

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 // 3.5
house-made toast + local jam // 3
farm egg any style // 3
fresh fruit // 4

KID'S

>>> chocolate chip pancake // 6
eggs + bacon // 6
cheese pizza // 6
pepperoni pizza // 7

BRUNCH

>>> **CHICKEN + BISCUIT // 15**
crispy chicken breast, house-made biscuits, sunny farm eggs, house sausage gravy

BREAKFAST SANDWICH // 13
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 // 13
tx goat cheese, spinach, mushrooms, roasted calabrian potatoes

BLUEBERRY PANCAKE // 12
fresh blueberries, maple syrup, powdered sugar, whipped cream

>>> **FARMHOUSE BREAKFAST // 12**
2 farm eggs any style, bacon, roasted calabrian potatoes, house-made biscuit or toast + local jam

CHICKEN MELT // 14
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 // 17
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 // 15
fresh mozzarella, spinach, farm egg, hollandaise

BRUNCH PIE

GET IT ON!

\$3 FROSÉ	\$5 BLOODY MARY
\$3 MIMOSA	\$6 IRISH NITRO
oj, blackberry, pineapple	\$5 ESPRESSO MARTINI
\$12 800ML // 5 GLASSES	\$5 CANNOLI MARTINI
\$5 ITALIAN MARGARITAS	

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	15.0
PEPPERONI // biellese pepperoni, organic tomato sauce, fresh mozzarella	16.5
SAUSAGE // house fennel sausage, caramelized onion, smoked mozzarella	16.5
SALAMI // calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella	17.5
>>> PROSCIUTTO // prosciutto di parma, medjool dates, pistachio, arugula, house ricotta, parmesan, balsamic	17.5
CHICKEN // rotisserie chicken, bourbon bbq, bacon, red onion, pepperoncini, cilantro, smoked mozzarella	16.5
VEGGIE // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest	15.5

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>		
CABERNET, RICKSHAW // sonoma, ca, black cherry, cola, vanilla	9	31
PINOT NOIR, A TO Z // newberg, or, spice, tobacco, earth tones	13	44
PINOT NOIR, IMAGERY // sonoma, ca, strawberry, cherry, boysenberry	14	48
PINOT NOIR, MEIOMI // sonoma, ca, strawberry, dark cherry, blackberry	14	48
ROSSO, PALLADIO // toscana, italy, dark cherry, red fruits	10	34
BLEND, PESSIMIST // central coast, ca, blueberry, boysenberry, plum	14	48
BLEND, THE DREAMING TREE // north coast, ca, blackberry, raspberries, plum	10	34
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	48
PETITE SIRAH, CRUSHER // napa, ca, plum, fig, blackberries	10	34
<i>ROSÉ / WHITE</i>		
ROSÉ, SABINE // provence, fr, lavender, rosemary, raspberry, cherry	10	34
ROSÉ, PERRIN // rhône valley, fr, wild strawberry, blackberry	9	31
SAUVIGNON BLANC, MOHUA // marlborough, nz, tropical fruit, lime, summer herbs	10	34
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	31
CHARDONNAY, DAOU // central coast, ca, pear, vanilla creme, almonds	14	48
CHARDONNAY, CUSTARD // sonoma, ca, apple, brioche, toasted almond	12	39
CHARDONNAY, RICKSHAW // sonoma, ca, lemon curd, tropical fruit, honeysuckle	9	31
CHARDONNAY, CHATEAU ST. JEAN // sonoma, ca, pear, citrus, oak	14	48

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
- \$6 IRISH NITRO**
jameson irish whiskey, ascension nitro coffee, cream, egg white, simple syrup, whipped cream
- COWBOY RANCH WATER // 11**
tequila, fresh lime, topo chico
- LEMON CHILL // 12**
vodka, limoncello, turbinado sugar rim
- HELLO, SPRITZ! // 12**
prosecco, aperol, fresh lemon juice, simple syrup, house bitters, club soda
- OLD FASHIONED // 12**
whiskey, raw sugar cube, house bitters, orange peel
- SUNDAY AT WIMBLEDON // 11**
gin, fresh lemon juice, pink peppercorn, rosemary, simple syrup, tonic water
- OUTLAW // 12**
tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim
- RASPBERRY LEMONADE // 12**
blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur
- BOURBON BLACKBERRY SMASH // 11**
bourbon, fresh blackberries, fresh lemon juice, mint, simple syrup
- RASPBERRY + BASIL MOJITO // 11**
rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda
- SUN FLARE // 11**
vodka, pamplemousse liqueur, grapefruit, fresh lime juice
- ESPRESSO MARTINI // 12**
vodka, nitro cold brew, Kahlúa & Baileys

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 + MALT*
- 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 BLACK // 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 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