

BRUNCH

TO SHARE

- DEVILED EGGS** seed mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion 9
- SUMMER WATERMELON** garden tomatoes, jicama, shishito peppers, green goddess, feta, aleppo pepper, mint 10
- POBLANO GUACAMOLE** smashed avocado, roasted poblano peppers, caramelized onion, guajillo chili dust, fresh lime, cilantro & tortilla chips 14
- CITRUS AVOCADO** grapefruit, orange, shaved fennel & burrata, meyer lemon aioli, sweet onion vinaigrette, mint 14
- CAMPANELLE MAC N' CHEESE** creamy four cheese sauce, bacon, green onion, breadcrumbs [add crabmeat +9 brisket +9, truffle +3] 12
- OYSTERS ON THE HALF SHELL*** daily gulf or east coast oyster selections with accoutrement MP

A LA CARTE

- open-range egg 3 | multigrain toast 3 | crispy bacon 6
- country sausage patties 6 | breakfast potatoes 6
- seasonal fruit 4 | buttermilk biscuit 4
- smoked gouda grits 5 | pomme frites 5

PASTRIES

- seasonal pop tart 4 | blueberry muffin 4 | cinnamon roll 6



MIMOSAS

GLASS 8 | CARAFE 25
choice of juice: oj, cranberry, grapefruit, pineapple

FANCY GLASS 11 | FANCY CARAFE 32
bubbles + choice of boozy combo:
st. germain & oj | western son lime & cranberry
st. germain & pineapple | calirosa blanco & grapefruit

SOCIAL MOSA 49 | FANCY SOCIAL MOSA 58
2 bottles of bubbles + 2 mix-ins, serves 4-6
additional juices 3/ea | additional boozy combo 4/ea

BRUNCH

- SMOKED SALMON BENEDICT*** english muffin, sliced tomato, smoked salmon, poached open-range eggs, hollandaise, chives & everything bagel seasoning with arugula, garden tomato, red onion and parmesan salad 25
- STEAK & EGGS BOWL*** marinated & seared skirt steak, garlic butter au jus, jasmine rice pilaf, two sunny-side up open-range eggs, arugula pesto, green onion 27
- BISON HASH*** 100% grass-fed and pasture-raised Force of Nature ground bison & breakfast potato hash, crispy bacon, sausage gravy, two sunny-side up open-range eggs, green onion 27
- CHEESY BACON BENEDICT*** house-made buttermilk biscuit, New School American cheese, crispy bacon, poached open-range eggs, lemon hollandaise, chives, breakfast potatoes & seasonal fruit 20
- RANCH STYLE EGGS*** crispy corn tostadas, house-smoked brisket, two sunny-side up open-range eggs, black beans, warm tomatillo salsa, pico de gallo, cotija, cilantro, and green onion [add avocado +3] 20
- SHRIMP & GRITS*** sautéed gulf shrimp, lemon garlic butter, bacon, tomato, corn, green onion, tabasco shallot butter, smoked gouda grits, two sunny-side up open-range eggs 28
- GARDEN OMELETTE*** three open-range eggs, garden tomato, mushroom, spinach, sweet onion, cheddar cheese, soft herbs, breakfast potatoes [add avocado +3] 18
- CHICKEN & WAFFLE** Belgian buttermilk waffle, crispy chicken tenders, warm maple syrup butter [make it spicy +2] 22
- THREE EGG BREAKFAST*** three open-range eggs cooked your way, multigrain toast, crispy bacon, breakfast potatoes, seasonal fruit 19
- FRENCH TOAST** buttery brioche dipped in citrus-vanilla custard, seasonal fruit compote, candied pecans, warm maple syrup butter & powdered sugar 18
- BUTTERMILK PANCAKES** triple stack with warm maple syrup butter & powdered sugar [add chocolate chips +2, banana pecan +3] 15

