



DISH SOCIETY

BRUNCH

MAINS

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

SOUTHERN BREAKFAST SKILLET-13.50
BHR PORK SAUSAGE, SKILLET POTATOES, JALAPEÑOS, ONIONS, PEPPERS, SCALLIONS, GRUYERE, GRAVY & SUNNY SIDE EGGS*

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

GF PORK BELLY HASH-15 [HOUSE FAVORITE]
PORK BELLY, SKILLET POTATOES, ONIONS, JALAPEÑOS, ROASTED RED PEPPERS, TWO OPEN RANGE SUNNY SIDE EGGS*, & HOUSE AVOCADO HOLLANDAISE

GF SOUTHWEST SCRAMBLE-13
V OPEN RANGE SCRAMBLED EGGS, BELL PEPPERS, AVOCADO, BLACK BEANS, SKILLET POTATOES, HOUSE ROASTED CORN PICO, COTIJA CHEESE, & TORTILLA STRIPS

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

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

HOUSE BEIGNETS-6
THREE BEIGNETS WITH POWDERED SUGAR & SWEET COFFEE ANGLAISE

GF HOUSE OMELETTE-8.50
V THREE OPEN RANGE EGGS, SPINACH, SHALLOTS, CRIMINI MUSHROOMS, WHITE CHEDDAR CHEESE & SIDE OF SKILLET POTATOES

BREAKFAST SANDWICH-12
LOCAL HAM, SUNNY SIDE OPEN RANGE EGG*, & SWISS CHEESE ON PRETZEL BUN & A SIDE OF SKILLET POTATOES

GF MEMORIAL TRAIL SCRAMBLE-12
OPEN RANGE EGG WHITES WITH SPINACH, TOMATOES, & ONION WITH GRILLED CHICKEN BREAST & SIDE OF SEASONAL FRUIT [AVOCADO +2]

GF HOUSE BREAKFAST TACOS-7.50
OPEN RANGE EGGS, ALL NATURAL BACON & WHITE CHEDDAR CHEESE ON FLOUR OR CORN TORTILLAS WITH HOUSE SALSA

SAUSAGE, HAM, OR BACON + EGG + CHEESE BISCUIT-5.50
BHR PORK SAUSAGE, ALL NATURAL BACON, OR BLACK HILL RANCH

Pancakes

SINGLE 3.75 / DOUBLE 6.75

TOPPED WITH FRUIT & POWDERED SUGAR

YOUR CHOICE OF:

RED VELVET WITH | HOUSEMADE | ORGANIC
CREAM CHEESE ICING | BUTTERMILK | GLUTEN FREE

ADD: WHITE CHOCOLATE CHIPS • CANDIED PECANS • STRAWBERRIES • BANANA +1.50
FRIED CHICKEN +4.25

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]

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

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]

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]

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

GF SHRIMP & GRITS-17 [HOUSE FAVORITE]
GRILLED GULF SHRIMP ON SMOKED GOUDA GRITS, WITH TABASCO SHALLOT BUTTER SAUCE, TOPPED WITH BACON CRUMBLES & ONE CAGE FREE SUNNY SIDE EGG* [SMOKED BEEF LINK SAUSAGE +4]

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]

SALADS

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

GF CUCUMBER WATERMELON SALAD-11 [SEASONAL] [NEW]
V CUCUMBER, WATERMELON, MINT, BASIL, AVOCADO, SUNFLOWER SEEDS, GRILLED COTIJA CHEESE, & CHILI LIME SALT WITH CITRUS VINAIGRETTE [LETTUCELESS]

GF BRUSSELS SPROUT SUPER SALAD-12 [HOUSE FAVORITE]
V SHAVED BRUSSELS, SHREDDED KALE, ORGANIC QUINOA, DRIED CHERRIES, GOLDEN RAISINS, SHAVED ALMONDS, & PARMESAN WITH HOUSE HONEY VINAIGRETTE

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

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

CHILDISH

KIDS ENTREES COME WITH FOUNTAIN DRINK

ONE EGG, ONE PIECE OF BACON, & TOAST-5

V NUTELLA FRENCH TOAST BITES-5

V NUTELLA & JELLY SANDWICH WITH FRUIT-5

BISCUIT & GRAVY-5

CHICKEN BISCUIT-5

CHICKEN TENDERS-5

SINGLE PANCAKE-3.75 [GLUTEN FREE AVAILABLE]

SIDES

BACON-4

OPEN RANGE EGG-2

LOCAL SLICED HAM-4

6 OZ PULLED BRISKET-8

BHR SAUSAGE PATTIES-4

KIOLBASSA BEEF SAUSAGE LINK-4

CAGE FREE CHICKEN BREAST-4.25

BLACK BEANS-2.50

MIXED FRUIT-3.50

SLICED TOMATOES-2.50

TOAST-2.25

SMOKED GOUDA GRITS-4

PANCAKE-3.75

HOUSE BISCUIT-2.50

HOUSE GRAVY-2.50

SKILLET POTATOES-4

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

VIRGIN MOJITO
 MINT • LIME • CLUB SODA • CANE SUGAR

LEMONBERRY
 MINT • LEMON • STRAWBERRIES • BLACKBERRIES • 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

COCKTAILS

SPARKLING ELDERFLOWER -9
 PROSECCO • SIMPLE SYRUP • ST. GERMAIN • MINT • LIME

STRAWBERRY PALMER -8
 DEEP EDDY SWEET TEA VODKA • STRAWBERRIES • BASIL • LEMON • CANE SUGAR • SPLASH OF TEA

CINCO MULE -8
 TITO'S VODKA • CUCUMBER • LIME • CANE SUGAR • ORGANIC MAINE ROOT GINGER BEER

RED BASIL -8
 DEEP EDDY RUBY RED GRAPEFRUIT VODKA • BASIL • GRAPEFRUIT JUICE • LIME
 CANE SUGAR • SPLASH OF CLUB SODA

TEXAS OLD FASHIONED -8
 9 BANDED WHISKEY • CANE SUGAR • BITTERS

BLACK CHERRY LIMEADE -8
 TITO'S VODKA • CHERRY SYRUP • LIME • SPLASH OF CLUB SODA

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

FROMOSA 8 GLASS | 20 CARAFE
 FROZEN CLASSIC • SPIKE OF VODKA

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

BLOODY MARY 11 | 24 CARAFE
 TITO'S VODKA • HOUSE BLOODY MARY MIX

WHITE SANGRIA 7 | 20 CARAFE
 CHARDONNAY • PINEAPPLE • LEMON LIME SODA • MINT

SCARLET RED SANGRIA 7 | 20 CARAFE
 CABERNET • FONSECA BIN 27 PORT • LIME • SIMPLE SYRUP • CHERRY

WINES INCLUDED IN MONDAY \$15 BOTTLE SPECIAL

WINES

WHITE

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

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

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 [WACO] • 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

