

ALICE blue

DINNER

SOURDOUGH BREAD ~ whipped butter, sea salt, fennel pollen 7

DEVEILED EGGS ~ dijon, pickled mustard seeds, espelette, chervil 7

HUMMUS ~ crudités, sumac, extra virgin olive oil, wheat pita bread 12

FLAUTAS ~ chipotle chicken, cheddar, poblano crema, corn radish salad,
roasted tomato salsa 12

SHRIMP AND CRAB RISOTTO BALLS* ~ watermelon radish salad, charred green
tomato relish, jalapeno aioli 13

EGGPLANT DUMPLINGS ~ roasted red pepper tomato sauce, basil 12

MAC 'N CHEESE ~ three cheeses, herbed breadcrumbs, crispy bacon, scallions 10

CHARRED BROCCOLI & CRISPY PROSCIUTTO ~ burrata, pickled carrots, currants,
pine nuts, garlic crostini, balsamic reduction 13

MARKET SOUP ~ 9

ASPARAGUS-SHAVED BRUSSELS SPROUTS SALAD ~ field greens, quinoa, pickled golden raisins,
fine herbs, toasted almonds, lemon scallion vinaigrette 15

PAN SEARED ARTICHOKE SALAD* ~ little gem, red radish, pear tomatoes, crispy capers,
creamy roasted garlic parmesan dressing 16

BABY SPINACH AND WATERCRESS SALAD ~ roasted red pepper, pickled carrot, avocado,
crispy shallots, green goddess dressing 16

STRAWBERRY ARUGULA SALAD ~ bibb lettuce, crispy prosciutto, granny smith apples,
goat cheese, pumpkin seeds, poppy seed yoghurt dressing 15

add chicken 5 add shrimp 7 add smoked salmon 6

CRAB REMOULADE* ~ vine ripened tomatoes, french feta, basil, red onions, cucumbers,
toasted pumpkin seeds, sea salt, olive oil, white balsamic vinegar, sourdough crostini 21

PESTO-QUINOA-WHITE BEAN CAKE ~ pan roasted vegetable caponata, castelvetrano
olives, capers, balsamic gastrique, herb salad 17

SHRIMP SCAMPI BUCATINI* ~ zucchini, spinach, roasted tomatoes, basil, lemon-garlic butter 21

FUSILLI MARINARA ~ italian sausage, calabrian chili, spinach, garlic-basil tomato sauce 17

PECAN CRUSTED TROUT* ~ sautéed spaghetti squash, grilled asparagus, crab lemon butter,
onion ring 27

SAUTÉED RED SNAPPER* ~ napa slaw, cucumber, wasabi, crispy wontons, ginger, thai red curry
broth 30

SPICE RUB SEARED SALMON* ~ sautéed spinach, lentil-basmati pilaf, tomato fondue, crispy
shallots 28

CORIANDER CRUSTED DUCK BREAST ~ butternut squash noodles, charred brussels sprouts,
shallot confit, port wines sauce 26

HALF ROASTED CHICKEN ~ sweet summer corn & lady pea salad, grilled broccolini, caramelized
onion pan jus 27

DOUBLE BACON CHEESEBURGER* ~ challah bun, bacon, pickled red onions, pickles, lettuce,
french fries, aioli 17

STEAK FRITES* ~ beef tenderloin, maitre d' butter, french fries, aioli 36

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**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions
20% Gratuity applied to parties over 6 \$3 charge for entrée splitting.*