

SNACK

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

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

MEATBALLS // 12
chicken meatballs, organic tomato sauce, house-made 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
romaine hearts, grana padano, 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
shoestring fries // 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, roasted calabrian potatoes

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, lettuce, pesto mayo, tomato, fontina, side salad
choice of shoestring fries, small salad or calabrian potatoes

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

NATURAL FERMENTATION: NO COMMERCIAL YEAST | FLOURS, WATER, SALT, EXTRA VIRGIN OLIVE OIL | NO SUGAR ADDED

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, parmesan, 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

+3

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, A TO Z // newberg, or, spice, tobacco, earth tones	10	15	39
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	12	19	48
PINOT NOIR, MEIOMI // sonoma, ca, strawberry, dark cherry, blackberry	11	17	44
ZINFANDEL, HESS ARTEZIN // sonoma, ca, blackberry, boysenberry, black cherry	11	17	44
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruits	9	14	36
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, ST. SUPÉRY // napa, ca, kiwi, lime, grapefruit	11	17	44
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	8	12	31
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	9	14	36
CHARDONNAY, DAOU // central coast, ca, pear, vanilla creme, almonds	13	21	52
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 FROSÉ**
gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup
- FROZEN ITALIAN MARGARITA // 7**
silver tequila, amaretto, orange juice, palladio rosso floater
- OLD FASHIONED // 11**
whiskey, raw sugar cube, house bitters, orange peel
- SUNDAY AT WIMBLEDON // 10**
gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water
- OUTLAW // 11**
tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim
- RASPBERRY LEMONADE // 11**
vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- BOURBON BLACKBERRY SMASH // 10**
bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup
- RASPBERRY + BASIL MOJITO // 10**
rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda
- SEASONAL MOSCOW MULE // 10**
vodka, seasonal fruit, fresh lime juice, ginger beer
- SUN FLARE // 10**
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*
- BISHOP CRACKBERRY CIDER 6% // 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% // 7.5
 - 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*
- | | |
|---------------------------|-------------------------|
| BUD LIGHT // 5.5 | BLUE MOON // 5.5 |
| BUDWEISER // 5.5 | BROOKLYN LAGER // 6 |
| COORS LIGHT // 5.5 | DOS XX // 6 |
| MILLER LITE // 5 | PERONI // 6 |
| MICH ULTRA ORGANIC // 5.5 | STELLA // 6 |
| SHINER BOCK // 5.5 | WHITE CLAW BLACK // 6.5 |
| | BECK'S NA // 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