lunch

Fermented Onion Tzatziki: crudite 6 start

Pimento Cheese: chicken biscuit crackers 6

Smoked Salmon: pickled mustard seed | soft egg | caper | green apple | aioli | rye crisp 11

Soup of the Day: 6 cup/11 bowl salad *Tuna Tataki Chopped Salad: olive | cucumber | shallot | raddish | avocado kosho | beet vinaigrette 13 soup/ Buttermilk+Frisee: dill | feta | corn nuts | tomato | cucumber | scallion | grabiche 11 Texas Romaine: smoked blue cheese | crispy shallot | radish | korean chili paste+maple vin | rye 10 Add Chicken 4 // Steak 5 // Shrimp or Fried Oyster 7

Sandwiches served with LTO's sweet shake shake fries Fried Oyster BLT: remoulade | brioche 13 The Messy Jessy: short rib | pimento cheese | apple butter | sour dough 11 Texas Akaushi Burger: house american cheese | onion | garlic mayo | pickle | brioche 12 Sweet Tea Banh Mi: crystal lakes chicken | pickled cilantro stem slaw | burnt lime mayo 12 Smoked Steak Sandwich: coffee rubbed filet | horseradish + goat cheese | onion jam | verte 14 Don Buri Rice Bowl: soy caramel | seasonal vegetables 12 Soba Noodle Bowl: pickled shrimp | roasted beet | scallion | yuzu kosho 13 Peruvian Sweet Potato Bowl: short rib | cotija | avocado 13

SWee.

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

*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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