Have you Met the Pauls?

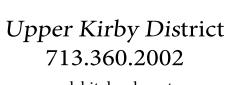
Executive Chef:

Paul Lewis

Proprietor:

Paul Miller





www.paulskitchenhouston.com

Globally Inspired –Locally Sourced Est. 2014

TODAY'S DINNER MENU

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SMALL PLATES

LARGE PLATES

BRAISED GOAT EMPANADAS13 Avocado, Guajillo Chile, Radish, Arugula, Charred Tomatillo Salsa	GULF RED SNAPPER
FARMER'S MARKET SALAD	½ CHICKEN
ARUGULA & PERSIMMON SALAD	MOROCCAN LAMB TANGIA
TUNA POKE	FLATIRON STEAK
Smoked Peanuts, Avocado, Scallions, Furikake, Crisp Taro Chips	Crispy Potato Children, "Pan Roast" Root Vegetables, Tuscan Kale, Smoked Bacon Jus
GULF BBQ SHRIMP	
Preserved Lemon, Worcestershire Sauce, Charred Sourdough	FISH & CHIPS
CURED & SMOKED PORK PLATE	Sauce, Mait Vinegar
Ham, Beer Mustard, Onions & Sauerkraut, Charred Sourdough	HILL COUNTRY VENISON
ROAST GULF DYSTERS	Charred Broccoli, Vadouvan Jus
Herbed Chili & Garlic Butter, Toasted Breadcrumbs, Lemon	PORK SHOULDER
"Cook to Live, Live to Cook"	Citrus Mojo, Cilantro – Lime Crema, Sweet Potato Puree, Roast Onions & Poblano's
۶ <u> </u>	CHARRED TOFU
VIETNAMESE DUCK SALAD	Sweet Potato Puree, Dijon Mustard, Tuscan Kale, Apple & Madras Curry Broth
Chill, Shaved vegetables, Sweet Flexica Cacambers	SCOTTISH SALMON
TORTIGLIONI PUTTANESCA 14 Seafood Sausage, Cherry Tomatoes, Pomodoro Sauce, Black	Butternut Squash & Green Onion Enchilada's, Pumpkin Mole, Pickled Vegetables
Olives, Capers, Basil, Orange Oil	TO SHARE 6 each
BEEFTARTARE	IN STARE MILLIO EUCH
Mustard Sauce, Capers, Shallots, Arugula, Charred Sourdough	BRAISED MUSTARD GREENS, Homemade Bacon & Hot Sauce
OYSTER BLT	CAULIFLOWER, Calabrian Chili, Raisins, Toasted Pinenuts
Fried Oysters, Iceberg, Bacon, Tomato, Buttermilk Biscuits, Blue Cheese, Hot Sauce Vinaigrette	CRISPY ONION RINGS, Togarashi, Kim Chee Mayonnaise
	BROCCOLI CASSEROLE, Pimento Cheese Mornay Sauce
GULF SHRIMP & CRAB COCKTAIL16 Bloody Mary Broth, Frisee, Avocado, Fresno Chili	HOUSE CUT FRIES, Sea Salt, Malt Vinegar Aioli
CRABCAKE & GUMBO16	20 % GRATUITY ADDED TO PARTIES OF SIX OR MORE
Jumbo Lump Crabcake, Gumbo Sauce, Preserved Lemon, Bitter Greens, Cherry Tomatoes	ASK YOUR SERVER ABOUT MENU TIEMS THAT ARE COOKED. TO ORDER OR SERVED RAW.
FLASH FRIED BRUSSELS SPROUTS	CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



We Proudly Support the Following Ranchers, Farmers & Boatman

Frixos Chrisinis BLVE HORIZON SEAFOOD

Jimmy Evans BBT WHOLESALE SEAFOOD

Heath Wendell SLOWDOUGH BREAD CO.

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Mark Kuehl BRAZOS VALLEY CHEESE

> Avi Katz KATZ COFFEE

Bill Briscoe OLE DAD FARMS

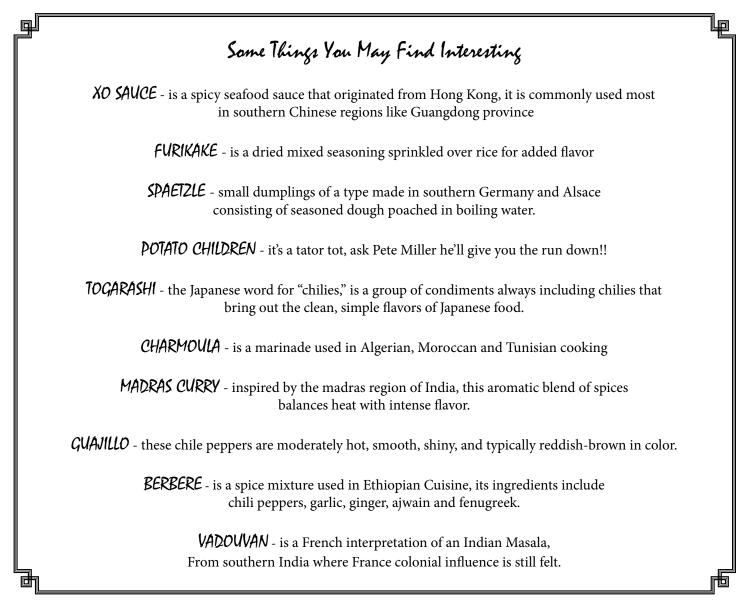
Lindsey Schechter HOUSTON DAIRYMAIDS

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Stuart Veldhuizen
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Dave & Matt Eagle EAGLE MOUNTAIN CHEESE COMPANY

Sharhar Yarden HOMESTEAD GRISTMILL



Matt Lovelace - SOUS CHEF

Paul Lewis - EXECUTIVE CHEF

20 % GRATUITY ADDED TO PARTIES OF SIX OR MORE

ASK YOUR SERVER ABOUT MENU TIEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS