

**BRYANS**  
on 290  
RESTAURANT

starters & small bites

<b>STEAMED MUSSELS</b> <i>Cilantro   Soy Lime Broth   Grilled Bread</i>	15	<b>CRISPY BRUSSELS SPROUTS</b> <i>Smoked Pork Belly   Soy Chile Glaze</i>	14	<b>ICEBERG W/ HOUSE MADE BACON</b> <i>Cherry Tomato   Gorgonzola   Buttermilk Onion Dressing</i>	13
<b>1/2 DOZEN ROASTED ESCARGOT</b> <i>Pickled Red Onion   Grilled Bread</i>	15	<b>SCALLOP &amp; BLUE CRAB DIP</b> <i>Toasted Bread   Smoked Corn Cream Cheese</i>	15	<b>SHREDDED KALE SALAD</b> <i>Peppered Goat Cheese   Texas Citrus Vinaigrette Potato   Herbed Pistachio Crumble</i>	13

mains

<b>JUMBO GRILLED SHRIMP</b> <i>Southern Grits   Gumbo Sauce</i>	29	<b>PRIME ANGUS RIBEYE 14oz</b> <i>Garlic Buttermilk Mashed Potatoes   Red Wine Demi</i>	45
<b>CAST IRON SEARED SALMON</b> <i>ñicama Spinach Salad   Soy Lime Dressing</i>	29	<b>BEEF TENDERLOIN 8oz</b> <i>Garlic Buttermilk Mashed Potatoes   Red Wine Demi</i>	49
<b>VEAL SCHNITZEL</b> <i>Garlic Buttermilk Mashed Potatoes   Andouille Sausage Mustard Pan Gravy</i>	29	<b>16OZ JAMAICAN JERK SMOKED PRIME PORK CHOP</b> <i>Banana Curry Guava Ketchup</i>	35
<b>SMOKED DUCK BREAST TARTINE</b> <i>Llano Mushrooms   Grilled Brioche Bourbon Reduction Sauce   Onion Fig Jam</i>	31	<b>GRILLED 10oz FREE RANGE CHICKEN BREAST</b> <i>Hoisin Glaze   Sweet Potato   Spicy Green Beans</i>	29

sides 7.50

<b>GARLIC BUTTERMILK MASHED POTATOES</b>	<b>FRIES</b>	<b>BRYANS MAC &amp; CHEESE</b>
<b>FRIED SWEET POTATOES</b> <i>WITH BANANA GUAVA CHUTNEY</i>	<b>SPICY GREEN BEANS</b>	<b>SMALL SPINACH SALAD</b>
<b>GRILLED ZUCCHINI WITH PECAN ROMESCO</b>	<b>ROASTED TOMATOES</b> <i>WITH BASIL WHITE TRUFFLE VINAIGRETTE</i>	<b>GRITS &amp; GUMBO SAUCE</b>

**ASK YOUR SERVER FOR OUR SPECTACULAR DESSERT MENU**  
*Consuming raw or rare items may cause illness*