

SNACK

HUMMUS // 9

roasted red pepper hummus, crudité, sea salt rosemary bread puff

MEATBALLS // 11

chicken meatballs, organic tomato sauce, garlic rosemary bread

KNOTS // 8

garlic, parmesan, provolone asiago whip

SPIEDINI // 10

oven fired skewers of prosciutto wrapped fontina, balsamic arugula

>>> LOLLIPOP CHICKEN WINGS // 12

choice of: hot honey garlic or lemon pepper, served with blue cheese

FONDUE // 10

goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

BOARD // 15

meats, cheeses + other awesome stuff

SALAD

+ rotisserie chicken // 4

SWEET // 12

kale, radicchio, apple, radish, tomato, pearled barley, candied pecans, goat cheese, pomegranate vinaigrette

CRISPY CHICKEN CHOP // 13

pepitas, corn, tomato, cucumber, asiago, currants, red bells, arugula pesto ranch

>>> WORKSHOP // 13

creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

CAESAR // 6/11

little gem, reggiano, house-cured egg yolk, house-made croutons

SIMPLE // 5/9

fennel, carrot, radish, mixed greens, tomato, cucumber, red wine vinaigrette

LUNCH SPECIALS

MON-FRI 11AM - 4PM

\$10 GRILLED FOUR-CHEESE + BACON SANDWICH

provolone, asiago, smoked mozzarella, fontina, served with organic tomato + basil soup

\$11 HALF PIE + HALF SALAD

\$12 LUNCH BIRD

cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce

PASTA

CARBONARA // 15

bronze cut bucatini, bacon, white wine cream sauce, soft poached farm egg, parmesan

CHICKEN PARM // 16

chicken milanese, organic tomato sauce, fresh mozzarella, micro basil, parmesan, bronze cut bucatini

>>> PAPPARDELLE + BOLOGNESE // 16

heartbrand grassfed akaushi beef bolognese, parmigiano-reggiano, pappardelle

RICOTTA GNOCCHI (non-potato) // 15

+ rotisserie chicken // 4

house-made ricotta gnocchi, mushrooms, spinach, roasted garlic and goat cheese cream sauce, parmesan, lemon zest

BUCATINI + MEATBALLS // 15

chicken meatballs, organic tomato sauce, bronze cut bucatini

ROTISSERIE FARM BIRD

HALF CHICKEN // 16

cauliflower mash, spinach + broccolini + mushrooms, lemon chardonnay sauce

BETWEEN THE BREAD

choice of shoestring fries or small salad

AKAUSHI BURGER // 14

heartbrand grassfed akaushi beef, bacon, tillamook smoked cheddar, calabrian chili aioli, tomato, pickle, gem lettuce, house sourdough

>>> CHICKEN MELT // 13

rotisserie chicken, avocado, bacon, gem lettuce, pesto mayo, tomato, fontina, house sourdough

SWEETS

CHOCOLATE BLACKOUT CAKE // 7

chocolate sauce, candied pecans, whipped cream

HOUSE-MADE DOUGHNUTS // 7

choice of local dallas honey or chocolate sauce

PIE

OUR DOUGH IS SACRED: NO SUGAR, ONLY 4 INGREDIENTS, NO COMMERCIAL YEAST, 96 HOUR PROCESS.

MARGHERITA // organic tomato sauce, fresh mozzarella, basil, sea salt

PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella

SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella

SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella

>>> PROSCIUTTO // la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmigiano-reggiano, balsamic

CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella

MUSHROOM // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina

VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest

GLUTEN FRIENDLY CRUST

UNIT

14

15

15

16

16

15

15

14

+3

PIZZA BONES DIPPING SAUCES // goat cheese fondue, house ricotta ranch, organic tomato sauce // 3

