

Meat & Cheese

\$22

house selected cheese & dry cured meats, seeded mustard, cornichons, toasted nuts, dried & fresh fruit, jalapeño bacon jam, fig & balsamic confit, local rosemary & black pepper honey with toasted pesto hassleback baguette*

Oeuf de Monde (Society Egg)

\$9

truffled basil deviled eggs, crisp chopped bacon & balsamic glaze (GF)(VO)*

Stacked Fried Green Tomatoes

\$10

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with spiced aioli (V)

Fire Roasted Artichoke

\$13

split and grilled with EVOO, balsamic & caramelized garlic, served with bucheron toast, smoked paprika aioli & lime garlic mayo (V)*

House-smoked Wings

\$12

pecan & mesquite smoked, tossed with peach-pepper bbq sauce, served with home-made blue cheese dressing & bread & butter pickles (GF)

Monkey Bread

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served w/whipped honey butter (V)(VEO) \$6

with bacon jalapeño jam \$7

bacon, onion & jalapeño with brown sugar, molasses & espresso

with friends \$12

triple creme brie, mixed olives, sopressata salami & country mustard butter

with kale & artichoke soufflé \$10

creamed with pecorino, mozzarella & fresh herbs (V)

Bistro Pommes Frites

\$8

shoestring or thick cut wedge fries, plenty to share

Standard - sea salt & black pepper, bourbon bbq sauce and ketchup (V)(VE)(GF)

Not So Standard - parmesan, herbs & truffle oil, smoked paprika aioli (V)(GF)

Mas! Mas! - bbq brisket, sweet corn, black beans, onion & peppers, queso fresco and pico de gallo, with garlic lime aioli (GF)

*contains nuts/seeds, please inform our staff of any allergies



Goat Cheese Crostini & Shaved Roasted Chicken **\$14**

garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed in rosemary balsamic vinaigrette*

Green Goodness **\$13**

butter leaf, romaine, endive, english cucumber, spring onion, edamame, granny smith, sweet globe grapes, finished with toasted honey walnuts, crumbled blue cheese and pesto mustard dressing (V)(VEO)(GF)*...try it with salmon!

Buttermilk Fried Chicken Salad **\$14**

romaine, field greens & kale, red cabbage, white cheddar, beet & cranberry melange, alfalfa sprouts, buttermilk biscuit crouton crumble & house-made ranch

Rocket & Couscous **\$12**

arugula & romaine, basil olive oil infused mini pearl pasta, cherry tomatoes, apricot, julienned carrot, feta cheese & pumpkin seeds with basil vinaigrette (V)*

Asian Chicken Chopped Salad **\$14**

shredded greens, napa & red cabbage, romaine, cucumber, carrots, green onion, mint & cilantro, tossed with toasted almonds & crunchy ramen, sesame ginger & lime peanut dressings (VEO)(GFO)* sub hoisin beef +\$3

Brussels Toss **\$12**

heart of romaine, arugula, roasted brussels sprouts, scallions, sliced almond, pumpernickel croutons and sweet-tart vinaigrette (VE)(GFO)* add blue cheese +\$2

Club Cobb Wedge **\$14**

chicken breast, diced ham, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, lemon roquefort vinaigrette, with herbed pesto toast (GFO)*

Market Soups **\$4 cup / \$6 bowl**

- tomato fennel bisque (VE)
- roasted chicken, kale & hominy coulis (VEO)(GF)

add grilled or fried chicken \$4, grilled tuna or salmon** \$8

skewered grilled shrimp \$7

add a cup of soup to any salad for \$3

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian

(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

*contains nuts/seeds, please inform our staff of any allergies

**undercooked meats, seafood & eggs may increase your risk of illness



SIGNATURE SLIDERS \$15

Served as pairs with
fries and garden greens.

