

## 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 // 14**  
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

**CAESAR // 8/12**  
romaine hearts, grana padano, house-cured egg yolk, house-made croutons

**SIMPLE // 7/10**  
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 // 16**  
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 FROSE

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

\$5 ITALIAN MARGARITAS

\$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	15
PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella	16
SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella	16
SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella	17
>>> PROSCIUTTO // la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic	17
CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella	16
VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest	15

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

	GL	600ML = 4GL
<i>RED</i>		
MERLOT, INVERTED // monterey, ca, blueberry, plum, spice	8	29
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	13	39
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	14	48
PINOT NOIR, MEIOMI // sonoma, ca, strawberry, dark cherry, blackberry	13	44
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruits	9	36
BLEND, PESSIMIST // central coast, ca, blueberry, boysenberry, plum	14	52
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	10	36
CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet	13	44
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	16	56
CABERNET, LOUIS M. MARTINI // napa, ca, plum, cherry compote, fig	12	39
CABERNET, JOEL GOTT // napa, ca, blackberry, cherry cola, vanilla	14	44
PETITE SIRAH, CRUSHER // napa, ca, plum, fig, blackberries	10	36
<i>ROSÉ / WHITE</i>		
ROSÉ, SABINE // provence, fr, lavender, rosemary, raspberry, cherry	10	36
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	9	39
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	10	36
SAUVIGNON BLANC, ST. SUPÉRY // napa, ca, kiwi, lime, grapefruit	13	44
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	9	31
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	9	36
CHARDONNAY, DAOU // central coast, ca, pear, vanilla creme, almonds	14	52
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	12	48
CHARDONNAY, INVERTED // monterey, ca, vanilla, floral, tropical	8	29
CHARDONNAY, CHATEAU ST. JEAN // sonoma, ca, pear, citrus, oak	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
- \$5 ITALIAN MARGARITA**  
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

<i>ON TAP</i>	
<i>LIGHT + REFRESHING</i>	
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	
<i>HOPPY + MALTY</i>	
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	
<i>BOTTLES + CANS</i>	
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
- einland hot coffee // 3
- einland cold brew coffee on tap // 5
- topo chico // 3