

## SNACK

>>> **GLAZED CINNAMON ROLLS // 8**  
house-made, sticky goodness

**HOUSE-MADE DOUGHNUTS // 9**  
choice of local dallas honey, chocolate sauce or strawberry jam

**MEATBALLS // 13**  
chicken meatballs, organic tomato sauce, house-made garlic rosemary bread

>>> **KNOTS // 9**  
garlic, parmesan, provolone asiago whip

**FONDUE // 12**  
goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

## SALAD

+ rotisserie chicken // 4

>>> **WORKSHOP // 14.5**  
creminelli salami, provolone, red onion, roasted pepper, bacon, olive, tomato, pepperoncini, balsamic vinaigrette

**CAESAR // 9/12**  
romaine hearts, grana padano, house-cured egg yolk, house-made croutons

**SIMPLE // 8/11**  
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

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 // 7  
pepperoni pizza // 8

## 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, dressed arugula

**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 // 14.5**  
rotisserie chicken, avocado, bacon, lettuce, pesto mayo, tomato, fontina, side salad  
*(choice of fries, small caesar or simple 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  
**\$12 800ML // 5 GLASSES**

**\$5 ESPRESSO 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

**PEPPERONI //** biellese pepperoni, organic tomato sauce, fresh mozzarella

17

**SAUSAGE //** house fennel sausage, caramelized onion, smoked mozzarella

17

**SALAMI //** calabrese salami, house fennel sausage, biellese pepperoni, bacon, calabrian peppers, organic tomato sauce, fresh mozzarella

18

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

18

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

17

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

16

**VEGGIE //** basil pesto, spinach, oregano roasted tomato, broccoli, goat cheese, lemon zest

16

**GLUTEN FRIENDLY CRUST**

+4

**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.

## COCKTAILS (HAPPY HOUR // \$2 OFF) MON-FRI 4PM-6PM

### FROSÉ // 10

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

### >>> ITALIAN MARGARITA // 10

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

### OLD FASHIONED // 13

rittenhouse rye whiskey, raw sugar cube, house bitters, orange peel

### RASPBERRY LEMONADE // 13

western son blueberry vodka, fresh raspberries, house-made roasted rosemary lemonade, elderflower liqueur

### CARAJILLO // 13

Licor 43, nitro cold brew, amaro

### RASPBERRY + BASIL MOJITO // 12

bacardi rum, fresh raspberries, basil, fresh lime juice, simple syrup, soda

### ESPRESSO MARTINI // 13

western son vodka, espresso, Kahlúa & Bailey's

### COWBOY RANCH WATER // 12

espolón tequila blanco, fresh lime, topo chico

### OUTLAW // 13

hornitos plata tequila, ancho verde poblano chile liqueur, fresh lemon juice, honey syrup, ginger beer, tajin spiced rim

