EAT LOCAL. BE SOCIAL.

BRUNCH

WINTER '19 / SPRING '20

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

GF **SOUTHERN BREAKFAST SKILLET** - 13.75
LOCAL PORK SAUSAGE, SKILLET POTATOES, JALAPEÑOS, ONIONS, PEPPERS, SCALLIONS, GRUYERE, GRAVY & SUNNY SIDE EGGS*

BRISKET N' EGGS - 14.50 [HOUSE FAVORITE]
SMOKED & PULLED BRISKET WITH TOMATILLO RELISH, TWO OPEN RANGE SUNNY SIDE EGGS*, SMOKED GOUDA GRITS, & HOUSE BUTTERMILK BISCUIT

GF **PORK BELLY HASH** - 16 [HOUSE FAVORITE]
PORK BELLY, SKILLET POTATOES, ONIONS, JALAPEÑOS, ROASTED RED PEPPERS, TWO OPEN RANGE SUNNY SIDE EGGS*, & HOUSE AVOCADO HOLLANDAISE

GF **SOUTHWEST SCRAMBLE** - 13.25
V OPEN RANGE SCRAMBLED EGGS, BELL PEPPERS, AVOCADO, BLACK BEANS, SKILLET POTATOES, HOUSE ROASTED CORN PICO, COTIJA CHEESE, & TORTILLA STRIPS

V **NUTELLA FRENCH TOAST** - 11.25 [HOUSE FAVORITE]
THREE PIECES OF WHOLE GRAIN TOAST WITH NUTELLA, TOPPED WITH FRUIT & POWDERED SUGAR

TRADITIONAL BREAKFAST - 9.75
TWO OPEN RANGE EGGS* ANY STYLE, TWO PIECES OF ALL NATURAL BACON, WHOLE GRAIN TOAST & SEASONAL FRUIT [SUB GRITS +1]

CHICKEN & BISCUITS - 12.25 [HOUSE FAVORITE]
TWO HOUSE BUTTERMILK BISCUITS WITH FRIED CAGE FREE CHICKEN & HOUSE GRAVY [MAKE IT SPICY +1]

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

GF **HOUSE OMELETTE** - 8.75
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** - 12.25
OPEN RANGE EGG WHITES WITH SPINACH, TOMATOES, & ONION WITH GRILLED CHICKEN BREAST & SIDE OF SEASONAL FRUIT [AVOCADO +2]

SAUSAGE, HAM, OR BACON + EGG + CHEESE BISCUIT - 5.50
LOCAL PORK SAUSAGE, ALL NATURAL BACON, OR LOCAL HAM, FRIED OPEN RANGE EGG* & SWISS CHEESE ON HOUSE BISCUIT

PANCAKES

SINGLE 3.85 / DOUBLE 6.85

TOPPED WITH
FRUIT & POWDERED SUGAR

YOUR CHOICE OF:

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

ADD: WHITE CHOCOLATE CHIPS • CANDIED PECANS • STRAWBERRIES • BANANA +1.50
FRIED CHICKEN +4.50

SIDES

BACON-4
OPEN RANGE EGG-2
LOCAL SLICED HAM-4
6 OZ PULLED BRISKET-8
LOCAL SAUSAGE PATTIES-4
KIOLBASSA BEEF SAUSAGE LINK-4
CAGE FREE CHICKEN BREAST-4.50
BLACK BEANS-2.50
MIXED FRUIT-3.50
SLICED TOMATOES-2.50
TOAST-2.25
SMOKED GOUDA GRITS-4
PANCAKE-3.85
HOUSE BISCUIT-2.50
HOUSE GRAVY-2.50
SKILLET POTATOES-4

GF **SHRIMP & GRITS** - 17.35 [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]

V **SEASONAL GRAIN BOWL** - 9.95 SERVED WARM
FARRO, QUINOA, ROASTED BUTTERNUT SQUASH, KALE, TOASTED PUMPKIN SEEDS, ROASTED BROCCOLI, & PICKLED ONIONS WITH HOUSE MISO VINAIGRETTE [ADD: YOUR FAVORITE PROTEIN] [AVOCADO +2]

HOUSTON HOT CHICKEN SANDWICH - 12.75 [NEW]
BUTTERMILK FRIED CHICKEN BREAST TOSSED IN HOUSTON HOT SAUCE, DRIZZLED WITH LOCAL HONEY, & TOPPED WITH PICKLED ONIONS & DILL RANCH SLAW ON A PRETZEL BUN

CHICKEN SALAD SANDWICH - 9.15
CHICKEN SALAD & ORGANIC GREENS ON TOASTED WHOLE GRAIN
[MAYO • MUSTARD • GOLDEN RAISINS • ONIONS • PECANS • APPLE]

GRILLED PESTO CHICKEN SANDWICH - 11.15 [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 - 11.25
NATURAL TURKEY BREAST, AVOCADO, TOMATO, CARAMELIZED ONIONS, ORGANIC GREENS & BACON AIOLI ON TOASTED WHOLE GRAIN [BACON +2]

