

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 will enjoy Chef Chris Shepherd's refined take on Houston's new American Creole cuisine.

Baby Lettuce, Feta, Grilled Bread, Blackberry Vinaigrette, Pecan	7
Hog & Hominy Poutine, Pork Bone Gravy, Cheese Curds, Fries, Chili Oil	10
Crispy Farmer's Market Vegetable, Caramelized Fish Sauce	12
Korean Braised Goat and Dumplings	14
Slaw Dogs-Two Jalapeno Cheddar Dogs, Coleslaw, Fries	12
Grilled Pimento Cheese Sandwich & Cup of Daily Soup	12
Andouille Sausage Braised Red Beans & Rice	14
Korean Beef Ssam, Pickled Vegetables, Spiced Slaw, Kimchi	15
Grilled Shrimp Salad, Local Vegetables, Cilantro Buttermilk Dressing	14
44 Farms Beef French Dip, Beef Dippin' Juice, Fries	16
Roasted Chicken & Butter Biscuit, Local Vegetables, Chicken Gravy	16
Pulled Chicken, Cabbage, Carrot, Nuoc Mam	14
Seared Gulf White Shrimp, Pimento Cheese Grits	15
Taqueria Style Flank Steak, Charred Corn Salad	20
Crispy Pork Schnitzel, Caraway Scented Braised Red Cabbage	14
Seared Angus Burger, Miso Mushrooms, Pickled Peppers, Provolone, Fries	14
Seared Gulf Fish, Tomato, Red Onion, Texas Olive Oil	18