

to share

Horchata Braised Carrots — 9
smoked peanuts, dark chocolate mole

Texas Wagyu Hummus — 12
black truffle cherry relish, lavash

Steak Fries — 7
triple cooked, truffle parmesan

Pimento Cheese Dip — 7
smoked paprika, house siracha, kettle chips

Guacamole — 8
pickled sweet peppers, cilantro, corn chips

soups + garden fare

add lemon chicken confit +8 · market fish + 8 · braised short rib +8

Chicken Orzo Soup — 8
winter root vegetables, preserved meyer lemon, dill

Sunchoke Potato Leek Soup — 8
pickled mustard seed, chive

Honey Gem Caesar — 9
farm vegetables, pepper croutons,
garlic parmesan dressing

Winter Greens — 11
acorn squash, quince, pumpkin seed, goat cheese, miso sherry
vinaigrette

Smoked Turkey Cobb — 13
bibb lettuce, cherry tomato, avocado, hard boiled egg, moody
blue, bacon vinaigrette

Grain Bowl — 18
avocado, sweet potato, golden beet, sesame,
herbs, jammy egg, mole

sandwiches + such

choice of side salad · steak fries · kettle chips

Turkey & Havarti — 13
green apple, alfalfa, sprouted hummus, hippie wheat

Double Double Burger — 14
smash patties, cheddar, bibb, tomato,
red onions, house pickles, big Mat sauce

Prime Rib French Dip — 14
caramelized onions, horseradishgruyere, baguette, au jus

Hamachi Melt — 13
iceberg, house pickles, cheddar, sour dough

Blackened Fish Sandwich — 16
open faced, kale ginger slaw, tartar, dill pickle

Ricotta Gnocchi—11
smoked tomato butter, black olive crumble, basil oil

Orecchiette — 14
lemon chicken confit, parsley root puree, walnut pesto, pecorino

dessert

Ice Cream — 4 · three scoops — 10
seasonal selection

Sorbet — 4 · three scoops — 10
seasonal selection

WINE

SPARKLING

Poema, Cava Brut, NV	11 49
GH Mumm, Rosé Champagne NV	22 105

WHITE

Round Pond Estate Sauvignon Blanc, California, '18	13 58
Terlan Pinot Grigio, Italy '19	14 63
Domaine Bonnard Sancerre, Italy '19	15 68
Joseph Drouhin Chablis, France '19	16 72
ZD Chardonnay Chardonnay, California '18	16 72

ROSÉ

Impeccable Rose	13 59
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RED

Luigi Bosca Malbec, Argentina '17	12 54
Quilt Cabernet Sauvignon, California '18	15 67
The Paring Blend, California '15	15 68
Vietti Perbacco Nebbiolo, Italy '17	16 72
Emeritus Pinot Noir, California '16	21 95

COCKTAILS

The National — 13 st-germain, aperol, grapefruit, lime, prosecco
Santa Maria — 13 house made mix, choice of vodka, tequila or gin
Espresso Martini — 13 grey goose, somrus liqueur, cold brew
Bourbon Smash — 13 buffalo trace, blackberries, seasonal herbs
Cucumber Swizzle — 13 ketel one, cucumber, mint, lime
Lemongrass Cooler — 13 milagro silver, lemongrass, ginger, lime, soda
Spicy Ranch Water — 13 tanteo jalepeno tequila, topo chico, lime
Spanish Style G&T (non-alcoholic) — 7 zero proof monday gin

BEER

DRAFT

Peroni — 8
Deep Ellum, Neato Bandito — 8
Four Corners, Local Buzz — 8
Wild Acre, T-Hawk IPA — 8

PACKAGED

Coors Light — 7
Hoegaarden — 7
Wild Acre, Texas Blonde — 7
Michelob Ultra — 7
Pacifico — 7
Bishop Cider — 7
Bon Viv, Pear Elderflower — 7
Mamitas, Lime — 7
Athletic Brewing IPA (non-alcoholic) — 7

non alcoholic

Iced Tea — 3	Aqua Panna — 4 · 9
Perrier — 4 · 9	Q Grapefruit Soda — 7

JUICE

Orange — 6	Pineapple — 5
Grapefruit — 6	Cranberry — 5
Pomegranate — 5	

COFFEE milk whole, skim, oat (+0.50) · extra shot +3

Drip — 3	Macchiato — 4
Decaf — 3	Cappuccino — 4
Espresso — 3	Cortado — 4
Latte — 4	

TEA

Peppermint — 5	Chamomile — 5
Cedarberg Rooibos — 5	Genmaicha — 5