



# DISH SOCIETY

SUPPER

## SNACKS

- V** **FRIED SMOKED GOUDA GRIT BALLS**-7  
WITH JALAPEÑO JELLY
- GF** **PORK BELLY BITES**-9 [HOUSE FAVORITE]  
PORK BELLY, SEASONAL MELON, TEQUILA LIME GASTRIQUE & ANCHO SALT
- V** **PRETZELS & QUESO**-9 [HOUSE FAVORITE]  
SMOKED GOUDA QUESO & SLOW DOUGH PRETZEL BREAD
- GF** **HALF QUINOA STUFFED AVOCADO**-5.50  
AVOCADO HALF TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS
- GF** **SPICY LETTUCE WRAPS**-9  
GROUND BLACK HILL RANCH PORK, CABBAGE, MUSHROOMS, GREEN ONIONS, ROASTED CORN PICO, & SPICY YELLOWBIRD SERRANO SAUCE WITH ICEBERG LETTUCE CUPS
- V** **SEASONAL BRUSCHETTA**-8  
FRESH BAKED BOLILLO TOPPED WITH GOAT CHEESE, SEASONAL FRUIT, BALSAMIC REDUCTION, MINT & BASIL
- V** **CRACKERS AND DIP**-6  
CLUB CRACKERS WITH YOUR CHOICE OF HOUSE MADE SOUTHERN STYLE PIMENTO CHEESE OR CREAM CHEESE & JALAPEÑO JELLY

## MAINS

- V** **SEASONAL GRAIN BOWL**-9.75 SERVED WARM  
FARRO, QUINOA, KALE, SHAVED ALMONDS, ROASTED SWEET POTATOES, ZUCCHINI, & PICKLED ONIONS WITH HOUSE MISO VINAIGRETTE [ADD YOUR FAVORITE PROTEIN ] AVOCADO +2
- GF** **COFFEE CRUSTED PORK TENDERLOIN**-16 [HOUSE FAVORITE]  
COFFEE CRUSTED PORK TENDERLOIN WITH PORT CHERRY REDUCTION, MASHED SWEET POTATOES & SAUTEED GREENS
- GF** **SHRIMP & GRITS**-17 [HOUSE FAVORITE]  
GRILLED GULF SHRIMP ON SMOKED GOUDA GRITS, WITH TABASCO SHALLOT BUTTER SAUCE, TOPPED WITH BACON CRUMBLES [SMOKED SAUSAGE +4]
- GF** **BRISKET STUFFED SWEET POTATO**-13 [HOUSE FAVORITE]  
BAKED SWEET POTATO STUFFED WITH SMOKED & PULLED TEXAS BRISKET, GREEN ONIONS, WHITE CHEDDAR, HOUSE BBQ SAUCE & CABBAGE SLAW
- GF** **CITRUS GLAZED SALMON**-17  
PAN SEARED CITRUS GLAZED SALMON\* WITH CITRUS QUINOA AVOCADO RELISH
- V** **TEXAS PECAN PESTO PASTA**-9.50  
LINGUINI, HOUSE TX PECAN BASIL PESTO, CREME FRAICHE, SPINACH, GRAPE TOMATOES & PARMESAN [CHICKEN +4.25, SHRIMP +8]
- GF** **44 FARMS CHIMICHURRI STEAK TACOS**-13.50  
44 FARMS STEAK\*, CABBAGE SLAW, HOUSE CHIMICHURRI, HOUSE ROASTED CORN PICO, & COTIJA CHEESE ON FLOUR OR CORN TORTILLAS WITH A SIDE OF BLACK BEANS [AVOCADO +2]
- GF** **SHRIMP TACOS**-13  
GRILLED GULF SHRIMP, CABBAGE SLAW, HOUSE ROASTED CORN PICO, & SRIRACHA AIOLI ON FLOUR OR CORN TORTILLAS WITH A SIDE OF BLACK BEANS [PRO TIP: TRY IT WITH FRIED SHRIMP], [AVOCADO +2]
- GF** **VEGETARIAN TACOS**-9.25  
BALSAMIC ROASTED BRUSSELS SPROUTS, CABBAGE SLAW, PICKLED RED ONION, CREME FRAICHE & COTIJA CHEESE ON CORN OR FLOUR TORTILLAS WITH A SIDE OF BLACK BEANS [AVOCADO +2]

## FARMERS PLATE

### PICK A PROTEIN AND 2 SIDES

MAC & CHEESE & BRUSSELS SPROUTS + 2  
 CHICKEN-11.25 / 44 FARMS STEAK\*-16 / SMOKED PULLED BRISKET-16  
 SHRIMP\*-16 / CITRUS SALMON\*-17 / KIOLBASSA BEEF LINKS-16

