

SNACK

HUMMUS // 9
roasted red pepper hummus, crudité,
sea salt rosemary bread puff

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

>>> **KNOTS // 9**
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 // 11
goat cheese fondue, local toasted pecan
pepper jam, sea salt rosemary bread puff

BOARD // 15
meats, cheeses + other awesome stuff

SALAD

+ roasted 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 // 7/11
little gem, reggiano, house-cured egg yolk,
house-made croutons

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

PASTA

CARBONARA // 15
bronze cut bucatini, bacon, white wine cream sauce,
soft poached farm egg, parmesan

CHICKEN PARM // 17
chicken milanese, organic tomato sauce, fresh
mozzarella, micro basil, parmesan, bronze cut bucatini

>>> **PAPPARDELLE + BOLOGNESE // 17**
heartbrand grassfed akaushi beef bolognese,
parmigiano-reggiano, pappardelle

RICOTTA GNOCCHI (non-potato) // 16
+ roasted chicken // 4
house-made ricotta gnocchi, mushrooms, spinach,
roasted garlic and goat cheese cream sauce, parmesan,
lemon zest

BUCATINI + MEATBALLS // 16
chicken meatballs, organic tomato sauce, bronze cut
bucatini

ROASTED 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 // 14.5
heartbrand grassfed akaushi beef, bacon,
tillamook smoked cheddar, calabrian chili aioli, tomato,
pickle, gem lettuce, house sourdough

>>> **CHICKEN MELT // 13.5**
rotisserie chicken, avocado, bacon, gem lettuce,
pesto mayo, tomato, fontina, house sourdough

SWEETS

CHOCOLATE BLACKOUT CAKE // 8
chocolate sauce, candied pecans, whipped cream

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

LUNCH SPECIALS MON-FRI 11:30AM - 4PM

\$11 HALF PIE + HALF SALAD

\$12 LUNCH BIRD

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

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 // roasted chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella	15.5
MUSHROOM // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina	15.0
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

WINE FROM THE CASK

	5OZ	8OZ	600ML 4GL
<i>RED</i>			
MERLOT, INVERTED // monterey, ca, bluberry, plum, spice	8	12	31
PINOT NOIR, SAINTSBURY // carneros, ca, black cherry, spice	13	21	52
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	12	19	48
MALBEC, DISEÑO // argentina, blackberries, red cherry, toasted vanilla	9	14	36
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	10	15	39
CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet	12	19	48
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	15	24	59
CABERNET, JOEL GOTT // sonoma, ca, red plum, blackberry, cherry	12	19	48
<i>ROSÉ / WHITE</i>			
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	11	17	44
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	10	15	39
SAUVIGNON BLANC, SIMI // sonoma, ca, lemon-lime, grapefruit, white peach	10	15	39
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	9	14	36
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	9	14	36
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	13	21	52
CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	8	12	31

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

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
 - 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
 - COORS LIGHT // 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 // 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