

# MAVERICK

TEXAS BRASSERIE

## CURBSIDE AND DELIVERY MENU

### Starters To Share

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

### Plats Du Jour

includes house salad and dessert

<b>WEDNESDAY</b> Coq au Vin <i>braised chicken, mushroom, lardons, crispy potatoes</i>	<b>25</b>
<b>THURSDAY</b> Beef Bourguignon <i>red-wine braised beef stew</i>	
<b>FRIDAY</b> Porchetta <i>crispy rotisserie pork, root vegetables, veal jus</i>	
<b>SATURDAY</b> Pork Confit <i>tender pork shoulder, root vegetable, crushed potatoes</i>	
<b>SUNDAY</b> Cassoulet <i>casserole white beans, duck, porkbelly, pork sausage</i>	

### Soups & Salads

<b>GAZPACHO</b> yogurt, lemon, with baguette	<b>CUP 6 / BOWL 9</b>
<b>ARUGULA</b> pomegranate vinaigrette, spiced walnuts, goat cheese, pears, pickled beets, shallots & carrots	<b>STARTER 9 / MAIN 12</b>
<b>MIXED GREENS</b> champagne vinaigrette, avocado, red onion, tomato	
<b>ROMAINE SALAD</b> 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**

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

### Entrées

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

### 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.