

MAVERICK

TEXAS BRASSERIE

CURBSIDE AND DELIVERY MENU

Starters To Share

GOUGERES	8
delicately baked cheese puffs	
CRAB CAKE	14
frisee, cornichones, tartar sauce	
YELLOWTAIL HAMACHI SASHIMI	18
nuoc cham, shishito, red onion, cucumber, mint, coriander	
BEEF TARTARE	16
angus sirloin, dijon, cornichone, capers, tabasco	
PATÉ DU JOUR	12
house pickled vegetables	
GNOCCHI	14
chives, goat cheese, crème fraîche	

Plats Du Jour

includes house salad and dessert

WEDNESDAY	Coq au Vin braised chicken, mushroom, lardons, crispy potatoes
THURSDAY	Beef Bourguignon red-wine braised beef stew
FRIDAY	Porchetta crispy rotisserie pork, root vegetables, veal jus
SATURDAY	Pork Confit tender pork shoulder, root vegetable, crushed potatoes
SUNDAY	Cassoulet casserole white beans, duck, porkbelly, pork sausage

Soups & Salads

GAZPACHO	CUP 6 / BOWL 9
yogurt, lemon, with baguette	
ARUGULA	STARTER 9 / MAIN 12
pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	
MIXED GREENS	
champagne vinaigrette, avocado, red onion, tomato	
ROMAINE SALAD	
green goddess, quinoa, cucumber, pecans confit tomatoes, parmesean tuile	

add rotisserie chicken, wood-grilled pork or beef to any salad 7

Family Meal Packages

25 PER PERSON INCLUDES MAIN COURSE, SIDE, SALAD AND DESSERT

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Entrées

SEASONAL GULF COAST FISH FILET	26
PAN-SEARED TROUT ALMONDINE	21
almondine, haricot vert, grilled lemon	
COQUELET whole, young, crispy roasted chicken	24
PORK SCHNITZEL	18
lemon, capers, brown butter add egg 3 / add mushrooms 5	
BRINED DUROC PORK CHOP SINGLE / DOUBLE	15 / 25
MIXED GRILL PER PERSON	28
Texas quail, sausage, pork belly, tenderloin, cobette salad	
CROQUE MADAME	15
ham, dijon mustard, fried egg, sauce mornay & frites	
MAVERICK BURGER	15
bibb lettuce, tomato, grilled onions, pepperjack, aioli & frites	

A La Carte

VEGETABLES to share	9
Sauteed Forest-Harvested Mushrooms	
Cauliflower with Turmeric, Pickled Raisins & Shaved Almonds	
Green Beans, Cherry Tomatoes & Blistered Shishito Peppers	
Brussel Sprouts, Sriracha, Peanuts, Soy	
STARCHES to share	7
Double-Cooked Crispy Potato Fries	
add Truffle & Parmesan 3	
Crispy Potato Salad, Dijon, Capers, Scallions	
Green Chili Mac & Pork Cracklings	
CONDIMENTS	4
Herb & Garlic Butter	
Chimichurri	
Bordelaise	
Spicy Remoulade	

Due to COVID-19 we ask that you practice social distancing when you use the facilities.

Maverick is using best efforts to follow guidelines that our local government has put in place to ensure a safe and healthy experience for our staff and guests.

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