

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 // 13
kale, radicchio, apple, watermelon radish,
tomato, pearly barley, candied pecans, goat
cheese, pomegranate vinaigrette

CRISPY CHICKEN CHOP // 14
pepitas, corn, mixed greens, tomato, cucumber,
asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 14**
creminelli salami, provolone, mixed greens,
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

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, 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

LUNCH SPECIAL

MON-FRI 11AM - 4:00PM

\$11 HALF PIE + HALF SALAD

\$11 HALF CHICKEN MELT SANDWICH + 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

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 chili oil,
organic tomato sauce, fresh mozzarella

17

>>> **PROSCIUTTO //** la quercia prosciutto, medjool dates, pistachio, arugula, house ricotta, parmesan,
balsamic

17

CHICKEN // roasted chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked
mozzarella

16

MUSHROOM // cremini + shiitake mushrooms, bacon, farm egg, caramelized onion, fontina

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

WINE FROM THE CASK

	GL	600ML = 4GL
<i>RED</i>		
PINOT NOIR, RICKSHAW // sonoma, ca, black cherry, cola, vanilla	10	34
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	14	48
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	15	52
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruit	10	34
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	11	36
CABERNET, FREAKSHOW // central valley, ca, raspberries, toasted vanilla, violet	14	48
CABERNET, ROUND POND // napa, ca, candied cherries, cassis, vanilla cream	17	59
CABERNET, JOEL GOTT // sonoma, ca, red plum, blackberry, cherry	15	52
<i>ROSÉ / WHITE</i>		
ROSÉ, SABINE // provence, fr, lavender, raspberry, cherry	11	36
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	11	36
PINOT GRIGIO, STEMMARI // sicily, italy, white peach, pear, citrus	10	34
BLEND, EUFLORIA // seattle, wa, citrus, white peach, mineral	10	34
CHARDONNAY, DAOU // central coast, ca, pear, vanilla creme, almonds	15	52
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	16	56
CHARDONNAY, RICKSHAW // sonoma, ca, lemon curd, tropical fruit, honeysuckle	10	34

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

COWBOY RANCH WATER // 10

tequila, fresh lime, topo chico

LEMON CHILL // 11

vodka, limoncello, turbinado sugar rim

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

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

SUN FLARE // 10

vodka, pamplemousse liqueur, grapefruit, fresh lime juice

ESPRESSO MARTINI // 11

vodka, nitro cold brew, Kahlúa & Baileys

CANNOLI MARTINI // 11

vanilla vodka, amaretto, ricotta, creme de cacao

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

SHINER BOCK // 5.5

BUDWEISER // 5.5

DOS XX // 6

COORS LIGHT // 5

PERONI // 6

MICH ULTRA ORGANIC // 5.5

STELLA // 6

WHITE CLAW // 6.5

UPSIDE DAWN 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

einland hot coffee // 3

einland cold brew coffee on tap // 5

topo chico // 3