The Urban Classic

toasted brioche roll, 44 farms beef burger, american cheese, lettuce, tomato, white onion, dill pickles, seeded mustard & mayo (GFO) +\$2 w/bacon

Cowboy *AWARD WINNER*

sesame seed roll, 44 farms salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped with house-made bourbon bbq sauce (GFO)

Cowgirl

all the greatness of our famous cowboy slider made with grilled chicken instead of burger + spicy pepper relish (GFO)

Southern Chicks

texas toast american roll, fried chicken tenders, green leaf lettuce, ripe tomato, bread & butter pickles w/bacon jam & lime garlic mayo +\$2 w/bacon

Brasserie

herb garlic roll, slow cooked braised beef short rib, smothered in smoky red wine reduction, crisped baby potato, creamy brie & smoked paprika aioli (GFO)

Chicken Fried Steak & Eggs

country french roll, black pepper chicken fried steak, sausage cream gravy, over easy egg, arugula, house pickled jalapeños & garlic aioli**

Reuben & Rebecca

toasted swirled rye roll, smoked shredded brisket, spiced pastrami, gruyere, provolone, chipotle coleslaw, creole mustard & dill pickles (GFO)

Fried Green Tomato BLT *AWARD WINNER*

warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, green leaf lettuce, cumin chili aioli & peach pepper jam (VO)

The Picnic

toasted ciabatta roll, smoky bbq brisket, aged white cheddar, red cabbage slaw and dill pickles (GFO)

upgrade your fries to bistro pommes frites \$2, sweet potato \$1
sub grilled tuna or salmon** \$4
wheat roll or gluten free bread available upon request \$1

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian
(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

*contains nuts/seeds, please inform our staff of any allergies

**undercooked meats, seafood & eggs may increase your risk of illness



Nuts & Bolts

Sundried Tomato & Prosciutto Meatloaf

tender, oven baked sirloin, spicy italian sausage & lean turkey topped with tomato brown gravy and parmesan \$16

Rosemary Chicken Confit

crisp & tender, roasted half chicken, perfectly seasoned in a pearl onion & white wine broth (GF) \$15

Peppercorn Crusted Filet

8oz. beef tenderloin with jouse de boeuf, red wine & mushroom reduction (GF) \$29

Bourbon Maple Pork Chop

14oz. smoked, maple & onion basted chop with bourbon apple chutney (GF) \$19

Grilled Ahi or Salmon Steak

8oz. wild caught filet, finished with lemon, olive oil & thyme jus (GF)** \$21

Provisions

3 Pig Truffled Mac & Cheese *AWARD WINNER*

smoky diced bacon, pancetta, honey ham & white truffle oil \$12

French Onion Mac & Cheese

white wine & creamy gruyere cheese sauce, topped with toasted onion bits (V) \$10

Pomodoro Primavera

gnocchetti pasta, citrus & olive oil, fresh heirloom & sun dried tomatoes, seasonal veggies, wilted greens, topped w/ricotta & parmesan (V) \$14

Eggplant Napoleon

bread crumb crusted eggplant, fresh ricotta, mozzarella, sharp provolone, fresh basil and home-made marinara (V) \$13

Pork Belly & Collard Green Smashed Potatoes

crisped pork belly & greens combined with buttery spuds (GFO)(VO) \$10

Stems, Stalks, Leaves & Roots

Bacon & Onion Braised Brussels Sprouts

caramelized garlic and balsamic dressing (GF)(VO)(VEO) \$10

Roasted Baby Potatoes

wedged potatoes, sweet grilled onion, garlic & herbs (GF)(VE) \$8

Skillet Seared Cauliflower

toasted pine nuts, golden currants, shallots & sea salt (GF)(VE)* \$9

Char-grilled Zucchini & Green Beans

capers, feta & toasted almonds (GF)(V)(VEO)* \$10

add grilled or fried chicken \$4, grilled tuna or salmon** \$8,
skewered grilled shrimp \$7

**undercooked meats, seafood & eggs may increase your risk of illness



Buttermilk Creme Brulee Bar **\$5**

shortbread buttermilk pie bar topped with caramelized sugar & basil berry syrup (V)

Menage a Trois Cobbler **\$6**

three seasonal berries and creme de cassis, layered with buttermilk biscuit & brown sugar struesel +\$2 a la mode (V)

Lemon Meringue Tartlet **\$7**

lemon curd filled shortbread crust, topped with toasted italian meringue (V)

Salted Caramel Apple Tarte **\$7**

spiced apples, buttery pie crust & salted caramel sauce +\$2 a la mode (V)

Chocolate Pecan Tarte **\$7**

gooey pecan pie embellished with dark chocolate morsels* + \$2 a la mode (V)