BEVERAGES & MORE ON THE BACK



SALADS & SANDWICHES

- CLASSIC CAESAR*** little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, caesar dressing 15
- GARDEN SALAD** seasonal tender greens, garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, green goddess dressing 15
- GREEK SALAD** little gem lettuce, spinach, garden tomato, olive, cucumber, bell pepper, red onion, celery, pepperoncini, feta & lemon oregano vinaigrette, sumac hummus spread, pita 17
- CRUNCHY NOODLE & CHILLED GULF SHRIMP SALAD*** chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix 25
- STEAK & BLUE CHEESE SALAD*** seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, bacon, chives, blue cheese dressing 25

ADD: avocado +3 | bacon +3 | grilled chicken +6.5
grilled shrimp +9 | chilled shrimp +10 | salmon +10
crabmeat +9 | plant based protein +6

DRESSINGS: caesar | ranch | honey-dijon | blue cheese
green goddess | ginger-sesame peanut
sweet onion vinaigrette | lemon-oregano vinaigrette

- BLT SANDWICH** crispy bacon, lettuce, & sliced tomato, over easy open-range egg*, garlic aioli, toasted multigrain, with house chips [add avocado +3] 14
- TURKEY CLUB** sliced turkey, honey ham, crispy bacon, sliced tomato, lettuce, cheddar & swiss cheese, honey-dijon, ciabatta with house chips 18
- BUTCHER BURGER*** two all-beef smash patties, shaved onion, New School American cheese, sliced tomato, lettuce & house-made dill pickles, garlic aioli, potato bun with pomme frites [cacio e pepe your pomme frites +3] [add avocado +3, egg +3, bacon +3] 19
- GRILLED CHICKEN SANDWICH** marinated chicken breast, sliced tomato, red onion, swiss cheese, garlic aioli & arugula pesto, brioche bun with pomme frites 18

Gluten-friendly buns and/or plant protein available by request.

SOCIAL HOUR

M-F 2-6P & 8:30-CLOSE

SELECT
House Cocktails 10 | Glasses of Wine 7
Wine Bottles 25
Beers 5 | Mocktails 7

and a variety of
SHARABLES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We are unable to split checks for parties of 8 or more. Additionally, parties of this size are subject to a service fee of 20%.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | 44 Farms | Milk King
Houston Dairymaids | Della Casa Pasta | Vital Farms | Slow Dough Bread Co
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature

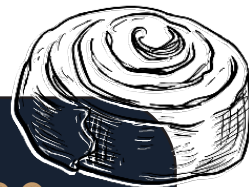
DAILY GATHER

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we're committed to serving food that's better for you and better for our community.

ULTIMATE BRUNCH BOARD - 90

open-range scrambled eggs, crispy bacon, country sausage, breakfast potatoes, fried chicken tenders, Belgian waffle bites, deviled eggs, buttermilk biscuits, cinnamon roll & seasonal fruit with maple butter

[serves 4-6]



**LOCALLY SOURCED.
SEED OIL FREE.**



HOUSE COCKTAILS

FRENCH MULE #1 14

Grey Goose vodka, Chambord, fresh lime, ginger beer, rich simple, lemon-lime

LAVENDER 75 14

Empress 1908 Gin, fresh lemon, Rothman & Winter creme de violette, Monin lavender syrup, sparkling wine

SPICY MARGARITA 13

LALO Blanco Tequila, Paula's orange liqueur, fresh lime, jalapeño, agave

FRIENDS HAVING DINNER 14

Longbranch bourbon, St. Germain elderflower liqueur, Solerno Blood Orange liqueur, Byrrh, cherry bitters

DG BOURBON SOUR 13

Maker's Mark® bourbon, Lazzaroni Amaretto, fresh lemon, egg white, turbinado, Angostura bitters

EL GRAN DIABLO 13

Hornitos® Blanco tequila, Montelobos mezcal, fresh lime, ginger beer, Mathilde Cassis blackberry liqueur, agave

CRUSH CITY 13

Espolòn blanco tequila, Aperol, fresh lime, fresh orange, agave

THE BOTANIST 13

Dripping Springs vodka, Italicus Rosolio di Bergamotto, fresh lemon, rich simple, cucumber, rosemary

