

VISTA FARM & GRILL

EASTER SUNDAY RESERVATION MENU

All dishes are served family style, intended for sharing
with 2-3 people unless otherwise noted.

STARTERS

Cheese & Charcuterie Board - \$22

Two cheeses with house-made charcuterie, accoutrements, & brioche.

Confit Quail Legs - \$15

Confit quail legs with Texas yellow corn grits, honey, and fermented chili.

Vista Garden Salad - \$16

Lettuce greens, gold beets, local Chevre, & citrus vinaigrette.

MAINS

2-3 people | 3-4 people

Smoked Pork Loin

Smoked pork loin with honey mustard glaze.

\$24 half loin | \$38 full loin

Smoked Chicken

Smoked free-range chicken with green garlic butter sauce.

\$20 half chicken | \$35 whole chicken

Smoked Brisket

Smoked Wagyu brisket with *Dark Skies*-onion demi-glaze.

\$20 pound | \$35 two pounds

Grilled Oyster Mushrooms

Grilled local oyster mushrooms with sweet potato puree & cilantro pesto.

\$20 small | \$35 large

SIDES

Corn Bread - \$10

served with honey-butter

Grilled Vista Vegetables - \$12

Mashed Red Potatoes - \$8

BBQ Baked Beans - \$8

SWEETS

Laissez Faire Beer Donuts - \$10

served with wildflower honey.

Berry Cobbler- \$10

served with vanilla cream

Carrot Cake - \$10

served with Italian meringue.

Chef Andrew Stiver sources all products from our 1-acre on-site Vista Farm or from the following local farms, ranches and artisans:

Belle Vie Farm, Barton Springs Mill, Countryside Farms, Durham Ellis, Fallen Oak Mycology, Emadi Acres, Peaceful Pork, Pure Luck Farm, Terra Purezza, 44 Farms

Fresh from Vista's 1-acre farm this week:
Kale, Spinach, Radish, Beets, Lettuce Greens, Green Garlic