

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

FONDUE // 13 VG
goat cheese fondue, local toasted pecan pepper jam, sea salt rosemary bread puff

LUNCH SPECIAL MON-FRI 11AM-3PM

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

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

SALAD

+ rotisserie chicken or milanese chicken // 5

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

CRISPY CHICKEN CHOP // 14.5
mixed greens, pepitas, corn, tomato, cucumber, asiago, currants, red bells, arugula pesto ranch

>>> **WORKSHOP // 13.5**
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

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

ROTISSERIE FARM BIRD

HALF CHICKEN // 14 GF
cauliflower mash, spinach, broccolini, mushrooms,
lemon chardonnay sauce

PASTA

+ gluten free pasta // 3.5

CHICKEN PARM // 19
chicken milanese, organic tomato sauce, fresh mozzarella, parmesan, bucatini

>>> **PAPPARDELLE + BOLOGNESE // 19**
wagyu beef bolognese, parmesan

CHICKEN PESTO // 18
rotisserie chicken, arugula pesto, garlic, pine nuts, tomato, fettuccine

RICOTTA GNOCCHI (non-potato) // 17 VG
+ rotisserie chicken // 5
mushrooms, spinach, roasted garlic, pine nuts, goat cheese cream sauce

>>> **SPICY RIGATONI VODKA // 18**
house fennel sausage, bacon, basil, grana padano

SWEETS

CHOCOLATE BLACKOUT CAKE // 10.5 VG
chocolate sauce, caramel, candied pecans, whipped cream

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

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.

