



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, CAMELIZED 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
V 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

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

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]

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 INCLUDED IN MONDAY \$15 BOTTLE SPECIAL		WINES	
WHITE	6oz / 9oz / BTL	RED	6oz / 9oz / BTL
PINOT GRIGIO BENVOLIO [FRIULI, ITALY] peaches, floral aromas with a crisp apple finish	5/7/18	PINOT NOIR SIMPLE LIFE [CA] medium-bodied with vivid raspberry, strawberry & rosewater aromas is rounded out with a soft & supple texture	6/8/20
PINOT GRIGIO STELLINA DI NOTTE [DELLE VENEZIE, ITALY] hints of pear and melon with a bright lemony finish	7/9/22	PINOT NOIR LYRIC BY ETUDE [SANTA BARBARA, CA] hickory smoke & cherry pie with clove, vanilla, & blackberry	10/13/30
SAUVIGNON BLANC HAY MAKER [MARLBOROUGH, NEW ZEALAND] sustainable grapefruit & guava with a crisp lime finish	5/7/18	RED BLEND ALMA NEGRA "M BLEND" [MENDOZA, ARGENTINA] showcases elegant notes of spice aromas, & violets mature blueberries	12/15/38
SAUVIGNON BLANC MATUA [MARLBOROUGH, NZ] succulent, fleshy peach & nectarine flavors are accented by key lime, mango & ruby grapefruit notes	7/9/25	MALBEC PADRILLOS [MENDOZA, ARGENTINA] violet floral aromas with flavors of plum, cherries & dried berries	6/8/20
CHARDONNAY STAGS' LEAP [NAPA VALLEY] vibrant citrus fruit flavors are balanced by a wet stone core and pleasant undertones of light smoke	12/15/38	MERLOT SANDPOINT [LODI, CA] spicy & slightly minty with flavors of dark chocolate & plum	6/8/20
CHARDONNAY SANDPOINT [CARNEROS, CA] medium body with vanilla, lemon, & apple	5/7/18	PETITE SYRAH THE CRUSHER [CA] deep, inky color with bold aromas of boysenberry, blackberry, & fig jam	8/11/26
CHARDONNAY CHATEAU STE. MICHELLE MIMI [HORSE HEAVEN HILLS, WA] lightly oaked with apple, pears & bright acidity	8/11/26	CABERNET SANDPOINT [LODI, CA] aromas of roasted peppers & bright berries, medium-bodied with silky tannins	6/8/20
SPARKLING & MORE	6oz / 9oz / BTL	CABERNET B SIDE [NAPA VALLEY, CA] fleshy, fruit-forward with flavors including juicy dark berries, cassis, melted chocolate & hints of molasses	12/15/38
MOSCATO BULLETIN [SOUTH EASTERN AUSTRALIA] well balanced sweetness with intense fruit flavors of mangos & orange rind	5/7/18	CABERNET BIG SMOOTH CABERNET [LODI, CA] aromas of Bing cherry, toasted coconut & vanilla give way to flavors of blackberry, caramel & subtle spice on the palate	9/12/30
PROSECCO LA MARCA [VENETO, ITALY] ripe lemon, green apple & grapefruit with slight minerality	7/22	CABERNET MICHAEL DAVID FREAK SHOW [LODI, CA] bing cherries & toasted vanilla with smooth refined tannins	11/14/30
BRUT GRUET [NEW MEXICO] sleek & sexy with notes of floral apple, toasty cinnamon, & lime	11/32		
ROSÉ FAMILLE PERRIN [COTES DU RHÔNE, FRANCE] a still rosé with lively red berry, peach & floral aromas, clean flavors, and slight spice	7/22		

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 [CANERON] • 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]

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