

DINNER MENU

APPETIZERS

TODAY'S SOUP — MP

Our Daily Soup Offering

CALAMARI TEMPURA — \$17

"Rings & Tentacles," Seasonal Peppers, Sugar Snap Peas, Sesame-Ginger Sweet Chilli Sauce

CAPRESE — \$13

Fresh Mozzarella, Heirloom Tomatoes, Castelvetrano Olives, Aged White Balsamic, Basil

PAKORAS — \$16

Chickpea-Battered Garden Vegetables, Mother's Black Mustard Seed Tomato Chutney

FARMSTEAD BLUE CHEESE SALAD — \$12

Local Mixed Greens, Champagne-Cracked Mustard Vinaigrette, Vegetable Confetti

BACON-WRAPPED DATES — \$16

Applewood-Smoked Bacon, Texas Chèvre, Pomegranate-Agave Balsamic

ENTRÉES

FISH MARKET SPECIAL — MP

Please Ask Your Server About Our Available Daily Special(s)

ROASTED HALF CHICKEN — \$26

Daily Curated Sides

CRISPY DUCK CONFIT — \$30

White Pekin Duck Leg Quarter, Smoked Bacon "Redeye" Gravy, Garden-Braised Collards,
Local Stone-Ground Yellow Corn Grits

TODAY'S BEEF — MP

Featuring a Selection of Premium Black Angus Beef & Our Rotating Specialties

DUROC PORK LOIN — \$26

Cherry-Chipotle Root Beer Reduction, Shaved Apple Salad, Sun-Dried Cherries,
Crumbled Goat Cheese, Pistachio

PASTABILITIES — MP

Rotating Selection of Noodles, Sauces & Proteins

Our Kitchen Will Always Accommodate Vegetarian & GF Diners

DESSERTS

CAMPFIRE — \$15

Double-scoop House-Made Marshmallow Ice Cream,
Chocolate Ganache, Gluten-Free Graham Crackers

CHOCOLATE SATIN — \$10

Decadent Chocolate Mousse

CRÈME BRÛLÉE — \$13

House-Made Vanilla Bean Custard

CLASSIC ROOT BEER FLOAT — \$8

Frosty Mug, Vanilla Ice Cream, Bottled Root Beer



Notice: An automatic gratuity of 20% and taxes will be added to your bill for parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

www.FoxHillTX.com

BAR MENU

COCKTAILS — \$12

RANCH2 TABLE WATER

Jose Cuervo Blanco, Fresh Lime Juice, Topo Chico

FLAMING MULE

House-Infused Jalapeño Vodka, Ginger Beer,
Fresh Lime Juice

SWEET BULLET

Aperol Liqueur, Bulleit Rye Whiskey, Fresh Mint

LEMON POP MARTINI

House-Infused Lemon Vodka, Lemon Liqueur,
Fresh Lemon Juice, Agave Nectar

GRANNY'S GIN LEMONADE

Gin, Fresh Lemon Juice, Agave Nectar

KEITH'S CADILLAC

Cazadores Reposado Tequila, Gran Gala Liqueur,
Fresh Lime Juice, Agave Nectar

JALAPEÑO MARGARITA

House-Infused Jalapeño Tequila, Triple Sec,
Fresh Lime Juice, Agave Nectar

CLASSIC OR JALAPEÑO MOJITO

Silver Rum, Garden Mint, Topo Chico,
Fresh Mint & Lime Juice, Agave Nectar

FOXY SPRITZ

Chambord, Cranberry, Prosecco,
Club Soda, Seasonal Garnish

IN-SEASON COCKTAIL — \$14

Ask Your Server About Our Seasonal Cocktail(s)
Using Fresh Ingredients From Our Garden

BEER — \$5

MICHELOB ULTRA
STELLA ARTOIS
BLUE MOON
SHINER BOCK
DOS XX

YUENGLING TRAD.
OBSIDIAN STOUT
VOODOO IPA
O'DOULS (NA)

WINE

REDS

Cabernet

R. Collection by Raymond, CA \$10 | \$33
Alexander Valley Vineyards, Napa \$54
Raymond Reserve, Napa \$98

Merlot

R. Collection by Raymond, CA \$10 | \$33
Raymond Reserve, Napa \$78

Pinot Noir

La Crema, CA \$45
Bouchard Ainé & Fils, FR \$12 | \$48

Zinfandel

Alexander Valley Vineyards, Sonoma ... \$45

Red Blend

Sheriff of Buena Vista, Sonoma \$78

WHITES

Chardonnay

R. Collection by Raymond, CA \$10 | \$33
La Crema, CA \$40

Sauvignon Blanc

Matua, NZ \$10 | \$33
Duckhorn, CA \$68

Pinot Grigio

Benvolio, IT \$10 | \$33

Riesling

St. Urbans-Hof Urban, Germany ... \$10 | \$33

Moscato

Stella Rosa, IT \$10 | \$33

SPARKLING

Prosecco

Lunetta, IT \$10

Champagne

Ch. De Fère Reserve (BdB Brut), FR \$40

Sparkling Rosé

LVE, FR \$56



Notice: An automatic gratuity of 20% and taxes will be added to your bill for parties of 6 or more.

www.FoxHillTX.com