$19

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

Braised Texas Wagyu Brisket with Purple Scallions, Sautéed Farm Greens, Grilled Sweet Potato, Beef Demi-Glace \$42
Recommended Pairing: The Boozy Pear, Rhum JM 'VO' Dark Rhum Agricole, St. George Spiced Pear Liqueur \$16

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