BLT SANDWICH - 10.65
ALL NATURAL BACON, ORGANIC GREENS, SLICED TOMATO, OVER EASY CAGE FREE EGG* & GARLIC AIOLI ON TOASTED WHOLE GRAIN [AVOCADO +2]

BBQ BRISKET SANDWICH - 12.15
SMOKED & PULLED TEXAS BRISKET, PICKLED RED ONION, CABBAGE SLAW & TANGY HOUSE BBQ SAUCE ON BOLILLO BUN

GF **44 FARMS CHIMICHURRI STEAK TACOS** - 13.75
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** - 13.25
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

FRIED CHICKEN • CHICKEN • CHICKEN SALAD OR TURKEY - 4.50
44 FARMS STEAK* • SHRIMP* • SALMON* • PULLED BRISKET - 8.25

GF **SEASONAL HARVEST SALAD** - 12 [NEW]
V ORGANIC MIXED GREENS, KALE, BUTTERNUT SQUASH, PEARS, BLEU CHEESE, AND CANDIED PECANS WITH HOUSE MAPLE VINAIGRETTE

GF **BRUSSELS SPROUT SUPER SALAD** - 12.25 [HOUSE FAVORITE]
V SHAVED BRUSSELS, SHREDDED KALE, ORGANIC QUINOA, DRIED CHERRIES, GOLDEN RAISINS, SHAVED ALMONDS, & PARMESAN WITH HOUSE HONEY VINAIGRETTE

GF **APPLE PECAN SALAD** - 10.95
V RED WINE POACHED APPLES, ORGANIC MIXED GREENS, SPINACH, GOAT CHEESE, CANDIED TX PECANS & HOUSE HONEY MUSTARD SEED VINAIGRETTE

GF **COBB SALAD** - 13.50
ICEBERG, AVOCADO, BLEU CHEESE, ROASTED CORN, BACON, TOMATO, BACON VINAIGRETTE, SOFT BOILED EGG*, & TURKEY

GF **QUINOA STUFFED AVOCADO** - 10.95
V THREE AVOCADO HALVES TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS

CHILDISH

INCLUDES ORGANIC FOUNTAIN DRINK, ORGANIC MILK/CHOCOLATE MILK OR JUICE

ONE EGG, ONE PIECE OF BACON, & TOAST-6.50
V NUTELLA FRENCH TOAST BITES-6.50
V NUTELLA & JELLY SANDWICH WITH FRUIT-6.50
V BISCUIT & GRAVY-6.50
CHICKEN BISCUIT-6.50
CHICKEN TENDERS-6.50
V SINGLE PANCAKE-5.35 [GLUTEN FREE AVAILABLE]

V VEGETARIAN
GF GLUTEN FRIENDLY

DISH SOCIETY

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

WINTER '19 / SPRING '20

DRINKS

ORGANIC CANE SUGAR FOUNTAIN SODA | TEA-2.85
TOPO CHICO | SAN PELLEGRINO-2.65
HOUSE LEMONADE-3
JUICES | ORANGE • GRAPEFRUIT SM-3.50 / LG-5
BOTTLED ALKALINE WATER-2.50
KICKIN KOMBUCHA [ON TAP] [SEASONAL FLAVORS] SM-4.50 / LG-5.50 / BOTTLED-5.75
TEA-3.5 GREEN • BLACK • CHAMOMILE
NITRO COLD BREW BY RECHARGE BREWING [SEASONAL] [ON TAP]-6.50

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

HOUSE JUICES & ELIXIRS / 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

VIRGIN MOJITO
MINT • LIME • CLUB SODA • CANE SUGAR

LEMONBERRY
MINT • LEMON • STRAWBERRIES • BLACKBERRIES • CANE SUGAR

MOSAS

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

••• ASK ABOUT OUR SEASONAL ROTATIONS •••

BEER FLIGHT PICK 4 / $10

LOCAL TX CRAFT BEER

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
EUREKA HEIGHTS BUCKLE BUNNY | CREAM ALE 4.5% [HOU]-7
SAINT ARNOLD AMBER | 6.2% [HOU]-6
KARBACH BLOOD ORANGE RADLER | 3.5% [HOU]-5
KARBACH CRAWFORD BOCK | 4.5% [HOU]-5

