

# UNDERBELLY.

THE STORY OF HOUSTON FOOD

**Houston is the new American Creole city of the South.**

While there may be preconceived notions regarding the term “Creole”, at its roots, Creole cuisine is simply the merging of diverse cultures with local ingredients. Historically, these culinary evolutions occur in our port cities. Houston is not only the largest port city in the South, it is also officially ranked as the most diverse city in the US this year.

We firmly believe there is no more intriguing city in the country to eat in, than Houston. The ongoing influx of countless cultures with centuries of bountiful farming, ranching, and fishing, is unparalleled. It's not just about remarkable food - it's a story taking shape right before us that will continue to define this restaurant and those that call this city home. We hope you enjoy Chef Chris Shepherd's refined take on Houston's new American Creole Cuisine

**November 18, 2014**

## Family Style Servings

Our family-style servings showcase special offerings from local fisherman, farmers, and ranchers through our in-house butchering and whole animal program. Availability of these items is limited.

**Big Ole Salad, Greens, Bacon, Tomato, Cucumber,  
UB Ranch 20**  
Just a nice way to start.

**Chicken Fried Pot Roast, Grandma's Green Beans,  
Cornbread 58**  
Just like Momma made it.

**Whole Fried By-Catch, Pork Fried Rice, Gochujang  
Remoulade 62**  
Fresh off the boat.

**Smoked Pork Roast, Cheesy Grits, Boudin Gravy 65**  
Love the smoked pecan flavor.

## Tonight's Plates

No “appetizers” or “entrées” – just food.  
We recommend ordering several, and passing them around.

- Boudin and Cracklins, Toast, Pickled Okra 18**
- UB Charcuterie, House Pickles, Mustard 24**
- Roasted Beet Salad, Satsuma Goat Cheese,  
Candied Turnips 16**
- Pork Belly Don Bowl, Pickles, Egg 22**
- Smoked 44 Farms Beef Carpaccio, Satsuma Gremolata 16**
- Seared Snapper, Curry Cauliflower, Cilantro  
Mint Chutney 36**
- Roasted Chicken, Foraged Mushrooms,  
Sweet Potato Mash 42**
- Roasted Butternut Squash, Bacon Jam, Granola 18**
- Smoked Pork Coppa, Stewed Butter Beans,  
Squash Salad 32**
- Taqueria Style Tri-Tip, Green Chili, Corn, Tomato 34**
- Braised Short Ribs, Roasted Potato, Cream Greens 48**
- Crispy Market Vegetable, Caramelized Fish Sauce 14**
- Beef Gyro Meatballs, Cucumber Salad, Tzatziki 15**
- Warm Pain De Campagne, Persimmon &  
Black Pepper Butter 7**
- Korean Braised Goat & Dumplings 14**
- “The Butcher's Cut” Glazed Sweet Potato, Braised Greens**  
Ask Our Servers About Tonight's Butcher Selection

Gratuity is **NOT** included on any check, no matter the party size.

To truly enjoy the Underbelly experience, let your Server pick your menu for the evening.  
All you have to do is sit back and relax.