### BLACKBERRY SMASH // 12

tito's vodka, fresh blackberries, fresh lemon juice, mint, simple syrup

### LEMON CHILL // 13

new amsterdam vodka, limoncello, ginger, fresh lemon juice

### WINTER SPRITZ! // 13

aperol, hibiscus cordial, fresh lime juice, sparkling wine, soda water

### SUN FLARE // 12

tito's vodka, pamplemousse liqueur, grapefruit, fresh lime juice

## BEER (HAPPY HOUR//MON-FRI 4PM-6PM) \$2 OFF // TAP BEER ONLY

ON TAP

LIGHT + REFRESHING

BISHOP CRACKBERRY CIDER 6% // 8

COMMUNITY TEXAS LAGER 4% // 7

PETICOLAS GOLDEN OPPORTUNITY KOLSH 4.6% // 7

500 PESOS MEXICAN LAGER 5% // 7

DEEP ELLUM DALLAS BLONDE 5.2% // 7

OAK CLIFF HEFEWEIZEN 5% // 6.5

MANHATTAN PROJECT NECESSARY EVIL 5.3% // 7

HOPPY + MALTY

3 NATIONS ROYAL BLOOD ORANGE ALE 5.5% // 8

MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 8

O.H.B FREAKY DEAKY BELGIAN TRIPLE 10% // 8.5

BITTER SISTERS BUSY BODY 5.9% // 7

COMMUNITY MOSAIC IPA 8.6% // 8

PETICOLAS VELVET HAMMER RED ALE 9% // 9

TUPPS JUICE PACK 6.6% // 7

TUPPS FULL GROWN MAN 12.1% // 8

BOTTLES + CANS

BUD LIGHT // 5.5

BUDWEISER // 5.5

COORS LIGHT // 5.5

MILLER LITE // 5.5

MICH ULTRA ORGANIC // 5.5

WHITE CLAW // 6.5

BLUE MOON // 5.5

SHINER BOCK // 5.5

DOS XX // 6

PERONI // 6

STELLA // 6

UPSIDE DAWN NA // 5

## WINE FROM THE CASK

(HAPPY HOUR // \$2 OFF // MON-FRI 4PM-6PM)

	GL	750ML CARAFE
<i>RED</i>		
CABERNET, RICKSHAW // CA	9	35
PINOT NOIR, IMAGERY // CA	13	52
PINOT NOIR, A TO Z // OR	14	56
ROSSO, PALLADIO // IT	10	39
BLEND, PESSIMIST // CA	14	56
CABERNET, FREAKSHOW // CA	13	52
CABERNET, OBERON // CA	14	56
CABERNET, JOEL GOTT // CA	14	56
<i>ROSÉ / WHITE</i>		
ROSÉ, SABINE // FR	10	39
SAUVIGNON BLANC, MOHUA // NZ	10	39
PINOT GRIGIO, STEMMARI // IT	9	35
BLEND, EUFLORIA // WA	9	35
CHARDONNAY, DAOU // CA	14	56
CHARDONNAY, RICKSHAW // CA	9	35

## BOTTLED WINE (1/2 OFF SELECTED BOTTLED WINES // ALL DAY THURSDAY)

	GL	BTL
<i>RED</i>		
CYCLES GLADIATOR PINOT NOIR // CA		29
EMILIANA ORGANIC NATURA MALBEC // CL	9	32
ANDREW WILL CABERNET SAUVIGNON // CA		72
FAUST CABERNET SAUVIGNON // CA		98
FERRARI CARANO SIENA // CA	16	59
MICHELE CHIARLO IL PRINCIPE NEBBIOLO // IT	13	49
<i>WHITE</i>		
CYCLES GLADIATOR CHARDONNAY // CA		29
FERRARI CARANO FUME BLANC // CA		29
LIVIO FELLUGA PINOT GRIGIO // IT	16	59
CRAFTWORK CHARDONNAY // CA		29
CAKEBREAD CHARDONNAY // CA		69
FLOWERS CHARDONNAY // CA		89
<i>BUBBLY / ROSÉ</i>		
CHATEAU MIRAVAL ROSÉ // FR	16	59
WHISPERING ANGEL ROSÉ // FR	14	55
MIONETTO PROSECCO // IT		45
ESTATE BRUT ROEDERER // CA		74
GAMBINO CUVÉE // IT (187 ML)		8

## SPIRITS

BOURBON

MAKERS MARK // 9

BASIL HAYDEN // 15

TX BOURBON // 15

ELIJAH CRAIG // 9

LONG BRANCH // 12

WHISTLE PIG 10YR // 25

GARRISON BROS // 22

WOODFORD RESERVE // 13

RYE WHISKEY

HIGH WEST RYE // 12

SAGAMORE RYE // 14

SCOTCH BLENDED

LAPHROIGH QUARTER  
CASK // 23

DALMORE 15YR // 31

DALWHINNIE 15YR // 26

MACCALLAN 12YR // 23

JOHNNY WALKER  
BLUE // 36

## NON-ALCOHOLIC

house-made roasted  
rosemary lemonade // 4

arnold palmer // 4

saint arnold root beer  
on tap // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 3.5

topo chico // 3