

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

+ rotisserie 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

LUNCH SPECIAL

MON-FRI 11AM - 4:00PM

\$11 HALF PIE + HALF SALAD

\$12 LUNCH BIRD

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

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

+ rotisserie 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

ROTISSERIE FARM BIRD

HALF CHICKEN // 16

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

BETWEEN THE BREAD

choice of shoestring fries, small salad or coleslaw

CRISPY CHICKEN SANDWICH // 13

coleslaw, pickles, calabrian aioli, bourbon bbq, house sourdough

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

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 chili oil, organic tomato sauce, fresh mozzarella

17.0

>>> PROSCIUTTO // mitica prosciutto di parma, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic

17.0

CHICKEN // rotisserie 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	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
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruits	9	14	36
BLEND, PESSIMIST // central coast, ca, blueberry, boysenberry, plum	13	21	52
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, 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

FROSÉ // 7

gin, aperol, rosé, fresh strawberries, rosemary, fresh lemon juice, simple syrup

>>> ITALIAN MARGARITA // 7

frozen or on the rocks, silver tequila, amaretto, orange juice, palladio rosso floater

HELLO, SPRITZ! // 11

prosecco, aperol, fresh lemon juice, simple syrup, house bitters, club soda

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 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

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

TUPPS JUICE PACK 6.6% // 6.5

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 // 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 // 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