

MAINS		
SMOKED SALMON AVOCADO TOAST	multigrain toast, dill & onion cream cheese, tomato, red onion, arugula, & everything bagel seasoning [add egg +2.25]	13.50
ANCHO CHICKEN BOWL	grilled chicken, ancho sauce, cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips [add avocado +2.50]	14.75
SALMON POKE BOWL	marinated diced salmon, soy lime vinaigrette & pickled red onion with cilantro lime rice, avocado, sesame cucumbers, radish, green onion, cilantro, sriracha aioli, and nori rice seasoning	15.75
SEASONAL GRAIN BOWL	[NEW, v] warm farro, arugula, organic quinoa, caramelized onion, roasted cauliflower, spiced chickpeas, butternut squash & broccoli, tx goat cheese, sprouts, pickled red onions, miso vinaigrette [add your favorite protein]	12.75
SHRIMP & GRITS	[gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, bacon crumbles, sunny side vital farms egg* [add smoked beef link sausage +5]	18.75
BRISKET STUFFED SWEET POTATO	[gf] baked sweet potato stuffed with chopped tx brisket, green onions, white cheddar, house bbq sauce, & cabbage slaw	16
CITRUS GLAZED SALMON	[gf] pan seared citrus glazed salmon* with organic quinoa, tomato, red onion, avocado, citrus segments, & mint	18.75
KALE & MUSHROOM PASTA	[NEW, v] fresh scratch made bucatini, kale, caramelized onion, mushrooms, garlic-infused tomato sauce, basil, breadcrumbs, parmesan, & crème fraîche [add your favorite protein]	12.50
TEXAS PECAN PESTO PASTA	[v] fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan	12.50
DECONSTRUCTED CHICKEN POT PIE	[NEW] carrots, potatoes, peas, & onions with puff pastry	full 12/half 7
VEGGIE TACOS	[v] on fresh corn or flour tortillas with miso mushroom & cauliflower, hummus spread, kale slaw, carrot, radish, lime vinaigrette with crème fraîche, cotija, cilantro, & a side of black beans	12.50
TACOS	on fresh corn or flour tortillas with pico de gallo, cabbage, radish, cotija & a side of cilantro lime rice [avocado +2.50, black beans +1.75]	

crispy baja shrimp & sriracha aioli	15.50
seared chimi steak & chimichurri aioli	15.50
tomatillo chicken & chimichurri aioli	12.50



### FARMERS PLATE

pick a protein & two sides  
[mac & cheese / brussels sprouts +3]

chicken breast	16
gulf shrimp	18
citrus salmon	20
chopped brisket	18

SIDES

FRIES	4	MASHED SWEET POTATOES	4
HOUSE CHIPS	3	CILANTRO LIME RICE	2.50
TRUFFLE MAC & CHEESE	7.50	SEASONAL VEGGIES	6
BLACK BEANS	3	SAUTEED GREENS	4.25
MIXED FRUIT	4	SIDE PORTION OF ANY SALAD	8
SMOKED GOUDA GRITS	5	CUP/BOWL OF SOUP	4/7
BALSAMIC BACON BRUSSELS SPROUTS	7	CHICKEN TORTILLA BUTTERNUT SQUASH BISQUE	

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

\*\* Contains pork product

[gf] gluten-friendly [v] vegetarian

SNACKS		
FRIED SMOKED GOUDA GRIT BALLS	with jalapeño jelly	5
PRETZELS & QUESO	smoked gouda queso, warm pretzel bread	5
CHICKEN LETTUCE CUPS	cabbage, mushrooms, green onion, carrot, water chestnuts, miso-peanut sauce, crushed peanuts, serrano, cilantro & crispy rice sticks	7
HUMMUS & PITA	with marinated tomato, cucumber, kalamata & black olives, olive oil, basil, mint, & sumac	9
AVOCADO TOAST	lemon zested honey mascarpone, everything bagel seasoning, sunny side vital farms egg*	9

### SANDWICHES

served with house chips, sub for fries or fruit +1  
cup of soup or any other side +3  
GLUTEN FRIENDLY BUN AVAILABLE BY REQUEST

TEXAS HOT CHICKEN SANDWICH	fried chicken breast tossed in houston hot sauce**, local honey, pickled red onions, dill ranch slaw, pretzel bun	15
DISH SOCIETY BURGER	american cheese, sliced tomato, house made dill pickles, shaved red onion, lettuce, garlic aioli, brioche bun with crispy fries [add bacon +2.75, avocado +2.50, egg +2.25]	14.75
GRILLED PESTO CHICKEN SANDWICH	house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun	14
TURKEY AVOCADO SANDWICH	sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	14
BLT SANDWICH	bacon, organic greens, sliced tomato, over easy vital farms egg* & garlic aioli, toasted multigrain [add avocado +2.50]	12
BBQ BRISKET SANDWICH	chopped tx brisket, pickled red onion, cabbage slaw, house bbq sauce, house made dill pickles, brioche bun	15
CHICKEN SALAD SANDWICH	chicken salad** [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	11