WINE FROM THE CASK

	50Z	80Z	600ML 4GL	800ML 5.5GL
<i>RED</i>				
*MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	7	11	29	38
PINOT NOIR, SAINTSBURY // carneros, ca, black cherry, spice	12	19	48	64
*PINOT NOIR, MARK WEST // santa lucia highlands, ca, black cherry, strawberry, plum	10	15	39	52
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	11	17	44	58
ZINFANDEL, HESS ARTEZIN // sonoma, ca, blackberry, boysenberry, black cherry	11	17	44	58
*MALBEC, DISEÑO // argentina, blackberries, red cherry, toasted vanilla	8	12	31	42
BLEND, KIVELSTADT, "FATHER'S WATCH" // north coast, ca, blackberry, raspberries, pepper	12	19	48	64
*BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	9	14	36	48
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	14	22	56	75
*CABERNET, LOUIS M. MARTINI // napa, ca, plum, cherry compote, fig	10	15	39	52
CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla	11	17	44	58
*PETITE SIRAH, CRUSHER // napa, ca, plum, fig, blackberries	8	12	31	42
<i>ROSÉ / WHITE</i>				
*ROSÉ, SABINE // provence, fr, lavender, raspberry, cherry	9	14	36	48
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	10	15	39	42
*SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	9	14	36	48
*SAUVIGNON BLANC, SIMI // sonoma, ca, lemon-lime, grapefruit, white peach	8	12	31	42
RIESLING, TREFETHEN DRY // napa, ca, floral, grapefruit, peaches	10	15	39	52
*PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	8	12	31	42
*PINOT GRIS, J VINYARDS // sonoma, ca, pear, yellow apple, lime	9	14	36	48
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	12	19	48	64
*CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	7	11	29	38
*CHARDONNAY, CHATEAU ST. JEAN // sonoma, ca, pear, citrus, oak	9	14	36	48

\$5 'TIL 5 // *TAP WINE + BEER // MON - FRI 11AM - 5PM

CRAFT COCKTAILS

- >>> FROSÉ // 9**
gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup
- OLD FASHIONED // 11**
rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel
- SUNDAY AT WIMBLEDON // 10**
broker's london dry gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water
- OUTLAW // 11**
milagro tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim
- RASPBERRY LEMONADE // 11**
western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- BOURBON BLACKBERRY SMASH // 10**
four roses bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup
- RASPBERRY + BASIL MOJITO // 10**
caña brava rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda
- SEASONAL MOSCOW MULE // 10**
aylesbury duck vodka, seasonal fruit, fresh lime juice, ginger beer
- SUN FLARE // 10**
dripping springs tx vodka, pamplemousse liqueur, grapefruit, fresh lime juice
- DEVIL'S RIVER // 11**
devil's river bourbon, fresh lemon juice, simple syrup, dry red wine float

BEER

- ON TAP*
- LIGHT + REFRESHING*
- AUSTIN EASTCIDERS PINEAPPLE 5% // 7.5
 - COMMUNITY TEXAS LAGER 4% // 6.5
 - PETICOLAS GOLDEN OPPORTUNITY KOLSH 4.6% // 6.5
 - DEEP ELLUM NEATO BANDITO 6% // 6.5
 - DEEP ELLUM DALLAS BLONDE 5.2% // 6.5
 - CELIS WHITE 4.9% // 7.5
 - FUNKWERKS SAISON 6.8% // 7.5
 - T.A.P PAYNE PILS 5.5% // 6.5
- HOPPY + MALTY*
- REVOLVER BLOOD & HONEY WHEAT 7% // 8.5
 - MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 7.5
 - O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 7
 - BELLS TWO HEARTED ALE 7% // 7.5
 - COMMUNITY MOSAIC IPA 8.6% // 7
 - PETICOLAS VELVET HAMMER RED ALE 9% // 8.5
 - MARTIN HOUSE BOCKSLIDER 5.6% // 6
 - LAKWOOD TEMPTRESS 9.1% // 7
- BOTTLES + CANS*
- SHINER BOCK // 5.5
 - MILLER LITE // 5
 - PERONI // 6
 - MICH ULTRA ORGANIC // 5.5

NON-ALCOHOLIC

- house-made roasted rosemary lemonade // 4
- arnold palmer // 4
- black iced tea // 3
- saint arnold root beer on tap // 3.5
- canned soft drinks // 2.5
- mexican coke // 3.5
- ascension hot coffee // 3
- ascension nitro cold brew coffee on tap // 5
- topo chico // 3