COCKTAILS

CITRUS RANCH WATER-11 [NEW]
PLAYA REAL SILVER • TOPO • LIME • GRAPEFRUIT • SALTED

TEXAS 007-10 [NEW]
DRIPPING SPRINGS GIN • TITOS • ORGANIC PRICKLY PEAR • LILLET BLANC • LEMON

BRADLEY'S BOOCH-10 [NEW]
TITOS • KOMBUCHA • MARASCHINO CHERRIES • LEMON • CANE SUGAR
SPARKLING WATER • MINT

BITTERSWEET GINPHONY-9 [NEW]
AVIATION GIN • LEMON • CANE SUGAR • BITTERS • MINT

HIGH SOCIETY OLD FASHIONED-12 [NEW]
LONGBRANCH BOURBON • ANGOSTURA BITTERS • CANE SUGAR

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

CINCO MULE-9
TITO'S VODKA • CUCUMBER • LIME • CANE SUGAR
ORGANIC MAINE ROOT GINGER BEER

BLACK CHERRY LIMEADE-9
TITO'S VODKA • CHERRY SYRUP • LIME • SPLASH OF CLUB SODA

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

WHITE SANGRIA-7 | 20 CARAFE
CHARDONNAY • LILLET BLANC • SIMPLE SYRUP • MINT
STRAWBERRIES • LEMON LIME BUBBLES

SCARLET RED SANGRIA-7 | 20 CARAFE
MERLOT • RED WINE POACHED APPLE JUICE • SIMPLE SYRUP • LEMON

WINES

WINES INCLUDED IN MONDAY $15 BOTTLE SPECIAL

WHITE

6OZ / 9OZ / BTL

PINOT GRIGIO | BENVOLIO [FRIULI, ITALY] 5/8/18
peaches, floral aromas with a crisp apple finish

PINOT GRIGO | TORRESELLA [VENETO, ITALY] 7/11/22
citrus, pear, & delicate florals with a clean, crisp finish

SAUVIGNON BLANC | HAY MAKER [MARLBOROUGH, NEW ZEALAND] 5/8/18
sustainable grapefruit & guava with a crisp lime finish

SAUVIGNON BLANC | MATUA [MARLBOROGH, NZ] 7/10/25
succulent, fleshy peach & nectarine flavors are accented by key lime, mango & ruby grapefruit notes

CHARDONNAY CAMBRIA | CLONE 4 [SANTA MARIA VALLEY] 12/16/36
bright & crisp with fresh citrus, apple & white peach

CHARDONNAY | SANDPOINT [CARNEROS, CA] 5/8/18
medium body with vanilla, lemon, & apple

CHARDONNAY CHATEAU | ST. MICHELLE MIMI [HORSE HEAVEN HILLS, WA] 8/11/26
lightly oaked with apple, pears & bright acidity

[ON TAP]
NEW HOUSE WINE
CHARDONNAY | BE SOMEWINE BY DISH SOCIETY [CA] 7/8
green apple, pear & melon with a hint of buttery oak

SPARKLING & MORE

6OZ / 9OZ / BTL

MOSCATO | BULLETIN [SOUTH EASTERN AUSTRALIA] 5/8/18
well balanced sweetness with intense fruit flavors of mangos & orange rind

PROSECCO | LA MARCA [VENETO, ITALY] 8/22
ripe lemon, green apple & grapefruit with slight minerality

BLANC DE BLANC | STERLING [CA] 11/34
fruit-forward flavors, floral notes, creamy texture with structure & acidity

ROSÉ | FAMILLE PERRIN [COTES DU RHÔNE, FRANCE] 8/22
a still rosé with lively red berry, peach & floral aromas, clean flavors, & slight spice

RED

6OZ / 9OZ / BTL

PINOT NOIR | SIMPLE LIFE [CA] 6/9/20
medium-bodied with vivid raspberry, strawberry & rosewater aromas is rounded out with a soft & supple texture

PINOT NOIR | LYRIC BY ETUDE [SANTA BARBARA, CA] 10/14/30
hickory smoke & cherry pie with clove, vanilla, & blackberry

RED BLEND | BERINGER BROS BOURBON BARREL [CA] 10/14/35
blackberries, roasted hazelnuts, & caramel with ripe tannins & integrated acidity

[ON TAP]
NEW HOUSE WINE
RED BLEND | BE SOMEWINE BY DISH SOCIETY [CA] 7/8
blackcurrant, blackberry, cherry, mocha, & spice with hints of French & American oak

MALBEC | PADRILLOS [MENDOZA, ARGENTINA] 6/9/20
violet floral aromas with flavors of plum, cherries & dried berries

MERLOT | SANDPOINT [LODI, CA] 6/9/20
spicy & slightly minty with flavors of dark chocolate & plum

PETITE SYRAH | THE CRUSHER [CA] 8/12/26
deep, inky color with bold aromas of boysenberry, blackberry, & fig jam

CABERNET | SANDPOINT [LODI, CA] 6/9/20
aromas of roasted peppers & bright berries, medium-bodied with silky tannins

CABERNET | B SIDE [NAPA VALLEY, CA] 12/16/38
fleshy, fruit-forward with flavors including juicy dark berries, cassis, melted chocolate & hints of molasses

CABERNET | BIG SMOOTH CABERNET [LODI,CA] 9/13/30
aromas of Bing cherry, toasted coconut & vanilla give way to flavors of blackberry, caramel & subtle spice on the palate

CABERNET | BV [NAPA VALLEY] 11/15/34
refined with fresh berries, savory notes, & tannins driven by bright acidity

DISH SOCIETY

LOCAL & SUSTAINABLE PARTNERS

MADE

ATKINSON FARMS [SPRING] • IVES CREEK ORGANICS [BELLVILLE] • HOUSTON SAUCE CO. [HOUSTON] • BLACK HILL RANCH [KATY] • OLE DAD FARMS [WEIMAR]
MILL-KING [WACO] • LIL' EMMA'S SEAFOOD [HOUSTON] • LETTUCE GROW [AUSTIN] • YELLOWBIRD [AUSTIN] • 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]

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