

MAVERICK

TEXAS BRASSERIE

CURBSIDE AND DELIVERY MENU

Starters To Share

GOUGERES delicately baked cheese puffs	8
CRAB CAKE red cabbage frisee slaw, remoulade	14
YELLOWTAIL HAMACHI SASHIMI persimmon gel, ginger, pomegranate, poppyseeds, cilantro	18
BEEF TARTARE angus sirloin, dijon, cornichone, capers, tabasco	16
PATÉ DU JOUR house pickled vegetables	12
GNOCCHI chives, goat cheese, crème fraîche	14

Plats Du Jour

includes house salad and dessert

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

Soups & Salads

GAZPACHO yogurt, lemon, with baguette	CUP 6 / BOWL 9
ARUGULA pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	STARTER 9 / MAIN 12
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

SUNDAY	Cassoulet <i>casserole white beans, duck, porkbelly, pork sausage</i>
WEDNESDAY	Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>
THURSDAY	Porchetta <i>crispy rotisserie pork, root vegetables, veal jus</i>
FRIDAY	Chicken Fricassee <i>pearl onions, tarragon, lemon, spätzle</i>
SATURDAY	Pork Confit <i>tender pork shoulder, root vegetable, crushed potatoes</i>

Entrées

SEASONAL GULF COAST FISH FILET	26
PAN-SEARED TROUT ALMONDINE almondine, haricot vert, grilled lemon	21
COQUELET WHOLE YOUNG CHICKEN forest-harvested mushrooms, wilted kale	24
PORK SCHNITZEL lemon, capers, brown butter add egg 3 /add mushrooms 5	18
BRINED DUROC PORK CHOP SINGLE / DOUBLE red cabbage mousseline, fennel apple salad	15 / 25
MIXED GRILL PER PERSON Texas quail, sausage, pork belly, tenderloin, grilled okra, pickled relish	28
CROQUE MADAME ham, dijon mustard, fried egg, sauce mornay & frites	15
MAVERICK BURGER bibb lettuce, tomato, grilled onions, pepperjack, aioli & frites	15

A La Carte to share

9

sauteed forest-harvested mushrooms
cauliflower with turmeric, pickled raisins & Marcona almonds
green beans, cherry tomatoes & blistered shishito peppers
brussel sprouts, tahini, sriracha, peanuts & sesame
double-cooked crispy potato fries
add truffle & parmesan **3**
crispy potato salad, dijon, capers, scallions
green chili mac & pork cracklings

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.