

Meat & Cheese Selections

\$25/\$16/\$18

- house selected cheese & dry cured meats w/accoutrements*
- prosciutto & manchego w/pickled veggies & hasselback baguette*
- truffled port wine paté, seeded mustard, cornichons, and herbed crostini*

Oeuf de Monde (Society Egg)

\$9

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

Stacked Fried Green Tomatoes

\$12

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

Swiss Queso Fondue

\$19

nutty gruyere & creamy emmental, dry white wine, garlic and cracked black pepper fondue, served with giant pesto parmesan croutons, fruit & veggies (V)*

Fire Roasted Artichoke

\$14

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

House-smoked Wings

\$13

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

The Spreads

\$15

pesto hummus, tzatziki whipped feta & truffled mushroom tapenade, served with house olives, cucumber & grape tomato salad, crostini & warm herbed naan (V)*

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 \$14

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

with ratatouille & baked goat cheese \$11

roasted sweet tomato raguot with eggplant, zucchini, bell pepper & carrot (V)

with kale & artichoke soufflé \$12 *house favorite*
creamed with pecorino, mozzarella & fresh herbs (V)

Bistro Pommes Frites - shoestring, wedge or waffle fries

\$8

Not so Standard - truffle oil, parmesan & herbs, smoked paprika aioli (V)**Mas Mas** - chopped brisket, queso fresco & pico de gillo, lime garlic aioli**Bacon & Blue** - smoky bacon, blue cheese & black pepper, bourbon bbq sauce

SIGNATURE SLIDERS \$16

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, mustard & mayo +\$2 w/bacon or make it vegan with impossible burger, vegan cheese & mayo +\$4 (GFO)(VEO)

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 beef + sweet-n-spicy pepper relish (GFO)

Southern Chicks

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

Truffled Egg Club

pesto toasted pretzel roll, truffled egg salad, smoked turkey breast, honey ham, bacon, baby lettuce, tomato, bacon jalapeño jam & garlic aioli (GFO)*

Mob Boss *AWARD WINNER*

garlic buttered grilled pain de mie roll, meatloaf, dry cured salami, breaded eggplant, gooey mozzarella, fresh basil & home-made marinara (VO)

Chicken Fried Steak & Eggs

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

Reuben & Rebecca

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

Brasserie

rosemary garlic roll, slow braised beef short rib, crispy fried waffle potato, triple cream brie & smoked paprika aioli (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 potato 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
gluten free roll available upon request +\$1



Slow Roasted Pork Tenderloin, Apple & Pear **\$16**

roasted pork tenderloin, mixed baby greens, crisp apple & pear, sharp white cheddar, curried cashews, drizzled with rice wine saffron vinaigrette (GF)*

Goat Cheese Crostini & Grilled Chicken **\$14**

sliced chicken breast, garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed w/rosemary balsamic vinaigrette*

Buttermilk Fried or Grilled Chicken & Pickled Veggie **\$15**

chopped chicken, romaine, field greens & kale, red cabbage, sprouts, pickled root veggies, beet & cranberry melange, aged cheddar, buttermilk biscuit crumble & house-made ranch

Green Goodness **\$14**

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

Quinoa Ensalada Mixta **\$15**

crisp romaine, mixed baby lettuce, seasoned quinoa, chili roasted black beans & corn, red onion, tomato, cilantro, topped w/pico de gallo, queso fresco, avocado & tortilla strips, cumin-chili & lime vinaigrette (V)(VEO)(GF) grilled chicken +\$4

Rocket & Couscous w/Hummus & Naan **\$14**

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

Asian Chicken Chopped **\$15**

sliced grilled chicken, 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 +\$4

Brussels Toss **\$13**

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 **\$15**

smoky ham, diced chicken breast, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, with lemon roquefort vinaigrette & focaccia 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 +\$9

skewered shrimp scampi +\$7

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



Nuts & Bolts

Sundried Tomato & Prosciutto Meatloaf

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

Rosemary Chicken Confit

crisp & tender, roasted half chicken, perfectly seasoned in a pearl onion & white wine broth (GF) \$17

Smoked Peppercorn Crusted Filet

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

Bourbon Maple Pork Chop

14oz. maple & onion basted chop with bourbon apple chutney (GF) \$21

Grilled Ahi or Salmon Steak

8oz. wild caught filet, finished with lemon, olive oil & thyme jus (GF)** \$22

Provisions

3 Pig Truffled Mac & Cheese *AWARD WINNER*

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

French Onion Mac & Cheese

rich white wine, onion & 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)* \$13

