WEIGHTS + MEASURES

RESTAURANT BAKE SHOP BAR

SNACKS + SHARES

MINI BAGUETTE + seasoned butter 4

TODAY'S SOUP + toast 8

RUSSET CHIPS + blue cheese 10

CHICKPEA HUMMUS 12
wood roasted mushrooms + dukka + oregano lavosh

ROASTED CORN + ZUCCHINI FRITTERS 9
parmesan + zest + truffle honey

W+M CAESAR 12
romaine + croutons + parmesan + anchovy + warm egg

W+M SALAD 9
mixed greens + tomato + red onion + avocado + pecorino + oregano vinaigrette

Additions: chicken +4, smoked ham +4, salmon fillet +6

SANDWICHES

served with chips + pickles

AMERICANO 14
scrambled egg + bacon + tomato + cheddar + cress + croissant

CROQUE MADAME 15
toasted brioche + ham + gruyere + dijon + sunny side eggs

SMOKED SALMON* 16
dill cream cheese + purple onion + truffled scrambled egg open on pumpernickel

GRILLED CHICKEN B.L.T. 13
avocado + jalapeño aïoli + ciabatta

BRAISED SHORT RIB 13
caramalized onion + swiss + cress + horseradish dijon + rye

GRUYERE RESERVE GRILLED CHEESE 11
purple onion + frisée salad + cranberry walnut bread

HEARTBRAND AKAUSHI BEEF BURGER 15
american cheddar + LTO + sesame bun

PLATES

BRIOCHE FRENCH TOAST + FRIED CHICKEN 20
2 pieces fried chicken + maple syrup

STEAK + EGGS 21
rib eye + sunny side up + breakfast potatoes

GLUTEN FREE FETTUCINI 14
marinara + zucchini + heirloom tomatoes + parmesan + basil

GNOCCHI 15
crispy pancetta + butternut squash + sage butter

CHEESE RAVIOLI 16
crema rosa + shrimp

BEER BATTERED FISH 16
chips + malt vinegar + mushy peas

FRIED CHICKEN 20
2 pieces + mashed potato + green beans

LAMB LOLLIPOPS (3) 24
sumac glaze + polenta

PAN SEARED ATLANTIC SALMON FILET 17
risotto + tomato + fennel + olive

PIZZA

ROASTED CARROT 17
sauce soubise + fresno chiles + cilantro + dukka + gruyere

CRACKED EGG* PIZZA 19
pancetta + red bliss potatoes + soubise + herbs

MARGHERITA 16
marinara + basil + mozzarella di buffala

Our pizzas are baked with a charred outside crust and chewy center similar in style to the time-honored pizzas of Naples, Italy.

MEATLOVERS' = HOUSE SAUSAGE + PEPPERONI 19
purple onion + basil + mozzarella

2808 caroline street
houston, tx 77004 713-654-1970

LUNCH

weights-measures.com
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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DRINKS

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WINE BY THE GLASS

BUBBLES

Toso, Sparkling Brut, Argentina 9/36
Moscato, La Ardilla, Valencia, Spain -*sweet* 9/36
Planet Oregon, Sparkling Rose, Willamette Valley, OR 12/48
Chateau Bligny, Reserve Brut, Champagne, France 15/60

WHITE

Riesling, Dr Hermann, "H", Mosel, Germany '18 - *offdry* 8/32
Sauvignon Blanc, McBride Sisters, Marlborough, NZ '18 9/36
Albarino, Granbazan, Rias Baixas, Spain '18 10/40
Pinot Grigio, Gradis'ciutta, Friuli, Italy '18 11/44
Chardonnay, Foxglove, Central Coast, California '17 12/48

ROSÉ

Mouvedre, Olema, Cotes des Provence, France 9/36
Cabernet Franc, Dom. des Baumard, Loire, France '17 10/40

RED

Tempranillo, Bodegas Muriel, Rioja, Spain '15 9/36
Malbec, Alpasion, Mendoza Argentina '18 10/40
Pinot Noir, Planet Oregon, Willamette Valley, OR '17 12/48
Cabernet Sauvignon, Foxglove, Paso Robles, CA 13/52
Barbera d'Alba, Massolino, Piemonte, Italia '15 14/56

COCKTAILS

On Fallen Knees 11
gin + blackberry shrub + lemon + honey

W+M Margarita 12
altos blanco + italicus + gran gala + lime

Nutty Mule 10
cathead pecan vodka + lemon + ginger beer

By George 12
st george gin + st george pear + yellow chartreuse + lemon

G+T 11
zephyr gin + cucumber tonic + aromatics

El Pepino 11
altos tequila blanco + cucumber + mint + lime + heat

Smallish Room 10
bourbon + rosemary + lime + maple

Dr Feelgood 11
bourbon + canton ginger + lemon + honey

Blood + Sand 12
monkey shoulder scotch + antica + cherry herring + orange

Naked + Famous 12
mezcal + aperol + chartreuse + lime

Kentucky Peach Tea 10
earl grey infused bourbon + lemon + peach

COFFEE + FRIENDS

SWEET CAROLINE 5
strawberry + lemon + basil + ginger beer

AGUA FRESCA 5
cucumber + lime + mint

FRESH ORANGE JUICE 5
MEXICAN COKE/SPRITE/FANTA 4
ICED TEA/LEMONADE 4

NITRO COLD BREW 6
+ kahlua 7
ICED TIRAMISU LATTE 6
+ jameson cold brew 7
PECAN PIE LATTE 6
+ plantation oftd 7
CHOCOLATE RASPBERRY LATTE 6
+ kronan swedish punsch 7

BEER

DRAFT - All 8

Mini Boss, IPA, Eureka Heights, Houston
Freckled Dingo, Pale Ale, Platypus Brewing, Houston
Indian Pale Lager, Klaus, Houston

CAN + BOTTLE

Blonde Bombshell, Southern Star, Conroe 6
Citrodos IPA, St. Arnold, Houston 6
Art Car, St. Arnold, Houston 6
Rodeo Clown, IPA, Karbach, Houston 6
Tipsy Clover, Stout, Eureka Heights, Houston 6
Knuckle Bock, Texas Leaguer, Missouri City 6
Neon Moon, Eureka Heights, Houston 6
Sierra Nevada Pale Ale, Chico, CA 7
Stella Artois, Belgium 7
Michelob Ultra, Anheuser-busch 4
Nitro Milk Stout, Left Hand, Colorado 9
Celebrator Doppelbock, Ayinger, Germany 11
Rose Cider, Domaine du Verger, France - *750ml* 15

HOURS OF OPERATION

Bake Shop - Everyday from 7am

Restaurant Dine In + Take Out

Lunch, Wed - Fr, 11a - 2p

Happy Hour, Wed - Sat, 3 - 6p

Wine + Cheese Tasting, Fri 5-7p

Dinner, Wed - Sat, from 5p

Brunch, Sat/Sun, 8a - 3p

PRIVATE DINING ROOM AVAILABLE, ASK YOUR SERVER

BAKE SHOP OPEN 7 DAYS, from 7am

WINE + CHEESE TASTINGS FRIDAY 5-7p