## SALADS

SIDE PORTION OF ANY SALAD FOR \$6

ADD: CHICKEN • CHICKEN SALAD • FRIED CHICKEN OR TURKEY-4.25  
 44 FARMS STEAK\* • SHRIMP\* • SALMON\* • PULLED BRISKET-8

- GF** **CUCUMBER WATERMELON SALAD**-11 [SEASONAL] [NEW]  
CUCUMBER, WATERMELON, MINT, BASIL, AVOCADO, SUNFLOWER SEEDS, GRILLED COTIJA CHEESE, & CHILI LIME SALT WITH CITRUS VINAIGRETTE [LETTUCELESS]
- V** **APPLE PECAN SALAD**-10.50  
RED WINE POACHED APPLES, ORGANIC MIXED GREENS, SPINACH, GOAT CHEESE, CANDIED TX PECANS & HOUSE HONEY MUSTARD SEED VINAIGRETTE
- GF** **BRUSSELS SPROUT SUPER SALAD**-12 [HOUSE FAVORITE]  
SHAVED BRUSSELS, SHREDDED KALE, ORGANIC QUINOA, DRIED CHERRIES, GOLDEN RAISINS, SHAVED ALMONDS, & PARMESAN WITH HOUSE HONEY VINAIGRETTE
- CRISPY CHICKEN KALE CAESAR SALAD**-12.50  
SHREDDED KALE, CABBAGE, CORN NUTS, PARMESAN CHEESE, & HOUSE CAESAR WITH FRIED CAGE FREE CHICKEN

- GF** **QUINOA STUFFED AVOCADO**-9  
WHOLE AVOCADO TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS

- GF** **COBB SALAD**-13.25  
ICEBERG, AVOCADO, BLEU CHEESE, ROASTED CORN, BACON, TOMATO, BACON VINAIGRETTE, SOFT BOILED EGG\*, & TURKEY

### FARM-TO-SALAD-MKT

FRESH MARKET SELECTION – SEE CHALKBOARD

## SOUPS

CUP-4 / BOWL-7

- GF** **CHICKEN TORTILLA**     **SQUASH BISQUE**

## SANDWICHES

SERVED WITH HOUSE CHIPS OR SUB FOR FRUIT +1  
 CUP OF SOUP OR ANY OTHER SIDE +3.

- GRILLED PESTO CHICKEN SANDWICH**-10.95 [HOUSE FAVORITE]  
GRILLED CAGE FREE CHICKEN, HOUSE TX PECAN BASIL PESTO, TX GOAT CHEESE, TOMATO & ORGANIC GREENS ON PRETZEL BREAD [PRO TIP: TRY IT WITH FRIED CHICKEN]

- BBQ BRISKET SANDWICH**-12  
SMOKED & PULLED TEXAS BRISKET, PICKLED RED ONION, CABBAGE SLAW & TANGY HOUSE BBQ SAUCE ON BOLILLO BUN

- TURKEY AVOCADO SANDWICH**-10.95  
NATURAL TURKEY BREAST, AVOCADO, TOMATO, CARAMELIZED ONIONS, ORGANIC GREENS & BACON AIOLI ON TOASTED WHOLE GRAIN [BACON +2]

- BLT SANDWICH**-10.50  
ALL NATURAL BACON, ORGANIC GREENS, SLICED TOMATO, OVER EASY CAGE FREE EGG\* & GARLIC AIOLI ON TOASTED WHOLE GRAIN [AVOCADO +2]

- CHICKEN SALAD SANDWICH**-9  
CHICKEN SALAD & ORGANIC GREENS ON TOASTED WHOLE GRAIN [MAYO • MUSTARD • GOLDEN RAISINS • ONIONS • PECANS • APPLE]

## SIDES

- TRUFFLE MAC & CHEESE-6
- BALSAMIC BACON BRUSSELS SPROUTS-5.75
- HOUSE SALAD-4
- SEASONAL VEGETABLES-5
- SMOKED GOUDA GRITS-4
- BLACK BEANS-2.50
- SAUTEÉD GREENS-4
- MASHED SWEET POTATOES-4
- FRUIT-3.50
- CITRUS QUINOA RELISH-3.50
- HOUSE CHIPS-2

## Breakfast All Day

- V** **AVOCADO TOAST**-7.50 [NEW]  
LEMON ZESTED MASCARPONE, LOCAL HONEY, AVOCADO, EVERYTHING BAGEL SEASONING, & SUNNY SIDE EGG\* ON WHOLE GRAIN TOAST

### TRADITIONAL BREAKFAST

-9.50  
TWO OPEN RANGE EGGS\* ANY STYLE, TWO PIECES OF ALL NATURAL BACON, WHOLE GRAIN TOAST & SEASONAL FRUIT [SUB GRITS +1]

