



KITCHEN LTO (LIMITED TIME ONLY) //

Where the chef and artist changes every six months

dinner

snack

- Ban Chan: seasonal bites 2
- Duck Fat Fried Pecans: spicy rosemary sugar 4
- Bread+Butter: bottarga | radish 7
- Roasted Olives: garlic jam 5

small

- Fried Green Tomatoes: whipped barrel aged feta | steens cane syrup | crispy chinese sausage | dill 9
- Cauliflower: cotija | koji bagna cauda | cured egg | mole verde | local honey 10
- Warm Potato Salad: garlic | dukes mayo | fermented onion | farm egg | grilled scallion | dill 9
- Brussel Sprouts: fish sauce caramel | pickled pecan | burnt lime | mayo | bonito 10
- Texas Romaine: smoked blue cheese | crispy shallot | radish | korean chili vinaigrette | rye 10
- Fried Oyster Po Bao: peri peri tartar sauce | shaved lettuce | pickles | steam bun 13
- Gulf Yellow Fin Tuna: coconut | fresno chilies | bread and butter pickles | funyuns | cilantro 16
- Beef Tartare: egg in a basket | pickled escargot | olive mustard+ash | sunflower | kewpie mayo 15

big

- Garlic Fried Chicken: steens sprout slaw | banana hot sauce | ranch salt | pickles | white bread 18
- Short Rib: espresso | horseradish | chinese black bean paste | cheesy cauliflower | potato stix 26
- Shrimp + Grits: smoked tomato butter | duck bacon | chard shishito | poached egg 21
- Korean Sticky Duck Leg: sauce beijing | yogurt | chicory | kohlrabi | vietnamese vinaigrette 19
- Gnocchi: pistachio | smoked salmon gremolata | goats milk | pickled beets | rye crumbs + black butter 20
- Catch of the Day: today's fish special A/Q

sweet

- Sweet Potato Cremeux: black pepper meringue | toasted pecan | steens caramel 10
- Pistachio Crumb Cake: sour milk jam | fruit textures | honey | roasted white chocolate 12
- Coco Texas Sheet Crunch: salted caramel | duck fat fried pecans | gigi's chantilly | buttermilk sugar 11
- Cheese Board: house jam | grilled bread | caramel corn | rotating artisanal cheeses A/Q

Some of our food is raw/uncooked on purpose. It could make your tummy hurt. Doesn't the risk make it taste better?
20% gratuity is added for parties of 7 or more, split plate charge on entrees.

CHEF // JOSH HARMON

Joshua Harmon is a young, up-and-coming chef showcasing his progressive American cuisine with world influences. Josh utilizes seasonal ingredients to match his playful and inventive technique.

ARTIST // MELISSA ELLIS

Native Texan, Melissa Stinson Ellis, specializes in abstract and contemporary nature oil paintings. Interested in purchasing a piece? Call us or email evisconti@gallerylto.com.

Learn more about our amazing chef and artist talent at kitchenlto.com/talent

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