

SNACK

>>> **ARANCINI // 14 VG**
crispy risotto, smoked mozzarella, mushrooms,
organic tomato sauce

MEATBALLS // 15

chicken meatballs, organic tomato sauce,
house-made garlic rosemary bread

>>> **GARLIC ROSEMARY BREAD PUFFS // 13 VG**
house-sourdough bread, parmesan, provolone
asiago whip

LOLLIPOP CHICKEN WINGS // 14 GF

choice of: hot honey garlic or lemon pepper,
served with blue cheese

FONDUE // 13 VG

goat cheese fondue, local toasted pecan
pepper jam, sea salt rosemary bread puff

BOARD // 18

meats, cheeses + other awesome stuff

SALAD

+ rotisserie chicken or milanese chicken // 5

SWEET // 15 VG

kale, radicchio, apple, watermelon radish, tomato,
pearled barley, candied pecans, goat cheese,
pomegranate vinaigrette

CRISPY CHICKEN CHOP // 16.5

mixed greens, pepitas, corn, tomato, cucumber,
asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 15.5**

mixed greens, calabrese salami, provolone, red
onion, roasted pepper, bacon, olive, tomato,
pepperoncini, balsamic vinaigrette

CAESAR // 9/14

little gem, grana padano, house-cured egg yolk,
house made croutons

SIMPLE // 8/13 GF/VG

fennel, carrot, watermelon radish, mixed greens,
tomato, cucumber, red wine vinaigrette

SWEETS

CHOCOLATE BLACKOUT CAKE // 10.5 VG

chocolate sauce, caramel, candied pecans,
whipped cream

PASTA

+ gluten free pasta // 3.5

CARBONARA // 19

+ milanese chicken // 5
bacon, white wine cream sauce, soft poached farm egg,
parmesan, bucatini

CHICKEN PARM // 21

chicken milanese, organic tomato sauce, fresh mozzarella,
parmesan, bucatini

>>> **PAPPARDELLE + BOLOGNESE // 21**

wagyu beef bolognese, parmesan

CHICKEN PESTO // 20

rotisserie chicken, arugula pesto, garlic, pine nuts,
tomato, fettuccine

RICOTTA GNOCCHI (non-potato) // 19 VG

+ rotisserie chicken // 5
mushrooms, spinach, roasted garlic, pine nuts, goat
cheese cream sauce

>>> **SPICY RIGATONI VODKA // 20**

house fennel sausage, bacon, basil, grana padano

BUCATINI + MEATBALLS // 19

chicken meatballs, organic tomato sauce, bucatini

ROTISSERIE FARM BIRD

HALF CHICKEN // 19 GF

cauliflower mash, spinach, broccolini, mushrooms,
lemon chardonnay sauce

BETWEEN THE BREAD

choice of fries, small caesar or simple salad

HOT HONEY TRUFFLE CHICKEN SANDWICH // 14.5

crispy chicken, hot honey truffle, goat cheese, pecan pepper
jam, arugula, pickle, house-made sourdough bread

CHICKEN MELT // 15

rotisserie chicken, avocado, bacon, lettuce, pesto mayo,
tomato, fontina, house-made sourdough bread

WAGYU BURGER // 16

wagyu beef, smoked cheddar, bacon, lettuce, tomato pickle,
calabrian aioli, house-made sourdough bread

>>> **CHICKEN PARM SANDWICH // 15.5**

prosciutto, organic tomato sauce, mozzarella, provolone,
calabrian aioli, house-made sourdough bread

HOUSE-MADE DOUGHNUTS // 9 VG

choice of local dallas honey, chocolate sauce or
strawberry jam

LUNCH SPECIAL

MON-FRI 11AM - 3:00PM

\$12 HALF CHICKEN MELT SANDWICH + HALF SALAD (small caesar or simple salad)

\$14 LUNCH BIRD GF
cauliflower mash, spinach, broccolini, mushrooms, lemon chardonnay sauce

PIE

NATURAL FERMENTATION: NO COMMERCIAL YEAST | FLOUR, WATER, SALT, EXTRA VIRGIN OLIVE OIL | NO SUGAR ADDED

UNIT

MARGHERITA VG // organic tomato sauce, fresh mozzarella, basil, sea salt

17

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

19

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

19

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

20

>>> **PROSCIUTTO //** prosciutto pronto panino, medjool dates, date sauce, pistachio, arugula, house ricotta,
parmesan balsamic

20

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

19

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

18

VEGGIE VG // basil pesto, spinach, oregano roasted tomato, broccolini, goat cheese, lemon zest,
fresh mozzarella

18

GLUTEN FRIENDLY CRUST

+4

PIZZA BONES DIPPING SAUCES // goat cheese fondue, house ricotta ranch, organic tomato sauce // +3

FOR PARTIES OF 8 OR MORE A 20% GRATUITY MAY BE ADDED TO YOUR FINAL BILL.