### CHICKEN & BISCUITS

-12 [HOUSE FAVORITE]  
TWO HOUSE BUTTERMILK BISCUITS WITH FRIED CAGE FREE CHICKEN & HOUSE GRAVY

- BRISKET N' EGGS**-14 [HOUSE FAVORITE]  
SMOKED & PULLED BRISKET WITH TOMATILLO RELISH, TWO OPEN RANGE SUNNY SIDE EGGS\*, SMOKED GOUDA GRITS, & HOUSE BUTTERMILK BISCUIT

- V** **BUTTERMILK PANCAKES**- SINGLE 3.75 / DOUBLE 6.75  
TOPPED WITH FRUIT & POWDERED SUGAR

- V** **NUTELLA FRENCH TOAST**-10.95 [HOUSE FAVORITE]  
THREE PIECES OF WHOLE GRAIN TOAST WITH NUTELLA, TOPPED WITH FRUIT & POWDERED SUGAR

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

# DRINKS

ORGANIC CANE SUGAR FOUNTAIN SODA | TEA-2.75  
 TOPO CHICO | SAN PELLEGRINO-2.50  
 HOUSE LEMONADE-3  
 JUICES | ORANGE • GRAPEFRUIT SM-3.50 / LG-5  
 BOTTLED ALKALINE WATER-2.50  
 BOTTLED KICKIN KOMBUCHA [SEASONAL FLAVORS]-5.50  
 BOTTLED VIETNAMESE ICED COFFEE BY CAPHIN-5.50  
 TEA-3 GREEN • BLACK • CHAMOMILE

LOCALLY ROASTED FAIR TRADE COFFEE BY GREENWAY COFFEE  
 LATTE | REG-4 LG-6 / ICED-4  
 DAILY BLACK • AMERICANO • ESPRESSO-2.75  
 CAPPUCCINO • MACCHIATO • CORTADO  
 FLAT WHITE • ICED COFFEE-3.50  
 ADD: MOCHA • VANILLA • CARAMEL • CANE SUGAR • SEASONAL SYRUP + .50

# JUICES / 5.50

**BEETS BY DISH** [CLEANSING]  
 BEETS • CARROTS • ORANGE • GINGER  
**GREEN SOCIETY** [ALKALIZING]  
 SPINACH • KALE • CUCUMBER • APPLE • LEMON • GINGER  
**ENTRY LEVEL** [ANTI-INFLAMMATORY]  
 PINEAPPLE • CARROT • ORANGE • GINGER

# HOUSE ELIXIRS / 5

**LEMONBERRY**  
 MINT • LEMON • STRAWBERRIES • BLACKBERRIES • CANE SUGAR  
**VIRGIN MOJITO**  
 MINT • LIME • CLUB SODA • CANE SUGAR

# LOCAL TX CRAFT BEER

ASK ABOUT OUR SEASONAL ROTATIONS

BEER FLIGHT DRAUGHT FLIGHT [PICK 4]-10

GUNS & OIL AMERICAN LAGER 4.6% [ATX]-6  
 SOUTHERN STAR BOMBSHELL BLONDE 5.2% [CONROE]-5  
 BUFFALO BAYOU 1836 | COPPER ALE 5.9% [HOU]-6  
 BUFFALO BAYOU MORE COWBELL | 2X IPA 9.1% [HOU]-8  
 LONE PINT YELLOW ROSE | IPA 6.8% [MAGNOLIA]-8  
 LONE PINT GENTLEMAN'S RELISH NITRO | BROWN ALE 6.2% [MAGNOLIA]-7  
 KARBACH BLOOD ORANGE RADLER 3.5% [HOU]-5  
 KARBACH CRAWFORD BOCK 4.5% [HOU]-5

# SPRITZERS

**SPARKLING ELDERFLOWER-7**  
 SPARKLING WHITE WINE • ELDERFLOWER • MINT • LIME JUICE  
 SIMPLE SYRUP • LEMON JUICE • CHAMPAGNE VINEGAR  
**WHITE SANGRIA**  
 7 GLASS | 20 CARAFE  
 CHARDONNAY • PINEAPPLE • LEMON LIME SODA • MINT  
**SCARLET RED SANGRIA**  
 7 GLASS | 20 CARAFE  
 CABERNET • FONSECA BIN 27 PORT • LIME JUICE  
 SIMPLE SYRUP • CHERRY

