

— CORKS —

— " APPETIZERS " —

ENOCH'S CHARCUTERIE — \$29
Assortment of cured meats, imported artisan cheeses, fresh fruit, crackers & accompaniments

PARMESAN FRIES WITH ROSEMARY — \$14
Beer battered fries tossed in parmesan & rosemary

MUSSELS — \$16
Black mussels steamed in a white wine & broth reduction. Garnished with fresh chopped cilantro & lemon

CRAB CAKES — \$18
Hand breaded lump crab meat mixed with herbs & spices sautéed & topped with zesty remoulade

DUCK BACON & CORN WONTON — \$15
Savory duck bacon & creamy roasted corn wrapped in a wonton, served with red cabbage slaw marinated in mango soy sauce

BRISKET MAC & CHEESE — \$14
Three pepper gouda cheese pasta loaded with Bear Creek Brisket topped with toasty panko crumbs

— " SALADS " —

ENOCH'S WEDGE SALAD — \$11
Whole baby iceberg topped with red onion, tomatoes, Roquefort blue cheese, & warm bacon with house ranch dressing & balsamic glaze

SPRING SALAD — \$10
Mixed greens, cucumber, walnut, crumbled goat cheese, pickled red onion and raspberry vinaigrette

SOUP DE JOUR — \$10
Ask server for selection

— " ENTRÉES " —

PRIME FILET OF BEEF — \$42
Prime Black Angus filet grilled with a side of demi glace & choice of two sides

44 FARMS ANGUS RIBEYE — \$48
Seasoned 16oz Texas Farmed Ribeye topped with steak butter served with choice of two sides

GRILLED PORK CHOP — \$28
10oz Bone-in, French cut pork chop with sweet potato puree and bacon brussels sprouts with dijon sauce

TUSCAN CHICKEN — \$26
Grilled chicken breast smothered in pink sauce topped with mozzarella over linguini pasta with basil and feta and sundried tomatoes

ANCHO GLAZED CHICKEN — \$26
Grilled chicken breast with a smoky, ancho pepper rub over mashed potatoes topped with a bell pepper mushroom cream sauce and tobacco onions

ATLANTIC SALMON — \$28
Pan seared salmon over horseradish mashed potatoes and asparagus with caper beurre blanc sauce

SHRIMP AND GRITS — \$30
Sautéed jumbo Tiger Shrimp over jalapeno cheddar grits with & cilantro cream sauce

SEAFOOD PASTA — \$33
Crab, mussels and shrimp with angel hair pasta in white wine broth reduction with fresh herbs

SESAME CRUSTED AHI TUNA — \$30
Pan seared, crusted in sesame seeds cooked to medium rare over wasabi mashed potatoes with sweet chili vegetables & wonton strips

— " SIDES " —

SWEET POTATO MASH — \$8

ASPARAGUS — \$8

HORSERADISH MASHED POTATOES — \$8

BACON BRUSSEL SPROUTS — \$8

GARLIC MASHED POTATOES — \$8

JALAPENO CHEDDAR GRITS — \$8

GREEN BEANS — \$8

CARROTS — \$8

— " DESSERTS " —

CHOCOLATE CAKE — \$12

NEW YORK STYLE CHEESECAKE — \$12