COCKTAILS

FROSÉ // 11

gin, aperol, rosé, fresh strawberries, rosemary, lemon

ITALIAN SWIRL MARGARITA // 13

tequila, cointreau, fresh lime and lemon juice, palladio rosso swirl

SMOKED OLD FASHIONED // 15

bulleit rye, raw sugar cube, house bitters, maple bourbon syrup

RASPBERRY LEMONADE // 14

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

ESPRESSO MARTINI // 13

skyy vodka, espresso, kahlúa, bailey's

>>> BLACKBERRY SMASH // 14

tito's vodka, blackberry real, lemon, mint, soda water

CLASSIC ROCKS MARGARITA // 14

espolón tequila, cointreau, agave, lime

>>> PINEAPPLE HABAÑERO MARGARITA // 14

hornitos tequila, cointreau, pineapple habañero puree, pineapple juice, lime juice

MOCKTAILS

PIÑA // 6

coconut cream, pineapple juice, lime juice, lemon juice, topo chico

BLUEBERRY // 6

blueberry syrup, lemon juice, agave, topo chico

ICED WHITE CHOCOLATE MOCHA // 6

cold brew, white chocolate, simple syrup, half and half, whipped cream, chocolate shavings

BEER

ON TAP

MODELO // 7

MICH ULTRA // 6

REVOLVER BLOOD & HONEY ALE // 8

COMMUNITY MOSAIC IPA // 10

COMMUNITY TEXAS LAGER // 7

COMMUNITY CITRA SLICE // 7

DEEP ELLUM DALLAS BLONDE // 8

MANHATTAN PROJECT NECESSARY EVIL PILSNER // 7

PETICOLAS GOLDEN OPPORTUNITY KOLSCH // 9

MANHATTAN PROJECT HALF LIFE HAZY IPA // 9

OAK CLIFF HEFEWEIZEN // 7

MANHATTAN PROJECT PEACEKEEPER BLONDE // 8

MANHATTAN PROJECT REDGATE AMBER ALE // 8

TUPPS FULL GROWN MAN RUSSIAN STOUT // 10

PETICOLAS VELVET HAMMER IMPERIAL RED ALE // 9

MANHATTAN WISE MONKEY GOLDEN ALE // 9

BISHOP CRACK BERRY // 9

SHINER BOCK // 8

BOTTLES + CANS

MILLER LIGHT // 5.5

DOS XX // 6

COORS LIGHTS // 5.5

UPSIDE DAWN NA // 5

NON-ALCOHOLIC

house-made roasted
rosemary lemonade // 4

arnold palmer // 4

saint arnold
root beer // 3.5

black iced tea // 3

canned soft drinks // 2.5

mexican coke // 4

topo chico // 4

HAPPY HOUR (MONDAY- FRIDAY)

11AM-6PM

DINE-IN ONLY

\$7 SELECT COCKTAILS | \$6 SELECT WINES
\$5 ALL TAP BEER | \$7 BAR BITES

WINE FROM THE CASK

	5OZ	8OZ	CARAFE 5.5GL
— WHITE —			
PINOT GRIGIO, SCARPETTA // FRIULI	10	16	50
SAUVIGNON BLANC, MOHUA // NEW ZEALAND	10	16	50
SAUVIGNON BLANC, ST. SUPERY // NAPA	15	23	70
CHARDONNAY, SEAGLASS // SANTA BARBARA	12	17	55
CHARDONNAY, AUSTIN HOPE // PASO ROBLES	15	23	70
CHARDONNAY, CROSSBARN BY PAUL HOBBS // SONOMA	17	26	80
— SPARKLING/ROSÉ —			
SPARKLING, UNE FEMME “THE BETTY” // CA	11	16	50
ROSÉ, MAISON SALEYA // PROVENCE	12	17	55
— RED —			
SANGIOVESE, STOLPMAN “LOVE YOU BUNCHES” // SANTA BARBARA	16	24	75
PINOT NOIR, PALI // SONOMA COAST	12	19	60
PINOT NOIR, KEN WRIGHT // WILLAMETTE VALLEY	17	26	80
BARBERA, TIAMO // PIEDMONT	10	16	50
COTES DU RHONE, PERRIN // RHONE	11	17	55
CABERNET SAUVIGNON, FREAKSHOW // PASO ROBLES	14	22	70
CABERNET SAUVIGNON, LIBERTY SCHOOL // PASO ROBLES	12	19	60
CABERNET SAUVIGNON, GOLDSCHMIDT “KATHERINE” // SONOMA COUNTY	17	26	80

BOTTLED WINE (1/2 OFF ALL BOTTLE WINES ALL DAY WEDNESDAYS)

	BTL
— WHITE —	
PINOT GRIGIO, LIVIO FELLUGA // FRIULI	59
FUME BLANC, FERRARI CARANO // NORTH COAST	29
CHARDONNAY, CYCLES GLADIATOR // CA	29
CHARDONNAY, CRAFTWORK // MONTEREY	29
CHARDONNAY, CAKEBREAD // NAPA VALLEY	69
CHARDONNAY, FLOWERS // SONOMA	89
— SPARKLING/ROSÉ —	
PROSECCO, MIONETTO “BRUT” // TREVISO	45
SPARKLING, ROEDERER ESTATE “BRUT” // ANDERSON VALLEY	74
ROSÉ, CHATEAU MIRAVAL // PROVENCE	59
ROSÉ, CHATEAU D'ESCLANS “WHISPERING ANGEL” // PROVENCE	55
— RED —	
PINOT NOIR, CYCLES GLADIATOR // CA	29
NEBBIOLO, MICHELLE CHIARLO IL PRINCIPE // LANGE	49
MERLOT, CYCLES GLADIATOR // CA	29
RED BLEND, FERRARI CARANO “SIENNA” // SONOMA	59
MALBEC, EMILIANA ORGANIC “NATURA” // RAPEL VALLEY	32
CABERNET SAUVIGNON, CYCLES GLADIATOR // CA	29
CABERNET SAUVIGNON, FAUST // NAPA	98