



DISH SOCIETY

LUNCH

SNACKS

- 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 BLACK HILL RANCH PORK, CABBAGE, MUSHROOMS, GREEN ONIONS, ROASTED CORN PICO, & SPICY YELLOWBIRD SERRANO SAUCE WITH ICEBERG LETTUCE CUPS
- V** **CRACKERS AND DIP**-6
CLUB CRACKERS WITH YOUR CHOICE OF HOUSE MADE SOUTHERN STYLE PIMENTO CHEESE OR CREAM CHEESE & JALAPEÑO JELLY

MAINS

- 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]
- GF** **SHRIMP & GRITS**-17 [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 [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
PAN SEARED CITRUS GLAZED SALMON* WITH CITRUS QUINOA AVOCADO RELISH
- V** **TEXAS PECAN PESTO PASTA**-9.50
LINGUINI, HOUSE TX PECAN BASIL PESTO, CREME FRAICHE, SPINACH, GRAPE TOMATOES & PARMESAN [CHICKEN +4.25, SHRIMP +8]
- 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]
- GF** **VEGETARIAN TACOS**-9.25
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 AND 2 SIDES

MAC & CHEESE & BRUSSELS SPROUTS + 2
CHICKEN-11.25 / 44 FARMS STEAK*-16 / SMOKED PULLED BRISKET-16
SHRIMP*-16 / CITRUS SALMON*-17 / KIOLBASSA BEEF LINKS-16

SIDES

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

SOUPS

- CUP-4 / BOWL-7
- GF** **CHICKEN TORTILLA** **SQUASH BISQUE**

COMBO / \$10

HALF SANDWICH, HALF SALAD OR CUP OF SOUP

SANDWICHES

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

SALADS

- SIDE PORTION OF ANY SALAD FOR \$6
- ADD: CHICKEN • CHICKEN SALAD • FRIED CHICKEN 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]
- 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** **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
- CRISPY CHICKEN KALE CAESAR SALAD**-12.50
SHREDDED KALE, CABBAGE, CORN NUTS, PARMESAN CHEESE, & HOUSE CAESAR WITH FRIED CAGE FREE CHICKEN
- GF** **QUINOA STUFFED AVOCADO**-9
V WHOLE AVOCADO TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS
- GF** **COBB SALAD**-13.25
ICEBERG, AVOCADO, BLEU CHEESE, ROASTED CORN, BACON, TOMATO, BACON VINAIGRETTE, SOFT BOILED EGG*, & TURKEY

FARM-TO-SALAD-MKT

FRESH MARKET SELECTION – SEE CHALKBOARD

BUILD YOUR OWN SALAD / 7.50

SALAD PROTEINS

chicken • chicken salad • fried chicken or turkey-4.25
44 farms steak* • shrimp* • salmon* • pulled brisket-8

GREENS

organic mixed greens • spinach • kale • iceberg

TOPPINGS - .50 EA

tomatoes • carrots • avocado • cucumber • pico de gallo • squash
zucchini • watermelon • bacon • soft boiled egg* • candied pecans
croutons • corn nuts • shaved almonds • sunflower seeds
white cheddar • parmesan • goat cheese • cotija cheese • bleu cheese
dried cherries • golden raisins • quinoa

DRESSINGS

ranch • citrus vinaigrette • caesar • honey vinaigrette
bacon vinaigrette • honey mustard vinaigrette
white balsamic • vinaigrette • maple vinaigrette

Breakfast All Day

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

- BRISKET N' EGGS**-14 [HOUSE FAVORITE]
SMOKED & PULLED BRISKET WITH TOMATILLO RELISH, TWO OPEN RANGE SUNNY SIDE EGGS*, SMOKED GOUDA GRITS, & HOUSE BUTTERMILK BISCUIT
- V** **BUTTERMILK PANCAKES**- SINGLE 3.75 / DOUBLE 6.75
TOPPED WITH FRUIT & POWDERED SUGAR
- V** **NUTELLA FRENCH TOAST**-10.95 [HOUSE FAVORITE]
THREE PIECES OF WHOLE GRAIN TOAST WITH NUTELLA, TOPPED WITH FRUIT & POWDERED SUGAR

