

DINNER

STARTERS

BEEF TENDERLOIN LETTUCE WRAPS 15
sliced beef, red onion, heirloom tomato, blue cheese dressing

BAKED GRUYERE DIP 14
warm bacon, onion, grilled baguette

HOUSE-MADE PORK BELLY MEATBALLS 15
house bbq sauce, pickled onion, jalapeño

PAN SEARED JUMBO LUMP CRAB CAKE 16
shaved fennel, watercress, sauce creole

TEMPURA FRIED CALAMARI 14
warm tomato herb sauce

SOUPS + SALADS

GF GRILLED TOMATO BISQUE 9.5
crème fraiche, fresh basil

GF SOUP OF THE DAY 9
daily chef inspiration

ASPARAGUS & MUSHROOM SALAD 13.5
poached farm egg, snap peas, crispy shallot, lemon vinaigrette

WESTSIDE CLASSIC CAESAR 12
baby romaine, white anchovies, black pepper-parmesan crisp

GF 024 HOUSE SALAD 10.5
spring greens, fennel fronds, cucumber, blue cheese, candied pecans

OFF THE WOOD STONE

FLATBREADS

BEEF TENDERLOIN + BOURSIN 13.5
heirloom tomato, grilled artichoke, spring greens

CHICKEN + AVOCADO 12
bacon, cotija, micro cilantro, chili oil

PEAR + GORGONZOLA 10.5
caramelized onion, black pepper Texas honey

FIG + PROSCIUTTO 12.5
goat cheese, basil

PIZZAS

024 HOUSE MARGHERITA 14
roma, house mozzarella, fresh basil, olive oil

BACON + ONION + ASPARAGUS 14.5
jalapeño, house herbed marinara

HOUSE-MADE ANDOUILLE + CRIMINI MUSHROOM 15
smoked gouda, white sauce

CHICKEN + ARTICHOKE 13.5
shaved red onion, goat cheese, fresh garlic

SPECIALTY ENTREES

GF PAN SEARED DIVER SEA SCALLOPS 34
house-made chorizo verde, shaved radish, serrano avocado crème

GF LEMON THYME GRILLED NORWEGIAN SALMON 28.5
red quinoa, sugar snap peas, walnut gremolata

GF PAN ROASTED CHICKEN BREAST 26
artichoke, heirloom tomato, asparagus, white wine pan sauce

GF BLACK PEPPER DUSTED PRIME FILET OF BEEF 43.5
cauliflower whipped potatoes, baby spinach, bourbon au jus

44 FARMS BRISKET STUFFED BEEF BURGER 24
chopped brisket, cheddar cheese, bacon, house bbq, pepper jack

GF BACON WRAPPED VEAL TENDERLOIN 38.5
grilled leek, oyster mushroom, potato cake, blueberry demi

GF 14oz HAND CUT 44 FARMS NY STRIP 44
house andouille + fingerling potato hash, dried chili tallow

SIDES

FRESH GARLIC PARMESAN FRIES 6
SMOKED GOUDA MAC 6

GF CAULIFLOWER WHIPPED POTATOES 6
GF SAUTEED BABY SPINACH 6

GF JUMBO GRILLED ASPARAGUS 7



Located in the heart of Memorial City, 024 Grille is uniquely named after its 77024 zip code. Fresh produce, organic ingredients, pasture-raised meats from local area farms are crafted to create our chef-inspired recipes. Indulge in this farm to table menu that represents the evolution of American cuisine.

18% gratuity is added to parties of 6 or more. Items are cooked to order and may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

GF - Gluten Free Items