



# 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 V SOUTHWEST SCRAMBLE**-13  
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 V HOUSE OMELETTE**-8.50  
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 CREAM CHEESE ICING | HOUSEMADE BUTTERMILK | ORGANIC 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, 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

**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 V CUCUMBER WATERMELON SALAD**-11 [SEASONAL] [NEW]  
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]  
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 APPLE PECAN SALAD**-10.50  
RED WINE POACHED APPLES, ORGANIC MIXED GREENS, SPINACH, GOAT CHEESE, CANDIED TX PECANS & HOUSE HONEY MUSTARD SEED VINAIGRETTE

**GF V QUINOA STUFFED AVOCADO**-9  
WHOLE AVOCADO TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS

## 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]

## 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

# 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  
 KICKIN KOMBUCHA [ON TAP] [SEASONAL FLAVORS] SM-4.50 / LG-5.50 / BOTTLED-5.50  
 NITRO COLD BREW [ON TAP]-6.50  
 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

**VIRGIN MOJITO**  
 MINT • LIME • CLUB SODA • CANE SUGAR  
**LEMONBERRY**  
 MINT • LEMON • STRAWBERRIES • BLACKBERRIES • 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 | BROWN ALE 6.2% [MAGNOLIA]-7  
 KARBACH BLOOD ORANGE RADLER 3.5% [HOU]-5  
 KARBACH CRAWFORD BOCK 4.5% [HOU]-5

## COCKTAILS

**SPARKLING ELDERFLOWER**-9  
 PROSECCO • SIMPLE SYRUP • ST. GERMAIN • MINT • LIME  
**STRAWBERRY PALMER**-8  
 DEEP EDDY SWEET TEA VODKA • STRAWBERRIES • BASIL • LEMON • CANE SUGAR • SPLASH OF TEA  
**CINCO MULE**-8  
 TITO'S VODKA • CUCUMBER • LIME • CANE SUGAR • ORGANIC MAINE ROOT GINGER BEER  
**RED BASIL**-8  
 DEEP EDDY RUBY RED GRAPEFRUIT VODKA • BASIL • GRAPEFRUIT JUICE • LIME  
 CANE SUGAR • SPLASH OF CLUB SODA  
**TEXAS OLD FASHIONED**-8  
 9 BANDED WHISKEY • CANE SUGAR • BITTERS  
**BLACK CHERRY LIMEADE**-8  
 TITO'S VODKA • CHERRY SYRUP • LIME • SPLASH OF CLUB SODA  
**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  
**BLOODY MARY** 11 | 24 CARAFE  
 TITO'S VODKA • HOUSE BLOODY MARY MIX  
**WHITE SANGRIA** 7 | 20 CARAFE  
 CHARDONNAY • PINEAPPLE • LEMON LIME SODA • MINT  
**SCARLET RED SANGRIA** 7 | 20 CARAFE  
 CABERNET • FONSECA BIN 27 PORT • LIME • SIMPLE SYRUP • CHERRY

# WINES

WINES INCLUDED IN MONDAY \$15 BOTTLE SPECIAL

## WHITE

6oz / 9oz / BTL

**PINOT GRIGIO | BENVOLIO** [FRIULI, ITALY] 5/7/18  
 peaches, floral aromas with a crisp apple finish  
**PINOT GRIGIO | STELLINA DI NOTTE** [DELLE VENEZIE, ITALY] 7/9/22  
 hints of pear & melon with a bright lemony finish  
**SAUVIGNON BLANC | HAY MAKER** [MARLBOROUGH, NEW ZEALAND] 5/7/18  
 sustainable grapefruit & guava with a crisp lime finish  
**SAUVIGNON BLANC | MATUA** [MARLBOROUGH, NZ] 7/9/25  
 succulent, fleshy peach & nectarine flavors are accented by key lime, mango & ruby grapefruit notes  
**CHARDONNAY | STAGS' LEAP** [NAPA VALLEY] 12/15/38  
 vibrant citrus fruit flavors are balanced by a wet stone core & pleasant undertones of light smoke  
**CHARDONNAY | SANDPOINT** [CARNEROS, CA] 5/7/18  
 medium body with vanilla, lemon, & apple  
**CHARDONNAY | CHATEAU STE. MICHELLE MIMI** [HORSE HEAVEN HILLS, WA] 8/11/26  
 lightly oaked with apple, pears & bright acidity  
**CHARDONNAY | BE SOMEWINE BY DISH SOCIETY** [CA] 6/8  
 green apple, pear & melon with a hint of buttery oak

## SPARKLING & MORE

6oz / 9oz / BTL

**MOSCATO | BULLETIN** [SOUTH EASTERN AUSTRALIA] 5/7/18  
 well balanced sweetness with intense fruit flavors of mangos & orange rind  
**PROSECCO | LA MARCA** [VENETO, ITALY] 7/22  
 ripe lemon, green apple & grapefruit with slight minerality  
**BRUT | GRUET** [NEW MEXICO] 11/32  
 sleek & sexy with notes of floral apple, toasty cinnamon, & lime  
**ROSÉ | FAMILLE PERRIN** [CÔTES DU RHÔNE, FRANCE] 7/22  
 a still rosé with lively red berry, peach & floral aromas, clean flavors, & slight spice

## RED

6oz / 9oz / BTL

**PINOT NOIR | SIMPLE LIFE** [CA] 6/8/20  
 medium-bodied with vivid raspberry, strawberry & rosewater aromas is rounded out with a soft & supple texture  
**PINOT NOIR | LYRIC BY ETUDE** [SANTA BARBARA, CA] 10/13/30  
 hickory smoke & cherry pie with clove, vanilla, & blackberry  
**RED BLEND | ALMA NEGRA "M BLEND"** [MENDOZA, ARGENTINA] 12/15/38  
 showcases elegant notes of spice aromas, & violets mature blueberries  
**RED BLEND | BE SOMEWINE BY DISH SOCIETY** [CA] 6/8  
 blackcurrant, blackberry, cherry, mocha, & spice with hints of French & American oak  
**MALBEC | PADRILLOS** [MENDOZA, ARGENTINA] 6/8/20  
 violet floral aromas with flavors of plum, cherries & dried berries  
**MERLOT | SANDPOINT** [LODI, CA] 6/8/20  
 spicy & slightly minty with flavors of dark chocolate & plum  
**PETITE SYRAH | THE CRUSHER** [CA] 8/11/26  
 deep, inky color with bold aromas of boysenberry, blackberry, & fig jam  
**CABERNET | SANDPOINT** [LODI, CA] 6/8/20  
 aromas of roasted peppers & bright berries, medium-bodied with silky tannins  
**CABERNET | B SIDE** [NAPA VALLEY, CA] 12/15/38  
 fleshy, fruit-forward with flavors including juicy dark berries, cassis, melted chocolate & hints of molasses  
**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  
**CABERNET | MICHAEL DAVID FREAK SHOW** [LODI, CA] 11/14/30  
 bing cherries & toasted vanilla with smooth refined tannin

### 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]

WWW.DISHSOCIETY.COM