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

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 COMBELL | 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

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

W I N E S	
<p>W H I T E 6oz / 9oz / BTL</p> <p>PINOT GRIGIO BENVOLIO [FRIULI, ITALY] 5/7/18 peaches, floral aromas with a crisp apple finish</p> <p>PINOT GRIGIO STELLINA DI NOTTE [DELLE VENEZIE, ITALY] 7/9/22 hints of pear & melon with a bright lemony finish</p> <p>SAUVIGNON BLANC HAY MAKER [MARLBOROUGH, NEW ZEALAND] 5/7/18 sustainable grapefruit & guava with a crisp lime finish</p> <p>SAUVIGNON BLANC MATUA [MARLBOROUGH, NZ] 7/9/25 succulent, fleshy peach & nectarine flavors are accented by key lime, mango & ruby grapefruit notes</p> <p>CHARDONNAY STAGS' LEAP [NAPA VALLEY] 12/15/38 vibrant citrus fruit flavors are balanced by a wet stone core & pleasant undertones of light smoke</p> <p>CHARDONNAY SANDPOINT [CARNEROS, CA] 5/7/18 medium body with vanilla, lemon, & apple</p> <p>CHARDONNAY CHATEAU STE. MICHELLE MIMI [HORSE HEAVEN HILLS, WA] 8/11/26 lightly oaked with apple, pears & bright acidity</p>	<p>R E D 6oz / 9oz / BTL</p> <p>PINOT NOIR SIMPLE LIFE [CA] 6/8/20 medium-bodied with vivid raspberry, strawberry & rosewater aromas is rounded out with a soft & supple texture</p> <p>PINOT NOIR LYRIC BY ETUDE [SANTA BARBARA, CA] 10/13/30 hickory smoke & cherry pie with clove, vanilla, & blackberry</p> <p>RED BLEND ALMA NEGRA "M BLEND" [MENDOZA, ARGENTINA] 12/15/38 showcases elegant notes of spice aromas, & violets mature blueberries</p> <p>MALBEC PADRILLOS [MENDOZA, ARGENTINA] 6/8/20 violet floral aromas with flavors of plum, cherries & dried berries</p> <p>MERLOT SANDPOINT [LODI, CA] 6/8/20 spicy & slightly minty with flavors of dark chocolate & plum</p> <p>PETITE SYRAH THE CRUSHER [CA] 8/11/26 deep, inky color with bold aromas of boysenberry, blackberry, & fig jam</p> <p>CABERNET SANDPOINT [LODI, CA] 6/8/20 aromas of roasted peppers & bright berries, medium-bodied with silky tannins</p> <p>CABERNET B SIDE [NAPA VALLEY, CA] 12/15/38 fleshy, fruit-forward with flavors including juicy dark berries, cassis, melted chocolate & hints of molasses</p> <p>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</p> <p>CABERNET MICHAEL DAVID FREAK SHOW [LODI, CA] 11/14/30 Bing cherries & toasted vanilla with smooth refined tannins</p>
<p>S P A R K L I N G & M O R E 6oz / 9oz / BTL</p> <p>MOSCATO BULLETIN [SOUTH EASTERN AUSTRALIA] 5/7/18 well balanced sweetness with intense fruit flavors of mangos & orange rind</p> <p>PROSECCO LA MARCA [VENETO, ITALY] 7/22 ripe lemon, green apple & grapefruit with slight minerality</p> <p>BRUT GRUET [NEW MEXICO] 11/32 sleek & sexy with notes of floral apple, toasty cinnamon, & lime</p> <p>ROSÉ FAMILLE PERRIN [COTES DU RHÔNE, FRANCE] 7/22 a still rosé with lively red berry, peach & floral aromas, clean flavors, & slight spice</p>	

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]

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