

Raw Oysters* EAST COAST 2 EACH / gulf 1 EACH
served with mignonette \& cocktail sauce
half dozen minimum

Cheese Board 24
barely buzzed cheddar, mt . tam triple cream, bay blue, served with fresh honeycomb, candied pecans, water crackers

## Charcuterie Board 24

spicy coppa, salami, prosciutto, served with spicy mustard, house pickled cauliflower, relish pickles, caper berries

## Whole Grilled Artichoke 16 fresh herbs, lemon aioli

## Deviled Eggs 1 EACH

horseradish, crispy fried chicken, maple drizzle

## Smoked Beef Carpaccio* 18

sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

## Whipped Feta 16

 warm tomato confit, thyme, balsamic, grilled sourdoughCajun Hot Crab Dip 22 jumbo lump crab, saltine crackers \& tabasco

Classic Burger* 10 house-ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato with hand-cut fries

## Caesar Salad* 8

 romaine, hearts of palm, fried capers, croutons, parmigiano-reggianoHand Cut French Fries s with garlic aioli
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness
$20 \%$ gratuity will be added for parties of six or more


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