

## SNACK

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

**MEATBALLS // 12**  
chicken meatballs, organic tomato sauce,  
house-made 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, watermelon radish,  
tomato, pearly barley, candied pecans, goat  
cheese, pomegranate vinaigrette

**CRISPY CHICKEN CHOP // 13**  
pepitas, corn, mixed greens, tomato, cucumber,  
asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 13**  
creminelli salami, provolone, mixed greens,  
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

## PASTA

gluten friendly pasta + 3

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

**CHICKEN PARM // 17**  
chicken milanese, organic tomato sauce, fresh  
mozzarella, parmesan, bucatini

>>> **PAPPARDELLE + BOLOGNESE // 17**  
heartbrand grassfed akaushi beef bolognese,  
parmesan, house-made pappardelle

**CHICKEN PESTO // 16**  
rotisserie chicken, arugula pesto, garlic, pine nuts,  
tomato, house-made fettuccine

**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, 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, lettuce, house sourdough

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

## SWEETS

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

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

### LUNCH SPECIAL

MON-FRI 11AM - 4:00PM

\$11 HALF PIE + HALF SALAD

\$12 LUNCH BIRD

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

## 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 //** 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** **+3**

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

# WINE FROM THE CASK

	50Z	80Z	600ML 4GL
<i>RED</i>			
MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	8	12	31
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	12	19	48
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	12	19	48
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruit	10	15	39
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, SABINE // provence, fr, lavender, raspberry, cherry	11	17	44
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	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, DAOU // central coast, ca, pear, vanilla creme, almonds	14	22	56
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 // 7

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

blueberry 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

BUDWEISER // 5.5

COORS LIGHT // 5

MICH ULTRA ORGANIC // 5.5

WHITE CLAW // 6.5

SHINER BOCK // 5.5

DOS XX // 6

PERONI // 6

STELLA // 6

BECK'S NA // 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