



BRUNCH

BREAKFAST

CLASSIC BREAKFAST | 14*

two eggs, bacon or sausage, crispy potatoes, toast

FRENCH TOAST | 14

served with caramelized honeycrip apples, vanilla whipped cream, maple syrup

CARBONARA PIZZA | 16 / 19*

mozzarella, pecorino, pancetta, eggs, black pepper

CORNED BEEF HASH & EGGS | 19*

potatoes, bell pepper, jalapeño, onion, poached eggs

CLASSIC EGGS BENEDICT | 16*

poached eggs, hollandaise, smoked ham, side of crisp potatoes

CRAB CAKE EGGS BENEDICT | 19*

house crab cakes, poached eggs, hollandaise, side of crispy potatoes

STARTERS

P.E.I. MUSSELS | 18*

garlic, pinot grigio, lemon, parsley, black pepper, served with grilled bread

MOZZARELLA IN CARROZZA | 12

crispy mozzarella sandwich, marinara sauce

CHARCUTERIE BOARD | 26*

chef selection of imported cured meats and cheeses, candied walnuts, olives

FRITTO MISTO | 18*

calamari, baby shrimp, artichokes, jalapeños, salsa verde aioli, lemon

CRAB CAKES | 18

garden herbs, salad, lemon caper aioli

SHISHITO PEPPERS | 14*

blistered shishito peppers, smoked sea salt

CRISPY BRUSSELS SPROUTS | 14*

crispy smoked ham, agro dolce chili vinaigrette, parmesan

CRISPY TRUFFLE POTATOES | 10*

garlic, parmesan, herbs, truffle oil

LOBSTER MAC 'N CHEESE | 26

fresh Maine lobster, four cheese béchamel, parmesan, lemon gremolata

SICILIAN WINGS | 14*

tossed in garlic, parmesan, oregano, basil

SOUP & SALAD

grilled chicken +5 | shrimp +9 | salmon +9

SOUP OF THE DAY | 6 / 9

GARDEN CAESAR | 13*

baby romaine, fresh herbs, classic caesar dressing, pecorino, croutons

GEM SALAD | 16*

crispy pork belly, cherry tomato, olives, goat cheese, sherry shallot vinaigrette

SEASONAL SALAD | 13*

seasonal fruit, mixed greens, candied walnuts, gorgonzola, white balsamic vinaigrette

CAPRESE SALAD | 13*

burrata, heirloom tomatoes, fresh basil

SANDWICHES

served with a side salad, soup, or house-made potato chips | gluten free bread +2

LOBSTER ROLL | 25*

fresh maine lobster made either "The Garden" or "Connecticut" style

BLACKENED SALMON | 18*

lettuce, tomato, onion, caper aioli

ROASTED PORTOBELLO | 14*

marinated portobello mushroom, fresno aioli, fontina, arugula

THE ITALIANO | 16*

prosciutto, salami, mortadella, pepperoni, fontina, olives, arugula, pepperoncini

TUSCAN CHICKEN | 15*

grilled chicken breast, pancetta, provolone, smoked paprika aioli, roasted bell pepper

GRILLED VEGETABLE | 14*

grilled zucchini, yellow squash, onion, bell pepper, fontina

PASTA

gluten free penne +2

PAPPARDELLE ALLA MEDICI | 17*

beef bolognese, parmigiano reggiano, chili flakes

SPAGHETTI CARBONARA | 17*

pancetta, egg, black pepper, pecorino

CAPELLINI WITH PRAWNS | 20*

white wine, garlic, basil, olive oil, heirloom tomatoes

FOUR CHEESE TORTELLONE | 18

prosciutto, peas, garlic, cream

PORTOBELLO MUSHROOM RAVIOLI | 19

sun dried tomatoes, basil, sage, cream

PENNE AL PESTO | 16*

basil, pine nuts, garlic, olive oil, parmesan

LASAGNA | 17

ground beef, italian sausage, house marinara sauce

DRINKS

THE GARDEN MARY | 12

vodka, signature bloody mary mix, black pepper bacon, jumbo prawn

MIMOSA | 12

orange juice, prosecco

PERSEPHONE | 14

tequila, pomegranate liqueur, lemon juice, brut sparkling wine

ESPRESSO MARTINI | 14

vodka, kahula, espresso

APEROL SPRITZ | 14

aperol, prosecco, soda

ESPRESSO MARTINEZ | 14

tequila, kahula, espresso

MIMOSA FLIGHT | 44

one bottle of prosecco, flight of assorted juices

CAPPUCCINO | 4

LATTE | 4

ESPRESSO | 3

PIZZA

12" or 16" | gluten free crust +5

MARGHERITA | 15 / 18*

tomato sauce, mozzarella, basil

CAPRICCIOSA | 16 / 19*

tomato sauce, mozzarella, olives, artichokes, prosciutto, mushrooms

PADRINO | 17 / 20*

tomato sauce, mozzarella, salami, pancetta, italian sausage, capitol, pepperoncini

MAKE IT YOUR OWN | 16 / 19*

one size + three toppings | extra toppings +1.5 each

salami, sausage, pepperoni, prosciutto, olives, artichokes, mushrooms, pepperoncini, onions, bell peppers, jalapeños, arugula, anchovies, extra cheese



