

TO SHARE

**DAILY PASTRIES BOARD** seasonal frosted pop tart, banana-walnut muffin with coconut streusel, lemon-poppy seed financier, gooey cinnamon roll

**DEVEILED EGGS** seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt

**CITRUS AVOCADO** grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint

**CACIO E PEPE FRITES** crispy fries with sea salt, black pepper, pecorino romano, & parmesan cream [add truffle +3]

**POBLANO GUACAMOLE** smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips

**CAMPANELLE MAC N’ CHEESE** creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sour-dough breadcrumbs [add brisket +9, truffle +3, crabmeat +9]

**BROILED OYSTERS\*** six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon

**OYSTERS ON THE HALF SHELL\*** daily oyster selections over crushed ice with cocktail sauce, citrus mignonette, horseradish, & lemon with saltine crackers

19

9

17

12

14

12

19

MP



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, marinated tomato, smoked salmon, poached eggs, hollandaise, chives and everything bagel seasoning with arugula, tomato, red onion and parmesan salad

25

**STEAK & EGGS\*** marinated and seared beef tenderloin tips, garlic herb au jus, jasmine rice pilaf, two sunny side up open range eggs, arugula pesto, & green onion

27

**BISON HASH\*** 100% grass fed & 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, american cheese, crispy bacon, poached eggs, lemon hollandaise, & chives with breakfast potatoes & seasonal fruit

19

**RANCH STYLE EGGS\*** house smoked brisket and two sunny side-up open-range eggs on crispy corn tostadas topped with black beans, warm tomatillo salsa, pico de gallo, cotija, cilantro, and green onion [add avocado +3]

19

**SHRIMP & GRITS\*** sauteed gulf shrimp, lemon garlic butter, smoked gouda grits, two sunny side up open range eggs, tabasco shallot butter, with bacon, tomato, corn, & green onion

28

**GARDEN OMELETTE\*** three open-range eggs with garden tomato, mushroom, spinach, sweet onion, cheddar cheese, and soft herbs with breakfast potatoes [add avocado +3]

17

**BISCUITS & GRAVY** two house made buttermilk biscuits, two house sausage patties, & country sausage gravy with breakfast potatoes [add crispy chicken tenders +6, fried egg +3]

18

**THREE EGG BREAKFAST\*** three eggs your way with seeded toast, crispy bacon, breakfast potatoes, & seasonal fruit

18

**FRENCH TOAST** buttery brioche dipped in citrus-vanilla custard with seasonal fruit compote, candied pecans, warm maple syrup butter, & powdered sugar

16

**BUTTERMILK PANCAKES** triple stack with warm maple syrup butter, seasonal berries, strawberries, & powdered sugar [add chocolate chips +2, banana pecan +3]

15

MORE  
BEVERAGES  
LOCATED  
ON THE BACK



SALADS & SANDWICHES

**CLASSIC CAESAR\*** little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing

15

**HARVEST SALAD** curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette

15

**GREEK SALAD** little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, & lemon oregano vinaigrette, with hummus spread & pita bread

17

**STEAK & BLUE CHEESE SALAD\*** seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives

25

**CRUNCHY NOODLE & CHILLED SHRIMP SALAD\*** chilled gulf shrimp with noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing & viet-herb mix

25

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

DRESSINGS: caesar | ranch | honey-dijon |  
maple balsamic vinaigrette  
blue cheese |  
ginger sesame | sweet onion vinaigrette  
lemon oregano vinaigrette

**BLT & AVOCADO** bacon, lettuce, tomato, avocado, & mayo on multigrain with house chips [add egg +3]

16

**TURKEY CLUB** sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta with house chips

18

**BUTCHER BURGER\*** double all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, and pickles, on a potato bun with garlic aioli & dijon mustard with pomme frites [add avocado +3, egg +3, bacon +3]

18

**GRILLED CHICKEN SANDWICH** marinated chicken breast, arugula pesto, tomatoes, red onion, swiss cheese, garlic aioli, & arugula on a 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.

A LA CARTE

open range egg 3 | toast 3 | bacon 6  
house sausage patties 6 | breakfast potatoes 6  
seasonal fruit 4 | buttermilk biscuit 4  
smoked gouda grits 5 | house muffin 4 | pop tart 4  
cinnamon roll 6 | pomme frites 5

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%.

WE'RE LOCAL

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.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | La Ranchera | 44 Farms | Milk King  
Houston Dairymaids | Kraftsmen Baking | Della Casa Pasta | Vital Farms  
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature