

DOWNHOUSE

Starters

STEAK TARTAR

RAW BEEF WITH HERBED LEMON MASCARPONE,
ARUGULA, PICKLED CARROTS, TOAST, EGG YOLK /12

LITTLE NECK CLAMS

LITTLE NECK CLAMS, PICKLED JALAPENOS AND CARROTS,
SHALLOTS, BUTTER, BACON, GRILLED BREAD /14

KOREAN FRIED CAULIFLOWER

CRISPY KOREAN FRIED CAULIFLOWER, GOCHUJANG,
PICKLED DAIKON, SESAME SEEDS /12

MUSHROOMS ON TOAST

SAUTEED MUSHROOMS, CHEVRE,
POACHED EGG, BAGUETTE /12

SEASONAL SOUP

ASK YOUR SERVER FOR TODAY'S SELECTION /8

HOUSTON DAIRYMAIDS' CHEESE BOARD

THREE CHEESES, APPLE BUTTER, FRUIT,
TOASTED NUTS, BAGUETTE /18
ADD PROSCIUTTO +4

BREAD AND BUTTER

BAGUETTE, SEASONAL VEGETABLE BUTTER /5

DOWN HOUSE PROUDLY SUPPORTS PEOPLE WHO ARE PASSIONATE
ABOUT FOOD. YOUR MEAL CAME FROM:

44 FARMS * CHAPPAPEELA FARMS * OLE DAD FARM * ANSON MILLS *
COVEY RISE FARMS * HOUSTON DAIRYMAIDS * FAT CAT CREAMERY *
CAKE & BACON * EURO-MID INC. * FARM TO TABLE TX * AIRLINE SEAFOOD
AND MANY MORE

D I N N E R

Entrees

SHRIMP & GRITS

POACHED GULF SHRIMP, ANSON MILLS GRITS,
PHO BROTH, BACON, SRIRACHA, HERBS /18
ADD POACHED EGG +2

FRIED CHICKEN

HALF A CHICKEN FRIED, BRAISED GREENS,
SMASHED RED POTATOES, CHICKEN JUS /22

GRILLED FLAT IRON

6OZ FLAT IRON, GRILLED BABY CARROTS, CELERY
ROOT PUREE, SMOKED BEEF JUS, CRISPY SHALLOTS /26

GRILLED PORK CHOP

RED WINE POACHED PEARS, ARUGULA, ROASTED PECANS /24

RAINBOW TROUT

CRISPY SKIN TROUT, DIRTY RICE, HARUKEI
TURNIPS, BROWN BUTTER /22

VEGETABLE RIBOLLITA

HEARTY TUSCAN STEW OF CANNELLINI BEANS, LACINTO
KALE, PARMESAN, BREAD CRUMBS, AND RICOTTA /17

ORCHIETTE PASTA WITH GREENS

LITTLE EAR PASTA, WINTER GREENS,
BONE MARROW BUTTER, PARMESAN /17

Sides / 6

SMOKED MAC AND CHEESE
WITH CRISPY BREADCRUMBS

GRILLED BROCCOLI AND
ROASTED MUSHROOMS
IN BRODO

SAUTEED GARLIC SWISS CHARD

BABY CARROTS, HERBS,
CRISPY SHALLOTS

CRISPY BALSAMIC BRUSSELS
SPROUTS WITH TOASTED PECANS
AND PEPITAS

TWICE FRIED FRENCH FRIES WITH
SMOKED JALAPENO AIOLI

Salads

ADD A GRILLED CHICKEN BREAST /6

ADD FOUR GULF SHRIMP /8

HOUSE SALAD

LOCAL LETTUCE, CHERRY TOMATOES, CHEVRE,
SPICY WALNUTS, MUSTARD VINAIGRETTE /9

ROASTED BEET SALAD

CANDY STRIPED BEETS, SATSUMAS, PEPITAS, FETA,
RED WINE VINAIGRETTE /12

APPLE CELERY NOT A WALDORF

APPLES, CELERY ROOT PUREE, ALMONDS, FARRO, CABOT
CLOTHBOUND CHEDDAR, HERB BUTTERMILK DRESSING /11

SPICY STEAK SALAD

GRILLED FLAT IRON STEAK, ARUGULA, PICKLED RED
ONIONS, CHERRY TOMATOES, BLUE CHEESE /16

WEDGE SALAD

ICEBERG WEDGE, PICKLED RED ONIONS, BACON, CHIVES,
SUNFLOWER SEEDS, SMOKED BLUE CHEESE DRESSING /10

Burgers

SERVED WITH FRIES OR SIDE SALAD

SUBSTITUTE A DIFFERENT SIDE /3

ADD BACON /3 ADD AVOCADO /2

LONE STAR BURGER

CHEDDAR, TOMATO, BUTTER LETTUCE, MUSTARD, AIOLI /15

KIMCHI BURGER

CHEDDAR, KIMCHI, FRIED EGG, AIOLI, BULGOGI SAUCE /16

*Join us for happy hour
every day from 3 PM - 6PM!
\$5 classic cocktails!
\$6 wines! snacks!*