

STARTERS

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

MAINS

- GF** **ANCHO CHICKEN BOWL** -12.50 [NEW]
GRILLED CAGE FREE CHICKEN WITH ANCHO CHILI SAUCE OVER CILANTRO
LIME RICE & BLACK BEANS TOPPED WITH HOUSE ROASTED CORN PICO,
COTIJA, & CRISPY TORTILLA STRIPS
- GF** **COFFEE CRUSTED PORK TENDERLOIN** -16 [HOUSE FAVORITE]
COFFEE CRUSTED PORK TENDERLOIN WITH PORT CHERRY REDUCTION,
MASHED SWEET POTATOES & SAUTEED GREENS
- DECONSTRUCTED CHICKEN POT PIE** -12 [HOUSE FAVORITE]
SHREDDED CAGE FREE CHICKEN, FARM FRESH LOCAL CARROTS, POTATOES,
PEAS, & ONIONS WITH PUFF PASTRY
- 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]
- GF** **SHRIMP & GRITS** -17.35 [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** -13.25 [HOUSE FAVORITE]
BAKED SWEET POTATO STUFFED WITH SMOKED & PULLED TEXAS BRISKET,
GREEN ONIONS, WHITE CHEDDAR, HOUSE BBQ SAUCE & CABBAGE SLAW
- GF** **CITRUS GLAZED SALMON** -17.50
PAN SEARED CITRUS GLAZED SALMON* WITH CITRUS QUINOA AVOCADO RELISH
- V** **TEXAS PECAN PESTO PASTA** -9.75
LINGUINI, HOUSE TX PECAN BASIL PESTO, CREME FRAICHE, SPINACH,
GRAPE TOMATOES & PARMESAN [CHICKEN +4.50, SHRIMP +8.25]
- 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]
- GF** **VEGETARIAN TACOS** -9.45
V 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 & 2 SIDES

MAC & CHEESE & BRUSSELS SPROUTS +2

- | | | |
|-----------------------|----------------------|-----------------------------|
| CHICKEN-11.50 | SHRIMP*-16.25 | SMOKED PULLED BRISKET-16.25 |
| 44 FARMS STEAK*-16.25 | CITRUS SALMON*-17.25 | KIOLBASSA BEEF LINKS-16.25 |

SIDES

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

BREAKFAST ALL DAY

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

SANDWICHES

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

- 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
- V** **PEAR & ARUGULA GRILLED CHEESE** -10.50 [NEW]
MELTED GRUYERE & BLEU CHEESE WITH SHAVED PEAR, CARAMELIZED
ONIONS & ARUGULA ON TOASTED BUTTERED WHEAT BREAD
- 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 BUN
[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

SALADS

ADD: 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,
& 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
- CRISPY CHICKEN KALE CAESAR SALAD** -12.75
SHREDDED KALE, CABBAGE, CORN NUTS, PARMESAN CHEESE, & HOUSE CAESAR
WITH FRIED CAGE FREE CHICKEN
- FARM-TO-SALAD** -MKT
FRESH MARKET SELECTION - SEE CHALKBOARD

SOUPS

CUP-4 / BOWL-7

- GF** **CHICKEN TORTILLA | TOMATO BASIL**

CHILDISH

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

- V** **BUTTERED NOODLES** -6.50
- V** **NUTELLA & JELLY SANDWICH** WITH FRUIT -6.50
POPCORN SHRIMP -8
FRIED CHICKEN TENDERS [DIPPING SAUCES | BBQ • RANCH • KETCHUP] -6.50
GRILLED CHICKEN STRIPS [VEGGIES & QUESO] -7.50
QUESADILLA [CHICKEN • STEAK • CHEESE] -6.50

BEER FLIGHT
PICK 4 / \$10

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 ...

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
 BOOZY 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 GRIGIO | 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 [MARLBOROUGH, 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

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

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

NEW HOUSE WINE [ON TAP] 7/8
 RED BLEND | BE SOMEWINE BY DISH SOCIETY [CA]
 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

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

LOCAL & SUSTAINABLE PARTNERS

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]

DISH SOCIETY

