

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
\$3 MIMOSA
\$12 800ML // 5 GLASSES
\$5 ITALIAN MARGARITAS
\$5 BLOODY MARY
\$6 IRISH NITRO
\$5 ESPRESSO MARTINI

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

HOPPY + MALTY

REVOLVER BLOOD & HONEY WHEAT 7% // 8

MANHATTAN PROJECT HALF-LIFE IPA 6.2% // 8

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

COMMUNITY CITRA SLICE 7.0% // 8

COMMUNITY MOSAIC IPA 8.6% // 8

PETICOLAS VELVET HAMMER RED ALE 9% // 9

MARTIN HOUSE BOCKSLIDER 5.6% // 6.5

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

SHINER BOCK // 5.5

BLUE MOON // 5.5

BROOKLYN LAGER // 6

DOS XX // 6

PERONI // 6

STELLA // 6

WHITE CLAW // 6.5

UPSIDE DAWN NA // 5

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

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	14	56
PINOT NOIR, A TO Z // OR	13	52
ROSSO, PALLADIO // IT	10	39
BLEND, PESSIMIST // CA	14	56
CABERNET, FREAKSHOW // CA	13	52
CABERNET, OBERON // CA	14	56
CABERNET, LOUIS M. MARTINI // CA	12	47
CABERNET, JOEL GOTT // CA	14	56
PETITE SIRAH, CRUSHER // CA	10	39

ROSÉ / WHITE

ROSÉ, SABINE // FR	10	39
ROSÉ, PERRIN // FR	9	35
SAUVIGNON BLANC, MOHUA // NZ	10	39
SAUVIGNON BLANC, ST. SUPÉRY // CA	13	50
BLEND, EUFLORIA // WA	9	32
PINOT GRIGIO, STEMMARI // IT	9	35
CHARDONNAY, DAOU // CA	14	56
CHARDONNAY, CUSTARD // CA	12	47
CHARDONNAY, RICKSHAW // CA	9	35
CHARDONNAY, CHATEAU ST. JEAN // CA	11	43

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