BEE STING 13

Roku Gin, red pepper infused hot honey, fresh lemon

DG SPRITZ 14

Malfy Gin con Arancia, Aperol, Giffard Pêche de Vigne Liqueur, fresh lemon, sparkling wine, sparkling water

DAILY-TINI 14

Grey Goose vodka, Martini & Rossi dry vermouth, lemon twist

JUAN CARAJILLO 13

Licor 43, Socorro Blanco tequila, cinnamon-infused sweet vermouth, fresh espresso

FROZEN SPIKED LATTE 8

Greenway coffee, Bailey's Irish Cream, Luxardo Espresso liqueur, oat milk, rich simple [add Jameson or Stoli® Vanilla +5]

FROZEN GUAVA MARGARITA 13

Hornitos® Blanco tequila, McCormick orange liqueur, guava juice, lime juice, agave

ESPRESSO MARTINIS

CLASSIC 15

Haku vodka, Luxardo Espresso liqueur, fresh espresso, rich simple, oat milk

BROWN SUGAR BOURBON 16

Maker's Mark® 46 bourbon, Luxardo Espresso liqueur, fresh espresso, turbinado simple, chocolate bitters

NOLA 15

Flor de Caña blanco rum, Flor De Caña Spresso Coffee Liqueur, Gambino's king cake rum cream, fresh espresso, DG vanilla syrup, dash of cinnamon

[add Frangelico hazelnut liqueur or Baileys Irish Cream Liqueur +2]

MOCKTAILS - 10

SEEDLIP GUAVA MARGARITA

Seedlip Grove 42 non-alcoholic spirit, fresh lemon, guava juice, agave

DAILY "BLT"

Blueberry, fresh lemon, thyme, sparkling water

CUCUMBER REFRESHER

Fresh lime, cucumber, fresh orange, basil, vanilla, ginger beer

GINGER STRAWBERRY LEMONADE

DG lemon & ginger tonic, agave, fresh strawberry

MIMOSAS

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SPARKLING

| | |
|---|-------|
| TORRESELLA Prosecco, Italy | 9/36 |
| MARQUES CACERES Cava, Spain | 10/40 |
| A. BICHOT Cremant, France | 14/56 |
| SCHRAMSBERG Blanc de Blancs, California | 82 |
| G.H. MUMM Champagne, France | 17/68 |
| MOËT & CHANDON Champagne Brut Imperial, France | 120 |

WHITE & ROSÉ

| | |
|--|-------|
| FAMILLE PERRIN Côtes du Rhone Rosé, France | 10/40 |
| MEIERSTONE Rosé of Mourvedre, Texas | 12/48 |
| WHISPERING ANGEL Côtes de Provence Rosé, France | 14/56 |
| BY OTT Côtes de Provence Rosé, France | 68 |
| DOMAINE DELAPORTE Sancerre, France | 85 |
| ESSAY Chenin Blanc, South Africa | 9/36 |
| MARTIN CODAX Albariño, Spain | 46 |
| A to Z Riesling, Germany | 14/56 |
| THREE PEARS Pinot Grigio, California | 9/36 |
| SANTA MARGHERITA Pinot Grigio, Italy | 62 |
| LOCATIONS Sauvignon Blanc, New Zealand | 11/44 |
| EMMOLO Sauvignon Blanc, Napa | 14/56 |
| DUCKHORN Sauvignon Blanc, N. Coast | 17/68 |
| CLOUDY BAY Sauvignon Blanc, New Zealand | 82 |
| ANGELINE Chardonnay, California | 9/36 |
| HARKEN Chardonnay, Monterey | 12/48 |
| SONOMA-CUTRER RUSSIAN RIVER Chardonnay, Sonoma | 14/56 |
| DOMAINE LAROCHE SAINT MARTIN Chablis, France | 62 |