DINNER

STARTERS

P.E.I. MUSSELS | 18*

garlic, pinot grigio, lemon, parsley, black pepper, served with grilled bread

MOZZARELLA IN CARROZZA | 12

crispy mozzarella sandwich, marinara sauce

CHARCUTERIE BOARD | 26*

chef selection of imported cured meats and cheeses, candied walnuts, olives

FRITTO MISTO | 18*

calamari, baby shrimp, artichokes, jalapeños, salsa verde aioli, lemon

CRAB CAKES | 18

garden herbs, salad, lemon caper aioli

SHISHITO PEPPERS | 14*

blistered shishito peppers, smoked sea salt

CRISPY BRUSSELS SPROUTS | 14*

crispy smoked ham, agro dolce chili vinaigrette, parmesan

CRISPY TRUFFLE POTATOES | 10*

garlic, parmesan, herbs, truffle oil

LOBSTER MAC 'N CHEESE | 26

fresh Maine lobster, four cheese béchamel, parmesan, lemon gremolata

SICILIAN WINGS | 14*

tossed in garlic, parmesan, oregano, basil

PIZZA

12" or 16" | gluten free crust +5

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salami, sausage, pepperoni, prosciutto, olives, artichokes, mushrooms, pepperoncini, onions, bell peppers, jalapeños, arugula, anchovies, extra cheese

SALAD

grilled chicken +5 | shrimp +9 | salmon +9

GARDEN CAESAR | 13*

baby romaine, fresh herbs, classic caesar dressing, pecorino, croutons

GEM SALAD | 16*

crispy pork belly, cherry tomato, olives, goat cheese, sherry shallot vinaigrette

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PASTA

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pancetta, egg, black pepper, pecorino

CAPELLINI WITH PRAWNS | 20*

white wine, garlic, basil, olive oil, heirloom tomatoes

FOUR CHEESE TORTELLONE | 18

prosciutto, peas, garlic, cream

PORTOBELLO MUSHROOM RAVIOLI | 19

sun dried tomatoes, basil, sage, cream

PENNE AL PESTO | 16*

basil, pine nuts, garlic, olive oil, parmesan

LASAGNA | 17

ground beef, italian sausage, house marinara sauce

CHEF'S PLATES

ROASTED HALF CHICKEN | 21*

served with rosemary potatoes and seasonal vegetables

LOBSTER ROLL | 25*

fresh maine lobster made either "The Garden or "Connecticut" style, served with house-made potato chips

12 OZ NEW YORK STEAK | 26*

served with rosemary potatoes and seasonal vegetables

PAN-ROASTED FILLET OF SALMON | 23*

served with crispy polenta and seasonal vegetables

*Gluten friendly upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A 20% gratuity will be added to parties of 6 or more

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DRINKS + DESSERT

SIGNATURE COCKTAILS

THE GARDEN | 14

gin, cucumber, mint, basil, cracked black peppercorns, celery bitters

LAVENDER LEMON COOLER | 14

vodka, lavender, fresh lemon, soda

AMALFI MARTINI | 14

vodka, limoncello, lemon juice, simple syrup

SAN REMO | 15

bourbon, st. germain, campari, carpano antica, lemon, orange

ITALIAN SAZERAC | 16

rye whiskey, lazzaroni amaretto, absinthe, peychaud's bitters

PERSEPHONE | 14

tequila, pomegranate liqueur, lemon juice, brut sparkling wine

SPICED CRANBERRY APPLE MULE | 14

deep eddy cranberry vodka, apple schnapps, spiced simple syrup, lime juice, ginger beer

