

# RONIN

May 18th, 2024 – Dinner Service

Happy 6th Birthday to the Restaurant! Celebrate with \$6 Bubbles

## To Start

**Farmhouse Bread** with Salted Butter \$9 (Serves 2-3 Guests)

**Ronin Farm Spring Salad** with Carrot, Red Onion, Cucumber, Roasted Zucchini, Candied Pecans, Goat Cheese, Croutons, Apple Cider Vinaigrette \$13

*Recommended Pairing: Heart of Aggieldand, Tequila, Cointreau, Lime, Lemon, Orange, Hibiscus, Sugar \$15*

**Caesar Salad** with Frisée Lettuce, Baby Lettuce, Black Pepper, Milk Bread Croutons, Parmigiano Reggiano, Housemade Caesar Dressing \$15

*Recommended Pairing: Chardonnay/Chenin Blanc, 'Medivol', Crémant de Limoux, France NV \$15*

**5 or 7 Artisanal Cheeses & Housemade Crackers** with Candied Pecans, Jam & Pickles 5 for \$29 7 for \$36 | Add Charcuterie +\$8

*Recommended Pairing: Chenin Blanc, Domaine du Petit Coteau, Vouvray, Loire Valley, France NV \*Sparkling \$17 / \$53*

**Truffle Cheese Toast** with Tomato, Strawberry, & Beet Jam, Pickled Onions, Olive Oil, Garden Herbs \$14

*Recommended Pairing: French 75, Gin, Cointreau, Sparkling Wine, Lemon \$14*

**Tempura Fried Shrimp** with Side Salad, Pickled Onion, Apple Cider Vinaigrette, Spicy Mayo \$14

*Recommended Pairing: Espadeiro & Touriga Nacional, Brisa Suave, Vinho Verde, Portugal 2022 \$12 / \$36*

**Tempura Fried Onions, Okra & Oyster Mushroom** with Spicy Mayo \$15

*Recommended Pairing: Pilsner, Independence Brewing 'Native Texan', Austin, TX \$6*

## Hearty Fare

**Texas Wagyu Chicken Fried Steak** with Cream Gravy, Mashed Potatoes, Sautéed Cabbage \$34

*Recommended Pairing: Oil Money, Bulleit Rye, Montenegro Amaro, Turbinado, Orange Bitters \$16*

**Grilled 7 oz Cheeseburger** with Japanese Milk Buns, Farm Greens, Bacon, Dill Pickle, Grilled Onion, American Cheese, Secret Sauce, Idaho Potato Fries \$24

*Recommended Pairing: Route 44, Sailor Jerry Rum, Tart Cherry Liqueur, Lime, Cherry, Mint, Turbinado \$12*

**Grilled Atlantic Salmon** with Basil & Parsley Pesto, Summer Squash, Oyster Mushrooms, Sautéed Cabbage, Pickled Onion \$32

*Recommended Pairing: Sassy Shimmerita, Tequila, Cointreau, Lime, Lemon, Orange, Strawberry, Cranberry, Sugar \$15*

**Spiced Sweet Potato** with Sautéed Cabbage, Summer Squash, Onions, Couscous, Red Beet Purée, Buffalo Feta, Brown Butter \$23

*Recommended Pairing: Cabernet Sauvignon, Casa Madero, Valle de Parras, Mexico 2021 \$15 / 49*

**Grilled Prime NY Strip** with Mushroom & Onion Gravy, Sautéed Squash & Onions, Fried Okra, Mashed Potatoes \$64

*Recommended Pairing: Tempranillo/Malvar, Bodegas Marc Isart 'La Maldición' Madrid, Spain 2021 \$14*

**Orange Glazed Chicken** with Summer Squash & Roasted Carrot, Fried Rice, Garlic, Soy Sauce, Brown Butter, Pickled Onion \$35

*Recommended Pairing: Grüner Veltliner/Roussanne, Southold Farm + Cellar 'Don't Forget to Soar', High Plains, Texas 2021 \$15 / \$42*

**Pan Seared Gulf Shrimp** with Heirloom Cornbread Hash, Onions, Summer Squash, Oyster Mushrooms, Idaho Potato, Pickled Onion \$38

*Recommended Pairing: Verdejo/Sauvignon Blanc, Gulp Hablo, Castilla-La Mancha, Spain 2021 \$16 / \$4*

**Birria Spiced Texas Lamb Shank** with Roasted Carrots, Polenta, Summer Squash, Onions, Pickled Carrots \$38

*Recommended Pairing: Grenache/Syrah/Mourvèdre, Domaine Jean Royer 'Le Petit Roy', Rhône Valley, France 2021 \$19*

Buy the hardest working kitchen team a beer \$1

Gratuity will be added to all tickets for parties of eight or more. | We will kindly split guest checks up to four ways.

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

**Happy Hour: Tuesday-Saturday 5-6pm ½ off liquor y'all...**

Owner & Executive Chef **Brian Light** | Owner & Operations **Amanda Light**

ronintx.com