

## SNACK

>>> **GLAZED CINNAMON ROLLS // 7**  
house-made, sticky goodness

**HOUSE-MADE DOUGHNUTS // 8**  
choice of local dallas honey or chocolate sauce

**MEATBALLS // 12**  
chicken meatballs, organic tomato sauce, garlic rosemary bread

>>> **KNOTS // 9**  
garlic, parmesan, provolone asiago whip

**FONDUE // 11**  
goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

## SALAD

+ rotisserie chicken // 4

>>> **WORKSHOP // 13**  
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

**CAESAR // 7/11**  
little gem, parmigiano-reggiano, house-cured egg yolk, house-made croutons

**SIMPLE // 6/9**  
fennel, carrot, radish, mixed greens, tomato, cucumber, red wine vinaigrette

## SIDES

applewood smoked bacon // 3  
house-made spicy maple sausage // 3  
roasted calabrian potatoes // 4  
house-made biscuit + local jam // 3  
house-made toast + local jam // 3  
farm egg any style // 2  
fresh fruit // 4

## KID'S

>>> chocolate chip pancake // 5  
eggs + bacon // 5  
cheese pizza // 5  
pepperoni pizza // 6

## BRUNCH

>>> **CHICKEN + BISCUIT // 15**  
crispy chicken breast, house-made biscuits, sunny farm eggs, house sausage gravy

**BREAKFAST SANDWICH // 11**  
house-made spicy maple sausage, bacon, sunny side farm egg, smoked cheddar, calabrian chili aioli, tomato, arugula, house baked sourdough roll

**GOAT CHEESE + EGG WHITE OMELET // 11**  
tx goat cheese, spinach, mushrooms, roasted calabrian potatoes

**BLUEBERRY PANCAKE // 11**  
fresh blueberries, maple syrup, powdered sugar, whipped cream

>>> **FARMHOUSE BREAKFAST // 11**  
2 farm eggs any style, bacon, roasted calabrian potatoes, house-made biscuit or toast + local jam

**CHICKEN MELT // 13.5**  
rotisserie chicken, avocado, bacon, little gem, pesto mayo, tomato, fontina, side salad

**MUSHROOM + EGG PIE // 15**  
cremini + shiitake mushrooms, bacon, farm egg, caramelized onions, fontina

**SAUSAGE + EGG PIE // 16.5**  
house fennel sausage, farm egg, caramelized onions, smoked mozzarella

**SMOKED SALMON PIE // 17**  
icelandic smoked salmon, ricotta, red onion, dill, capers, house-cured egg yolk, lemon zest

**EGGS FLORENTINE PIE // 14**  
fresh mozzarella, spinach, farm egg, hollandaise

## BRUNCH PIE

## GET IT ON!

**\$3 FROSÉ**

**\$3 MIMOSA**  
your choice of freshly squeezed orange juice, blackberry, pineapple  
\$12 800ML // 5 GLASSES

**\$5 BLOODY MARY**

**\$6 IRISH NITRO**  
jameson irish whiskey, ascension nitro coffee, cream, egg white, simple syrup, whipped cream

## PIE

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

UNIT

**MARGHERITA //** organic tomato sauce, fresh mozzarella, basil, sea salt 14.0

**PEPPERONI //** biellese pepperoni, organic tomato sauce, fresh mozzarella 15.5

**SAUSAGE //** house fennel sausage, caramelized onion, smoked mozzarella 15.5

**SALAMI //** calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella 17.0

>>> **PROSCIUTTO //** la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmigiano-reggiano, balsamic 17.0

**CHICKEN //** rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella 15.5

**VEGGIE //** basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest 15.0

**GLUTEN FRIENDLY CRUST** +4

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

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# WINE FROM THE CASK

	5OZ	8OZ	600ML = 4GL
<i>RED</i>			
MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	7	11	29
PINOT NOIR, SAINTSBURY // carneros, ca, black cherry, spice	12	19	48
PINOT NOIR, MARK WEST // santa lucia highlands, ca, black cherry, strawberry, plum	10	15	39
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	11	17	44
ZINFANDEL, HESS ARTEZIN // sonoma, ca, blackberry, boysenberry, black cherry	11	17	44
MALBEC, DISEÑO // argentina, blackberries, red cherry, toasted vanilla	8	12	31
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	9	14	36
CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet	11	17	44
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	14	22	56
CABERNET, LOUIS M. MARTINI // napa, ca, plum, cherry compote, fig	10	15	39
CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla	11	17	44
PETITE SIRAH, CRUSHER // napa, ca, plum, fig, blackberries	9	14	36
<i>ROSÉ / WHITE</i>			
ROSÉ, SABINE // provence, fr, lavender, rosemary, raspberry, cherry	9	14	36
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	10	15	39
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	9	14	36
SAUVIGNON BLANC, SIMI // sonoma, ca, lemon-lime, grapefruit, white peach	9	14	36
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	8	12	31
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	8	12	31
PINOT GRIS, J VINYARDS // sonoma, ca, pear, yellow apple, lime	9	14	36
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	12	19	48
CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	7	11	29
CHARDONNAY, CHATEAU ST. JEAN // sonoma, ca, pear, citrus, oak	9	14	36

## HAPPY HOUR // MON - FRI 4PM - 6PM \$2 OFF WINE + BEER + COCKTAILS

### CRAFT COCKTAILS

- >>> **\$3 FROSE**  
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 KOLSCH 4.6% // 6.5
  - DEEP ELLUM NEATO BANDITO 6% // 6.5
  - DEEP ELLUM DALLAS BLONDE 5.2% // 6.5
  - OAK CLIFF HEFEWEIZEN 5% // 6
  - 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
- COMMUNITY CITRA SLICE 7.0% // 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
- PERONI // 6
- MILLER LITE // 5
- 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 // 4
- canned soft drinks // 2.5
- mexican coke // 3.5
- ascension hot coffee // 3
- ascension nitro cold brew coffee on tap // 5
- topo chico // 3