SALADS		
SUPER SALAD	[gf, v] shredded kale, shaved brussels sprouts, roasted broccoli, dried cherries, radishes, golden raisins, shaved almonds, crispy organic quinoa, sweet honey vinaigrette	14
GARDEN SALAD	[NEW, v] organic greens, spinach, romaine, cucumbers, tomato, red onion, carrot, corn, radish, spiced chickpeas, sprouts, green goddess dressing	12.50
APPLE PECAN SALAD	[gf, v] organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette	13.50
COBB SALAD	[gf] iceberg, romaine, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard	17
QUINOA STUFFED AVOCADO	[v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, broccoli pesto, & organic greens with white balsamic vinaigrette	11
HARVEST SALAD	[NEW, gf, v] organic greens, kale, roasted butternut squash, apples, bleu cheese, & candied tx pecans with maple balsamic vinaigrette	13
CRISPY CHICKEN KALE CAESAR SALAD	tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, classic caesar dressing	15
ADD	chicken   crispy chicken   chicken salad**   plant based protein	6
	salmon skewer	7
	steak   shrimp	9.75
SIDE PORTION OF ANY SALAD		8

BRUNCH ALL DAY		
TRADITIONAL BREAKFAST	two vital farms eggs*, bacon, multigrain toast, seasonal fruit [sub grits +1]	12.50
RANCH STYLE EGGS	[NEW, gf] chopped tx brisket, two sunny-side vital farms eggs, crispy corn tostada with white cheddar, black beans, tomatillo salsa, pico de gallo, cotija, & cilantro [add avocado +2.50]	14
CHICKEN & BISCUITS	two house buttermilk biscuits, fried chicken, house gravy [make it spicy**+1.25]	15
BRISKET & EGGS	chopped tx brisket, tomatillo salsa, pickled onions, cilantro, & two sunny side vital farms eggs* on smoked gouda grits [add biscuit +3]	16.25
BUTTERMILK PANCAKES	with berries & powdered sugar [gf available by request]	single 4.75 double 8.50
NUTELLA FRENCH TOAST	thick cut pain de mie dipped in vanilla custard with nutella syrup, berries & powdered sugar	13



TURN OVER FOR COCKTAILS, COFFEE, AND MORE



CHILDISH		
\$7 includes choice of kids drink		
KIDS EAT FREE EVERY TUESDAY!		
FRIED CHICKEN TENDERS	KIDS PASTA	[BUTTERED OR RED SAUCE]
QUESADILLAS	GRILLED CHICKEN STRIPS	[VEGGIES & QUESO]
[CHEESE OR CHICKEN]		
POPCORN SHRIMP		

DESSERTS		
WHITE CHOCOLATE PRETZEL BREAD PUDDING		7.25
CAKE	[chocolate mousse or seasonal cheesecake]	7.25
ROOT BEER FLOAT		6
VANILLA ICE CREAM		4.25
COOKIES	[chocolate chip or gf lemon]	3
BEIGNET BITES	with powdered sugar & sweet coffee anglaise	7



### GET OUR NEW LOYALTY REWARDS APP

FREE SNACK/DESSERT NOW  
\$10 OFF NEXT TIME  
POINTS & PERKS ALL THE TIME

HOUSE COCKTAILS		
PASSIFLORA I ADORA [NEW] tito's handmade vodka, chinola, passionfruit, lemon, topo		10
BLOOD ORANGE LALO-MA [NEW] lalo blanco tequila, liber & co blood orange cordial, jarritos grapefruit soda, fresh lime		10
LAVENDER BLUSH dripping springs lemon vodka, rosé, lavender, lemon		10
TEXAS OLD FASHIONED whistlepig piggyback bourbon, angostura bitters		12
SPICY STRAWBERRY MARG socorro tequila, paula's orange, jalapeño, strawberry, tajin		10
FROZEN MUELLER dripping springs lemon, housemade blueberry & mint syrup, fresh lemon, main root ginger beer	mug 10/carafe 28	
PRICKLY PEAR FROZEN MARG tequila, prickly pear, orange liqueur, lime	glass 10/lg glass 16 carafe 28	

BOOZY BRUNCH		
BARTENDER'S BREAKFAST SHOT jameson, maple syrup, cream, espresso		8
HOUSE BLOODY MARY bloody revolution mix, tito's handmade vodka	glass 11 carafe 24	
ESPRESSO MARTINI stoli vanilla vodka, espresso, cream, kahlua, creme de cacao		12
BASIC -MOSA bubbles + choice of juice [oj, prickly pear, pineapple, grapefruit, cranberry]	glass 7/lg glass 10 flight [pick 4] 15 carafe 17	
FANCY -MOSA bubbles + choice of boozy combo [oj, prickly pear, pineapple, grapefruit, cranberry] 1 orange & western son strawberry 2 prickly pear & st germain elderflower 3 pineapple & paula's orange 4 cranberry & western son lime 5 grapefruit & calirosa tequila	glass 10/lg glass 14 flight [pick 4] 20 carafe 26	
SOCIAL -MOSAS [serves 4+] 2 bottles of bubbles + 2 mix-ins	fancy-mosas 52/basic-mosas 34 additional juice 2/ea additional boozy combo 3/ea	