Pecan Praline Bread Pudding **\$6**

creamy custard soaked croissants topped with buttermilk pecan praline & vanilla creme anglaise sauce* + \$2 a la mode (V)

Banana Chocolate Peanut Bread Pudding **\$6**

banana bread & croissants, peanut butter custard, caramelized banana & milk chocolate, topped with toasted peanuts & dark chocolate sauce* + \$2 a la mode (V)

Flourless Chocolate Torte **\$6**

decadent, rich & packed with chocolate, silky agave amaretto glaze (V)(GF)

Honey Child's Sweet Cream Frozen Custard **\$5**

vanilla or black chocolate + seasonal specials, ask for what's new! (V)(GF)

Coffee + Tea

flat white / cappuccino / cortado / macchiato **\$3**

espresso **\$2** | latte **\$3.25** | vanilla latte **\$3.75** | mocha/white mocha **\$4**

coffee **\$2.50** | café au lait **\$3** | hot chocolate **\$3** | iced tea **\$2.50**

house-made chai / matcha latte **\$4.50**

FEATURING LOCAL TRISHNNA HOT TEAS \$3

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian

(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

*contains nuts/seeds, please inform our staff of any allergies



House Crafted Cocktails \$10

Martini

- No. 3 Gin Martini** name sake gin, rose vermouth & orange bitters
Old Smoky old tom gin, scotch, burnt mesquite & lemon zest
Lady in White dripping springs gin, lime, cranberry, & egg white
Whiskey Apple whiskey, sour apple liqueur, apple bitters, caramel & cranberry
Luxe Daiquiri platinum rum, berry, agave, lime, pomegranate & maraschino liqueur
Perfect Manhattan rye, sweet & dry vermouth & angostura bitters

Collins

- Texas Peach Blossom** dulce vida tequila, paula's orange liqueur, citrus & peach nectar
Fresca Press absolut citron & mandarin, stoli strawberry, fresca & soda
Tom-Tom dripping springs tx gin, lemon & soda
Bloody Mary pickle zing, ribeye, smoked habanero or wasabi ginger, citrus, bbq & spice
Hemingway's Mojito light rum, lime, mint & fizz topped with mount gay dark rum
Minteat iced black tea, deep eddy's sweet tea vodka, mint & lemon soda

Highball

- Mint Condition Moonshine** american born moonshine, mint & ice
Mulled Mai Tai mount gay rum, orange, almond, spices & bitters
Pink Gin gin, st. germaine, campari, grapefruit & cardamom
Raspberry Lemonade blue chair bay vanilla rum, lemon, raspberries & soda
Days End vodka, aperol, lavender, lime soda & rosé vermouth
The Gent absolut peach, lemon, rosé wine & peach bitters

Rocks

- Lucky Bay** dripping springs gin, grapefruit vodka, bay leaf & juniper
Mezcal Pauloma mestizo añejo smoky mescal, paula's grapefruit liqueur, lime & fresca
Pick Up effen cucumber vodka, fresh cucumber, basil, white cranberry juice & agave
Nebraska Sour woodford reserve, combier, orange, egg white & pinot noir
Spicy Rita tequila, agave nectar, red pepper, orange & lime
Bee-Have barenjager honey bourbon, honey comb, thyme & soda

Flute

- Urban Elixir** absolut citron, cranberry, lime & fresca
French 75 Cocktail befeater gin, cognac, cointreau, lemon & champagne
Pear-fection pear brandy, orange liqueur, B&B, pear cider & champagne
Ginger Bubbles four roses bourbon whiskey, pineapple, ginger & sparkling wine
Lemoncello lemoncello, vodka & champagne
Bewitched hibiscus liqueur, house infused hibiscus vodka, rose water, prosecco & citrus

Old + New School

- Classic** bourbon & rye, bitters & citrus
Negroni campari, gin & italian sweet vermouth
Sazerac pernod, rye & bitters
Cognac & Clove cognac, whiskey, orange & clove
Mixed Gimlet vodka and gin, lime cordial & lime tincture
Tequila Sunset dulce vida tequila, dry curacao, blackberries, lime & agave



