WILHELM WERNER

A Texas Brasserie

SNACKS

The Faust Bread Board — 12
House focaccia, cheddar-chive biscuit, ciabatta, burnt honey butter, Café de Paris butter

Crispy Chicken Skins — 12
Fermented chile honey, cultured buttermilk ranch, lime

Spuntino — 15
Aged Texas cheese, artisan salami, house grissini, apple mostarda

Gulf Oyster Shooter — 8
Green apple, celery, Champagne vinegar, fermented chile

TO SHARE

House-Pulled Mozzarella Tasting — 22
Romesco, basil pesto, black olive tapenade, caper berry relish, grilled ciabatta

Mussels & House Focaccia — 24
Texas ale, house sausage, confit garlic butter, grilled focaccia

Pork Belly Bao — 18
Hoisin, house pickles, scallion

Crispy Gulf Calamari — 18
Pecan salsa macha, charred lemon aioli, pickled peppers, crispy lemon

Roasted Bone Marrow — 21
Grilled ciabatta, parsley, shallot, caper

Charred Gulf Oysters — 22
Cultured garlic butter, lemon

Beef Tartare — 25
Dry-aged beef, smoked egg yolk, bone-marrow aioli, ciabatta

SOMETHING MORE

French Onion Burger — 21
Dry-aged beef, caramelized onions, Gruyère, beef jus, grilled brioche

Roasted Eggplant Parmesan — 18
Smoked tomato, house-pulled mozzarella, Grana Padano, basil

SOMETHING SWEET

Warm Apple Cake — 14
Salted caramel, vanilla ice cream, toasted pecans

Two proud boars represent Wilhelm and Werner.
With tails tied in unity, they embody the joining of two families — and every plate we serve.