MOCKTAILS		
BUTTERFLY EFFECT butterfly pea blossom iced tea		7
PHANTOM LEMONADE rose syrup, fresh lemon juice, activated charcoal		7
FAUXJITO seedlip grove 42, chamomile & citrus infusion, fresh mint		9

DISH SOCIETY

SOCIAL HOUR





M-F 7-9A & 2-6P  
SAT & SUN 4-7P




\$5 DRAFT BEERS \$5 OFF CARAFES  
\$6 GLASSES OF WINE \$7 HOUSE COCKTAILS  
\$20 BOTTLES OF WINE

TEXAS CRAFT BEER		
LONE PINT yellow rose   ipa   6.8%		8
EUREKA HEIGHTS buckle bunny   cream ale   4.0%		7
LIVE OAK hefeweizen   5.3%		6
SOUTHERN STAR bombshell blond   5.2%		5
SAINT ARNOLD amber   6.2%		6

WINE		
 = \$15 BOTTLE SPECIAL MONDAYS 6-P CLOSE		
SPARKLING AND ROSE		
6oz/9oz/BTL		
 PROSECCO   TORESELLA [italy]		8/27
 CAVA BRUT   MARQUES DE CACERES [spain]		9/28
 ROSÉ   FAMILLE PERRIN [france]		8/13/27
PROSECCO ROSÉ   RUGGERI [italy]		10/34
 MOSCATO   BULLETIN [australia]		6/9/20
WHITE		
 PINOT GRIGIO   RUFFINO [italy]		7/10/24
 PINOT GRIGIO   TORESELLA [italy]		9/13/28
 SAUVIGNON BLANC   MOHUA [new zealand]		8/13/27
SAUVIGNON BLANC   SAUVIGNON JOHN [ca]		13/18/38
 CHARDONNAY   PROVERB [ca]		6/9/20
CHARDONNAY   CAMBRIA KATHERINE'S [ca]		12/16/37

RED		
 PINOT NOIR   SIMPLE LIFE [ca]		8/13/27
PINOT NOIR   CAMBRIA JULIA'S [ca]		11/16/36
 MALBEC   PADRILLOS [argentina]		8/13/27
MERLOT   BECKER VINEYARDS RESERVE [tx]		10/14/34
 PETITE SYRAH   THE CRUSHER [ca]		8/13/27
 CABERNET   PROVERB [ca]		6/9/20
CABERNET   B SIDE [ca]		11/16/36
CABERNET   SAUVIGNON JOHN [ca]		13/18/38

JUICED		
GREEN SOCIETY spinach, kale, cucumber, apple, lemon, ginger		6
ENTRY LEVEL pineapple, carrot, orange, ginger		6

CAFFEINATED		
		
DAILY BLACK	3.25	
AMERICANO hot or iced	3.25	CAPPUCCINO 4
LATTE hot or iced	4.25/6.25	FLAT WHITE 4
ESPRESSO	3.25	MATCHA 5
MACCHIATO	4	CHAI TEA [NEW] make it dirty +3 4.75
CORTADO	4	HOT TEA 3.50 green   black   chamomile
ADD mocha   vanilla   caramel   hazelnut   seasonal syrup cane sugar   raw local honey +.60		
SUB MILK almond   oat   coconut +.60		

ETC		
ORGANIC FOUNTAIN SODA & JUICES		3
JUICES [oj or grapefruit]		3.50/5
ICED TEA		3
TOPO CHICO / SAN PELLEGRINO		3
BOTTLED ALKALINE WATER		3
BOTTLED LOCAL KOMBUCHA		6
FREE & EASY NON ALCOHOLIC IPA		5



BY SUPPORTING US,  
YOU'RE SUPPORTING  
LOCAL FARMERS  
AND RANCHERS

ATKINSON FARMS • KALERA • VITAL FARMS • MILL-KING • YELLOWBIRD  
BOERNE BRAND • 44 FARMS • BLUE HORIZON • CAMP OTA  
MAINE ROOT • KIOLBASSA PROVISION CO. • LA RANCHERA  
TEXAS CHEESEMAKERS • FREDLYN NUTS • BUDDHA'S BREW  
STROOPE HONEY FARMS • SLOW DOUGH BREAD CO.  
HOUSTON SAUCE CO. • GREENWAY COFFEE & TEA CO. • HOW WATER  
LONESTAR LETTUCE • OPEN EYE CHAI