# MIMOSA

6 GLASS | 10 LARGE GLASS | 13 FLIGHT [PICK 4] | 15 CARAFE  
 OJ • PRICKLY PEAR • GRAPEFRUIT • PINEAPPLE • CRANBERRY

# BROMOSA

6 GLASS | 16 CARAFE  
 KARBACH BLOOD ORANGE RADLER • OJ • LEMON JUICE

# WINES

WINES INCLUDED IN MONDAY \$15 BOTTLE SPECIAL

## WHITE

6oz / 9oz / BTL

- PINOT GRIGIO | BENVOLIO** [FRIULI, ITALY] 5/7/18  
peaches, floral aromas with a crisp apple finish
- PINOT GRIGIO | STELLINA DI NOTTE** [DELLE VENEZIE, ITALY] 7/9/22  
hints of pear & melon with a bright lemony finish
- SAUVIGNON BLANC | HAY MAKER** [MARLBOROUGH, NEW ZEALAND] 5/7/18  
sustainable grapefruit & guava with a crisp lime finish
- SAUVIGNON BLANC | MATUA** [MARLBOROUGH, NZ] 7/9/25  
succulent, fleshy peach & nectarine flavors are accented by key lime, mango & ruby grapefruit notes
- CHARDONNAY | STAGS' LEAP** [NAPA VALLEY] 12/15/38  
vibrant citrus fruit flavors are balanced by a wet stone core & pleasant undertones of light smoke
- CHARDONNAY | SANDPOINT** [CARNEROS, CA] 5/7/18  
medium body with vanilla, lemon, & apple
- CHARDONNAY | CHATEAU STE. MICHELLE MIMI** [HORSE HEAVEN HILLS, WA] 8/11/26  
lightly oaked with apple, pears & bright acidity

## SPARKLING & MORE

6oz / 9oz / BTL

- MOSCATO | BULLETIN** [SOUTH EASTERN AUSTRALIA] 5/7/18  
well balanced sweetness with intense fruit flavors of mangos & orange rind
- PROSECCO | LA MARCA** [VENETO, ITALY] 7/22  
ripe lemon, green apple & grapefruit with slight minerality
- BRUT | GRUET** [NEW MEXICO] 11/32  
sleek & sexy with notes of floral apple, toasty cinnamon, & lime
- ROSÉ | FAMILLE PERRIN** [COTES DU RHÔNE, FRANCE] 7/22  
a still rosé with lively red berry, peach & floral aromas, clean flavors, & slight spice

## RED

6oz / 9oz / BTL

- PINOT NOIR | SIMPLE LIFE** [CA] 6/8/20  
medium-bodied with vivid raspberry, strawberry & rosewater aromas is rounded out with a soft & supple texture
- PINOT NOIR | LYRIC BY ETUDE** [SANTA BARBARA, CA] 10/13/30  
hickory smoke & cherry pie with clove, vanilla, & blackberry
- RED BLEND | ALMA NEGRA "M BLEND"** [MENDOZA, ARGENTINA] 12/15/38  
showcases elegant notes of spice aromas, & violets mature blueberries
- MALBEC | PADRILLOS** [MENDOZA, ARGENTINA] 6/8/20  
violet floral aromas with flavors of plum, cherries & dried berries
- MERLOT | SANDPOINT** [LODI, CA] 6/8/20  
spicy & slightly minty with flavors of dark chocolate & plum
- PETITE SYRAH | THE CRUSHER** [CA] 8/11/26  
deep, inky color with bold aromas of boysenberry, blackberry, & fig jam
- CABERNET | SANDPOINT** [LODI, CA] 6/8/20  
aromas of roasted peppers & bright berries, medium-bodied with silky tannins
- CABERNET | B SIDE** [NAPA VALLEY, CA] 12/15/38  
fleshy, fruit-forward with flavors including juicy dark berries, cassis, melted chocolate & hints of molasses
- CABERNET | BIG SMOOTH CABERNET** [LODI, CA] 9/12/30  
aromas of Bing cherry, toasted coconut & vanilla give way to flavors of blackberry, caramel & subtle spice on the palate
- CABERNET | MICHAEL DAVID FREAK SHOW** [LODI, CA] 11/14/30  
bing cherries & toasted vanilla with smooth refined tannins

## SUMMER / FALL LOCAL & SUSTAINABLE VENDORS

ATKINSON FARMS [SPRING] • IVES CREEK ORGANICS [BELLVILLE] • HOUSTON SAUCE CO. [HOUSTON] • BLACK HILL RANCH [KATY] • OLD DAD FARM [WEIMER] • CAPHIN GOURMET [HOUSTON] • RECHARGE BREWING [HOUSTON]  
 HOMESTEAD GRISTMILL [MACO] • KIOLBASSA PROVISION CO. [SAN ANTONIO] • 44 FARMS [CAMERON] • TEXAS CHEESEMAKERS [CLEVELAND] • LA RANCHERA [HOUSTON] • FREDLYN NUTS [HOUSTON]  
 BEE WILDE HONEY [MONTGOMERY] • SLOW DOUGH BREAD CO. [HOUSTON] • GREENWAY COFFEE & TEA CO. [HOUSTON] • KICKIN KOMBUCHA [HOUSTON] • MAINE ROOT [AUSTIN]

[CHECK OUR WEBSITE FOR MORE INFORMATION ON LOCAL & SUSTAINABLE]

WWW.DISHSOCIETY.COM

