

JUNCTION

c r a f t + k i t c h e n

• DINNER •

SNACKS

- Ban Chan: seasonal bites 2
 Deviled Eggs: Chef Josh's daily creation 3 (each)
 Fried Pecans: furikake | ranch salt 4
 Bread+Butter: bottarga | radish | wild onion butter 7
 Ants on a Log: brined celery | pickled raisin | chili + crushed cashew 6

FAMILY STYLE (Limited Availability)

- Miso Pork Belly: steam buns | pickles | house-made sauces
 35

SMALL

- Fried Green Tomatoes: burrata | red curry agrodulce | strawberry | shiso 9
 Arugula Salad: smoked cheddar | peri peri | radish | buttermilk | peanut butter ritz | peas 11
 Poached Carrots: soft farm cheese | whey + koji | carrot top kosho | dehydrated okra 10
 Warm Potato Salad: pickled egg | smoked kimchi | Funyuns | spring onion kewpie 9
 Brussel Sprouts: fish sauce caramel | pickled pecan | burnt lime mayo | bonito 10
 Rapini: dried cherry | vadouvan | smoky tofu | peas 9
 Boudin Po Bao: barrel aged hot sauce | bacon fat + Steen's slaw 13
 *Shrimp + Octopus Agua Chile Ceviche: pulpo | cucumber | coconut leche de tigre | corn nuts 15
 *Steak Tartare: egg in a basket | mushroom jam | marigold mustard 15

BIG

- Hot Chicken: hoecake | forever slaw 18
 Texas Akaushi Smash Burger: house american cheese | onion | garlic mayo | pickle | brioche | house chips 14
 Dry-Aged Braised Beef: Korean black bean sauce | fermented rapini | farm beans | carrot puree 26
 Shrimp & Grits + Shakshuka: chard octopus | tomato | dandelion | okra | poached egg 22
 Korean Sticky Duck Leg: sauce beijing | yogurt | chicory | nuac chom | pickled kolrabi 19
 Gnocchi: smoked mushrooms | miso | egg yolk | dehydrated peas 20
 Seasonal Vegetable Special: seasonal veggies, fresh from Chef Josh's garden 15
 Catch of the Day: today's fish special A/Q

DESSERT

- Five-Flavor Crumble Cake: coconut pudding | sorrel+pickled fruit 12
 Today's Pie: while it lasts | homemade by Chef's mom & sisters 9
 Gigi's Texas Sheet Cake: pecan butter cajeta | malt | cocoa puff butter cream 11
 Henry's Ice Cream: flavor of the week 9
 Cheese Board: cracker jack | house jam A/Q

Shout out to the local artisans and farmers we love working with:
 44 Farms | Crystal Lakes | Mozzarella Company | Rudolph's Meats
 FunGuy Mushrooms | Homestead | Texas Pecan Company | Scardello

JOSH HARMON // CHEF / OWNER
 CASIE CALDWELL // CO-OWNER
 MICHAEL GARRETT // GENERAL MANAGER
 BYRON CRAIN // BAR MANAGER

*Some of our food is pre-cooked on prep.
 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 extras.