THE LONGHORN | 14

bourbon, honey syrup, lemon juice, orange san pellegrino

ESPRESSO MARTINI | 14

vodka, kahlua, espresso

ESPRESSO MARTINEZ | 14

tequila, kahula, espresso

SOFT DRINKS & CAFE

SODAS | 4

coke, diet coke, sprite, dr. pepper

SAN PELLEGRINO | 4

natural, lemon, orange

ESPRESSO | 3

AMERICANO | 4

CAPPUCCINO | 4

LATTE | 4

FRESH BREWED ICED TEA | 4

DRAFT BEER

MICHELOB ULTRA | 6

light lager / saint louis, mo / 4.2% abv

PERONI | 8

lager / roma, italy / 5.1% abv

YUENGLING LAGER | 8

lager / pottsville, pa / 4.4% abv

EASTCIDERS BLACKBERRY CIDER | 8

cider / austin, tx / 5% abv

PINTHOUSE ELECTRIC JELLYFISH | 8

india pale ale / austin, tx / 6.5% abv

ALTSTADT HEFEWEIZEN | 8

wheat beer / fredericksburg, tx / 5.1% abv

TEMPRESS | 8

nitro milk stout / garland, tx / 9.1% abv

MODELO ESPECIAL | 8

lager / mexico / 4.4% abv

LOVE STREET KOLSCH BLONDE | 8

kolsch / houston, tx / 4.9% abv

MCCONAUHAZE IPA | 8

india pale ale / dripping springs, tx / 6.5% abv

NATIVE TEXAN | 8

pilsner / austin, tx / 5.2% abv

512 IPA | 8

india pale ale / austin, tx / 7.2% abv

DESSERT

TIRAMISU | 9

ladyfingers, egg mascarpone cream, coffee, cocoa powder

GELATO | 6*

chef's selection

CHEESECAKE | 8

fresh mixed berries, whipped cream

THE GARDEN AFFOGATO | 9*

vanilla bean gelato, espresso, chocolate sauce, whipped cream, toasted almonds

FLOURLESS CHOCOLATE TRUFFLE CAKE | 9

raspberry coulis

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WINES

RED WINE

glass / bottle

HOUSE ITALIAN RED | 10 / 36

a full-bodied and rich blend with dark fruit flavors of blackberry and black cherry

MEIOMI PINOT NOIR | 12 / 44

aromas of bright strawberry and jammy fruit, mocha and vanilla with toasty oak notes

DUCKHORN "GOLDENEYE" PINOT NOIR | 20 / 76

sumptuous bing cherry and bramble flavors with bright acidity and chewy tannins, a truly spectacular and extraordinary drinking experience

SAN PEDRO CABERNET SAUVIGNON | 12 / 44

earthy aromas with vanilla and toast notes combined with delicate fruit and well-balanced oak

JUGGERNAUT CABERNET SAUVIGNON | 14 / 52

a rich smooth luxurious wine with notes of blackberry and plum that continues through a long, dry finish

NAPA CELLARS CABERNET SAUVIGNON | 18 / 68

concentrated aromas of dark fruit, juicy black currant and ripe blackberry, which lend to a velvety smooth finish

LA POSTA MALBEC | 12 / 44

aroma of ripe plum, blackberry, pepper, and lavender; medium to full-bodied with a long finish where spice, vanilla, and caramel linger

o-61 RED BLEND | 14 / 52

intense ruby-red color with expressions of black fruits and dark chocolate on the palate

ZACCAGNINI MONTEPULCIANO** | 12 / 44

intense aromas of plum and ripe blackberry with subtle hints of black pepper, dried herbs and a touch of vanilla

MARCO PONTARELLI BARBERA ** | 12 / 44

notes of vanilla, oak, dried strawberry, chocolate, violet and lavender with high acidity and low tannins

SANTA MARGHERITA CHIANTI CLASSICO ** | 14 / 52

aromas of cherries and plums with a dry, warm and earthy complexity and a rich finish

PASQUA PRIMITIVO ** | 14 / 52

a deep red color with a warm nose revealing intense aromas of plums, red fruit, spice, vanilla, coffee, and cocoa; full-bodied with soft and velvety tannins on the palate

** ITALIAN RED FLIGHT | 15

2oz each: zaccagnini montepulciano, marco pontarelli barbera, santa margherita chianti classico, pasqua primitivo

CORKAGE | 20

WHITE WINE

glass / bottle

HOUSE ITALIAN WHITE | 10 / 36

brisk tones of expressive white orchard fruit

ESTANCIA PINOT GRIGIO | 12 / 44

an elegantly styled wine with flavors of tropical fruits and green apple

LA FIERA PINOT GRIGIO** | 12 / 44

a fruity bouquet of apples and pears with well-balanced lingering acidity

SANTA MARGHERITA PINOT GRIGIO | 16 / 60

dry with golden apple and pear fragrances; a well balanced, clean, crisp finish

KIM CRAWFORD SAUVIGNON BLANC | 12 / 44

grapefruit and lemon citrus notes with juicy acidity

PRODIGO SAUVIGNON BLANC** | 12 / 44

beautifully aromatic with vibrant flavors of peach blossom and citrus fruits

PHANTOM CHARDONNAY | 12 / 44

toasted oak, ripe pear and apple flavors, with notes of vanilla and melted caramel

FERRARI CARANO CHARDONNAY | 16 / 60

aromas of white peach, orange blossom, peach & figs; buttery lemon cream notes linger on the finish

LAPILLI FIANO** | 14 / 52

pronounced minerality with notes of citrus, pineapple, quince, spice and hazelnut

LAPILLI GRECO DI TUFO** | 14 / 52

superbly balanced acidity with notes of lemon, apricot, pear, almond & a hint of sage

FAR NIENTE CHARDONNAY | 85

honeysuckle, peach blossom, citrus zest & soft accents of vanilla, beautifully balanced by lightly toasted oak

JOLIE FOLLE ROSE | 10 / 36

snappy and bright in a classic Provençal style, with hints of wild strawberry, watermelon and white-fleshed fruits

MOSCATO POQUITO | 375ML 18

sweet fresh fruit and honey notes, with aromas of ripe peach and grapes and a refreshingly light finish

**ITALIAN WHITE FLIGHT | 15

2 oz each: la fiera pinot grigio, prodigo sauvignon blanc, lapilli fiano, lapilli greco di tufo

SPARKLING WINE

split / bottle

MIONETTO PROSECCO | 12 / 44

MIONETTO PROSECCO ROSE | 12 / 44

ROEDERER ESTATE CHAMPAGNE | 60