RED

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|--|-------|
| DECOY Pinot Noir, Sonoma | 11/44 |
| BOEN TRI COUNTY Pinot Noir, California | 12/48 |
| BELLE GLOS DAIRYMAN VINEYARD Pinot Noir, Sonoma | 15/60 |
| FLOWERS Pinot Noir, Sonoma | 91 |
| TRIDENTE Tempranillo, Spain | 13/50 |
| TAPESTRY Red Blend, Paso Robles | 13/52 |
| WALKING FOOL BY CAYMUS Red Blend, Napa | 16/64 |
| ORIN SWIFT ABSTRACT Red Blend, California | 72 |
| FAMILLE PERRIN Côtes du Rhône Villages, France | 11/44 |
| SANTA EMA Merlot Reserve, Chile | 48 |
| RUFFINO RISERVA DUCALE Chianti Classico, Italy | 52 |
| COLOMÉ Estate Malbec, Argentina | 14/56 |
| RED SCHOONER TRANSIT Malbec, Australia | 92 |
| GREENWING Cabernet Sauvignon, Washington | 10/40 |
| FREAKSHOW Cabernet Sauvignon, Lodi | 12/48 |
| BV NAPA Cabernet, Napa | 16/64 |
| AUSTIN HOPE Cabernet Sauvignon, Paso Robles | 19/78 |
| CAYMUS Cabernet Sauvignon, Napa | 115 |
| STAG'S LEAP ARTEMIS Cabernet Sauvignon, Napa | 132 |

AFTER DINNER SIPS

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|---|-------|
| WARRE'S OTIMA 10 YEAR Tawny Port, Portugal | 8 |
| THE BALVENIE CARIBBEAN CASK | 15 |
| GLENMORANGIE NECTAR D'OR | 15 |
| THE BALVENIE 12 YEAR | 13 |
| LAPHROAIG 10 YEAR | 13 |
| AMARO NONINO | 13 |
| FLOR DE CAÑA 18 YEAR | 15 |
| GARRISON BROTHERS BALMORHEA twice-barreled bourbon whiskey | 31/oz |

JUICE, COFFEE, ETC.

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|--|------|
| DAILY GREEN spinach, kale, green apple, cucumber, ginger, lemon, celery, & mint | 9 |
| DAILY ORANGE carrot, orange, pineapple, cucumber, ginger, grape, & lime | 9 |
| FRESH JUICE orange, grapefruit | 4/6 |
| TOPO CHICO | 4 |
| SAN PELLEGRINO, ACQUA PANNA | 5/8 |
| COKE PRODUCTS, ICED TEA, LEMONADE | 3/75 |
| HOT TEA TO ORDER green, black, chamomile | 5 |
| MATCHA LATTE hot or iced | 7 |
| LATTE hot or iced | 5/7 |
| AMERICANO hot or iced | 4 |
| ESPRESSO SHOT | 4 |
| CAPPUCCINO, MACCHIATO, CORTADO, FLAT WHITE | 4 |
| CHAI LATTE hot or iced [make it dirty +3] | 6/8 |
| ADD: flavors, oat milk, coconut milk, almond milk + .75 | |

DRAFT BEER

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|---------------------------------------|---|
| SOUTHERN STAR Bombshell Blonde | 7 |
| LONE PINT Yellow Rose | 9 |
| KARBACH Crawford Bock | 7 |
| ST ARNOLD Amber Ale | 7 |
| EUREKA HEIGHTS Seasonal | 7 |
| SHINER Seasonal | 8 |
| BACK PEW Seasonal | 7 |

BOTTLED & CANNED BEER

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|---|---|
| STELLA ARTOIS Pilsner | 7 |
| DOS XX Lager Especial | 6 |
| MODELO Especial | 6 |
| KARBACH Love Street | 5 |
| YUENGLING Lager | 6 |
| LIVE OAK Hefeweizen | 6 |
| AUSTIN EASTCIDERS Seasonal | 6 |
| MICHELOB ULTRA, BUD LIGHT, MILLER LITE | 5 |

SAKE

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|--|----|
| SHO CHIKU BAI Unfiltered Sake, California honeydew, melon | 16 |
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HOST YOUR NEXT EVENT HERE

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