

HEY! This menu is just to give you an idea of the sort of stuff that comes out of our kitchen. But this changes daily, so you might not find these things when you get here. (So don't be getting all mad).

{ APPS TO SHARE...OR NOT }

SHRIMP GUMBI lemon, cilantro, okra

*CREAMY GRAVY SOUP mirepoix, herbs, chicken confit

AVOCADO SASHIMI almond sambal, lemon

*ALMOST SUMMER SLAW

toasted hemo seeds, spicy pecans, dried sour cherries, miso happy vinaigrette

HEIRLOOM TOMATO SALAD feta, herbs, evoo, balsamic reduction

*LOCAL LETTUCES cheddar, candied walnuts, sherry-walnut vinaigrette

SHIITAKE MUSHROOM DUMPLINGS bleu cheese-honey sauce

SIKA DEER BOLOGNESE hand cut noodles, orange gremolata

{ CENTER OF PLATE }

CRISPY CHICKEN salsa verde, lemon butter sauce

*SEARED SEA SCALLOPS chermoula

GRILLED SHRIMP saffron-sherry aioli

BRATWURST red curry

*HANGER STEAK port wine sauce

VENISON NOISETTES (rare or medium rare) caramel miso, blossom butter

COUNTRY STYLE RED CURRY tuxedo barley, tofu, carrots, yellow squash, green beans
mushrooms, coconut milk

{ADD A SIDE} Pick 3 for 18 or by the each 8

MILLED POTATOES choose topping of beet-ginger chutney; poppyseed crème fraiche; braised bacon

SPECIAL MAC N' CHEESE orecchiette, chicken confit, peas, nutmeg

CRISPY BRUSSELS SPROUTS ginger caramel miso

STEAMED GREENS roasted garlic & oil, lemon juice

FRIED SWEET POTATOES sweet hot mustard sauce

GOAT CHEESE STUFFED CREMINIS balsamic reduction, evoo

VEGETABLE GRATIN brussel sprouts, red bell peppers, red potatoes, corn, red onions

We offer filtered water for the table: still \$1 or sparkling \$4

executive chef/owner: monica pope | sparrowhouston.com

20% service fee added to tables of 5 or more

sorry, no separate checks