Potato & Fennel Gratin

thin sliced baby potato & fennel layered with gouda, fontina, adged white cheddar bechamel, smoked paprika & fresh thyme, baked until bubbly (V) \$11

Eggplant Napoleon

bread crumb crusted eggplant, fresh ricotta, mozzarella & provolone and home-made marinara (V) \$14

Stems, Stalks, Leaves & Roots

Bacon & Onion Braised Brussels Sprouts

caramelized garlic and balsamic dressing (GF)(VO)(VEO) \$11

Skillet Seared Cauliflower

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

Pork Belly & Collard Green Smashed Potatoes

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

Roasted Baby Potatoes

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

Char-grilled Zucchini & Green Beans

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

add grilled or fried chicken +\$4, grilled tuna or salmon +\$9,
skewered grilled shrimp +\$7



Buttermilk Creme Brulee Bar **\$5**

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

Fudgy Chocolate Brownie **\$6**

freshly baked, rich & gooey, topped with honey child's vanilla or black chocolate frozen custard & chocolate sauce

Menage a Trois Cobbler **\$6**

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

Lemon Meringue Tartlet **\$7**

lemon curd filled shortbread crust, topped with toasted italian meringue

Salted Caramel Apple Tarte **\$7**

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

Chocolate Pecan Tarte **\$7**

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

Pecan Praline Bread Pudding **\$6**

creamy custard soaked croissants topped with buttermilk pecan praline chips & melted vanilla bean ice cream sauce* +\$2 a la mode

Flourless Chocolate Torte **\$6**

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

Market Cupcakes **\$4**

lemon white chocolate | cocoa mousse stuffed red velvet | carrot cake* | strawberry

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

vanilla or black chocolate + seasonal specials, ask for what's new! (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** | hot tea **\$3** | iced tea **\$2.50**
 house-made chai / matcha latte **\$4.50**

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

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

*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, lemon, lime & peach
Fresca Press absolut citron & mandarin, stoli strawberry, fresca & soda
Tom-Tom dripping springs 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 kracken dark rum
Minteato 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 anejo 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 asombroso 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 bouron 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

MODERN
VINTAGERANCH
WATERS
\$8

WINE + SPARKLING + SPRITZERS

Reds		Bottle	Glass
Three Blocks	Red Blend	\$22	\$6
If You See Kay	Red Blend	\$35	\$14
Infinite Monkey	Tempranillo	\$31	\$12
Becker	Cabernet Sauvignon	\$25	\$9
Daou	Cabernet Sauvignon	\$40	\$16
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

Three Blocks	Pinot Grigio	\$22	\$6
Sand Point	Pinot Grigio	\$26	\$10
Estancia	Pinot Grigio	\$24	\$8
Sand Point	Moscato	\$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

Villa Maria	Rosé	\$29	\$11
Charles & Charles	Rosé	\$24	\$8
Infinite Monkey	Rosé 250ML Can		\$6

Port

Distinction Porto			\$8
Pink Porto			\$7

Sparkling

Mumm Napa	Brut Prestige 187ML Split	\$10	
Finca Natalina	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 Beer	\$6
Austin East Ciders	Apple Cider	\$5
Austin East Ciders	Blood Orange Cider	\$5
Back Pew	Blue Testament APL	\$6
Blue Moon Brewing	Blue Moon	\$5
Buffalo Bayou Brewing	1836 Copper Ale	\$5
Buffalo Bayou Brewing	Great White Buffalo	\$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	Love Street	\$5
Karbach	Ranch Water	\$5
Killians	Irish Red	\$5
Lagunitas	IPA	\$5
Left Hand Brewing Company	Milk Stout Nitro	\$5
Magic Hat	#9 Not Quite Pale Ale	\$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	Light Lager	\$5
Real Ale	Fireman's #4 Blonde	\$5
Saint Arnold	Amber Ale	\$5
Saint Arnold	Elissa IPA	\$5
Shiner	Bock	\$5
Shiner	Light Blonde	\$5
Southern Star	Blonde Bombshell	\$5
Victory	Golden Monkey	\$7
Yuengling	Lager	\$5

* seasonal & limited release bottles are available, ask your server or bartender

Others \$5

Legal Draft GF | Clausthaler N/A | Czechvar | Dos XX | Modelo | Stella Artois
Ace Pear Cider | Topo Chico Hard Seltzer

Draft Beers \$6

Micheladas \$8

draft beer + your pick: pickle zing | ribeye | smoked habanero | wasabi ginger

