



MODERN AMERICAN KITCHEN AND BAR

## STARTERS

SALSA FRESCA WITH LIME TOSTADAS

*Made to Order Salsa with crispy chips and lime zest 3*

CLASSIC GARLIC FRIES

*Tossed with Garlic and Parsley served with Harissa Garlic Aioli 4*

DUCK CONFIT AND SWEET CORN CROQUETTES

*Lightly Breaded and Deep Fried with Parmigiano-Reggiano Cream 9*

"BISCUITS & HAM"

*Homemade Buttermilk Biscuits with Country Ham and Pear Mostarda 9*

"BREAKFAST FOR DINNER"

*Braised Pork Belly, Blueberry Pancake, Pineapple Jam and Maple Gastrique 12*

BONE MARROW "PUDDING"

*with Parsley Toast and "Tongue and Cheek" Marmalade 16*

"SURF AND TURF"

*Pan Seared Diver Scallops with Barbacoa and Lemon Beurre Blanc 14*

SHRIMP CEVICHE

*with Lime, Jalapenos, Roasted Tomato, Sweet Peppers and Chicharróns 11*

MUSSELS "BOUILLABAISSE"

*Prince Edward Island Mussels in a Saffron Broth and Rouille Crostini 12*

PAN SEARED CRAB CAKE

*Thai Red Curry, Lime, Avocado, Fennel and Red Pepper Slaw 12*

## SALADS AND SOUP

ROASTED GARLIC BISQUE

*Rich Bisque with "Garlic Three Ways" 6*

CAESAR SALAD

*Romaine Hearts with Black Pepper Toasted Croutons and Parmigiano Reggiano 6*

"THE BURG"

*Classic Wedge, Blue Cheese Crème, Balsamic Bacon and Heirloom Tomato 8*

MIXED GREENS

*Field greens with Goat Cheese, Cherry Tomato, Pistachio and Red Wine Vinaigrette 7*

"GREEK SALAD"

*Oven Roasted Roma Tomatoes, Marinated Cucumbers, Goat Feta, Pepperoncino and EVOO 9*

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Executive Chef/Owner: Jason Dady

(210) 223-0401

Owner: Jake Dady

Sous Chef: Mario Gonzalez

401 S Alamo, San Antonio, TX 78205

GM: Derek Leroux

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## WOOD-FIRED PIZZA

### "THE SAN ANTONIO"

*Barbacoa, Cilantro, Yellow Onion and Fresh Avocado 13*

### "BACON AND EGGS"

*Crispy Bacon, Pancetta, Roasted Onion and Quail Eggs 14*

### "THE GARDEN PIE"

*Asparagus, Mint, Ricotta, Cherry Tomato Confit and Garlic Oil 12*

## ENTREES

### SIGNATURE FILET MIGNON

*Cast Iron Seared with Shitake Mushroom, Shiner Bock Jus, Caramelized Onion and Yukon Gold Confit 29*

### WOOD OVEN ROASTED SALMON

*Italian White Beans, Baby Arugula, Spanish Chorizo and "Tomato Caviar" 18*

### "CHICKEN AND WAFFLES"

*Classic Southern Style Fried Chicken with Piloncillo Waffles, Maple Gravy and Haricot Vert 19*

### PAN ROASTED DUCK BREAST

*Butternut Squash, Parsnip Puree, Brown Butter Apple and Cherry Demi 24*

### INSIGNIA BRISKET BURGER

*English Muffin, Tomato Jam, Iceberg Lettuce and American Cheese 13*

### PAN SEARED STRIPED BASS

*Yukon Gold Confit, Baby Spinach, Olive Tapenade and "White Bordelaise" 20*

## DESSERT

JASON'S NUTELLA "SOUFFLÉ" CAKE 6

"KEY LIME PIE" PARFAIT 8

"TRES LECHES" CHEESECAKE 7

MACADAMIA NUT AND TOASTED COCONUT MILKSHAKE 6

APPLEWOOD SMOKED BACON PRALINES WITH SALTED CARAMEL MOUSSE 6

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