WINE + SPARKLING + SPRITZERS

Reds		Bottle	Glass
Apothic	Red Blend	\$22	\$6
If You See Kay	Red Blend	\$35	\$14
Infinite Monkey	Tempranillo	\$31	\$12
EOS	Cabernet Sauvignon	\$25	\$9
Daou	Cabernet Sauvignon	\$40	
Oyster Bay	Pinot Noir	\$23	\$7
Erath	Pinot Noir	\$29	\$11
Benton Lane	Pinot Noir	\$35	\$14
Black Cabra	Malbec	\$24	\$8
Drumheller Cellars	Merlot	\$24	\$9
The Crusher	Petit Sirah	\$25	\$9
Corvidae Lenore	Syrah	\$27	\$10
Artezin	Zinfandel	\$27	\$10
Coppola	Claret	\$24	\$9

Whites

Apothic	White Blend	\$22	\$6
Sand Point	Pinot Grigio	\$26	\$10
Estancia	Pinot Grigio	\$24	\$8
Oyster Bay	Pinot Grigio	\$23	\$7
Mon Frere	Chardonnay	\$24	\$8
Sterling	Chardonnay	\$31	\$12
Joel Gott	Sauvignon Blanc	\$25	\$9
Cannonball	Sauvignon Blanc	\$29	\$11
Wente	Riesling	\$23	\$7
Infinite Monkey	Viognier	\$27	\$10

Rosé

Saved	Magic Maker Rosé	\$29	\$11
Kim Crawford	Rosé	\$24	\$8
Infinite Monkey	Rosé 250ML Can		\$6

Port

Distinction Porto			\$8
Pink Porto			\$7

Sparkling

Mumm Napa	Brut Prestige 187ML Split	\$10	
Wycliff	Sparkling	\$22	\$6
Stellina di Notte	Prosecco	\$30	\$11
Chandon	Blanc de Noir, Brut or Rosé	\$40	
Infinite Monkey	Riesling Brut 250ML Can		\$6

Spritzers

		Carafe	Glass
Bellini or Mimosa		\$12	\$5
Blackberry, Mango or Ginger Spritzer		\$12	\$5



BOTTLES + CANS + DRAFTS

8th Wonder	Dome Faux'm Cream Ale	\$5
Anchor	Steam	\$6
Back Pew	Blue Testament APL	\$6
Blue Moon Brewing	Blue Moon	\$5
Buffalo Bayou Brewing	1836 Copper Ale	\$5
Buffalo Bayou Brewing	Sam's Daily	\$5
Buffalo Bayou	Great White Buffalo	\$5
Cycler's Brewing	55-11 Double Red IPA	\$5
Deschutes Brewery	Black Butte Porter	\$5
Dogfish Head	Sea Quench Ale	\$5
Dogfish Head	60 Minute IPA	\$6
Founder's Brewing	Breakfast Stout	\$8
Green Flash	West Coast IPA	\$8
Karbach	Weekend Warrior Pale Ale	\$5
Karbach	Rodeo Clown Double IPA	\$5
Karbach	Lemon Ginger Radler	\$5
Karbach	Blood Orange Radler	\$5
Karbach	Brut Rose IPA	\$5
Killians	Irish Red	\$5
Lagunitas	IPA	\$5
Left Hand Brewing Company	Milk Stout Nitro	\$5
Magic Hat	#9	\$5
New Belgium Brewery	Fat Tire	\$5
No Label	1980 Kolsch	\$5
No Label	El Hefe	\$5
Nola Brewing	7th Street Lemon Basil Wheat	\$5
Nola Brewing	Blonde Ale	\$5
Real Ale	Fireman's #4 Blonde	\$5
Saint Arnold	Amber Ale	\$5
Saint Arnold	Santo	\$5
Saint Arnold	Elissa IPA	\$5
Shiner	Bock	\$5
Shiner	Light Blonde	\$5
Southern Star	Blonde Bombshell	\$5
Victory	Golden Monkey	\$7

Others \$5

Legal Draft GF | Clausthaler N/A | Czechvar | Dos XX | Modelo | Stella Artois
Not Your Father's Root Beer | Ace Pear Cider | Austin East Apple Cider

Draft Beers \$6

Micheladas \$8

pickle zing | ribeye | smoked habanero | wasabi ginger

