

LUNCH

11am-5pm daily

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| Starters | Sandwiches  Served with sea salted french fries or sweet potato fries  GRILL & VINE BURGER 15  Choose 2: bacon, mushroom, caramelized onions, cheddar, swiss or Deep Ellum blue  TURKEY & AVOCADO CLUB 14  Roasted tomato, bacon, leaf lettuce, pesto hummus on whole grain  CAPRESE MELT 13  Smoked tomatoes, mozzarella, grilled onions, basil pistou  LOCAL GRILLED CHEESE 12  Rosemary montasio, Haute Goat feta on sourdough with cup of Roasted Tomato & Fennel soup |
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| **YUKON GOLD POTATO CHIPS 5**  Deep Ellum Blue dip  **DEVILED EGGS DALLAS STYLE 10**  Avocado, lime, smoked brisket, paprika  **TEXAS GOAT AND SUNCHOKE DIP 10**  Sundried tomato, crusty, baguette, lavosh |
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| BYO Superfood Bowl  Choose 2 small portions to create the perfect pairing   |  |  |  | | --- | --- | --- | | Soups  Roasted Tomato & Fennel  Soup of the Day  Shiner Bock Bison Chili +$3 | Salads  Farm Greens  Fancy Arugula  Baby Kale Caesar | Sandwiches  Turkey & Avocado Club  Grilled Reuben  Local Grilled Cheese | | |
| Soups & Salads  SOUP OF THE DAY 5 / 7  SHINER BOCK BISON CHILI 9  With jalapeno corn fritters  FARM GREENS 7  Granny Smith apples, pecans, citrus vinaigrette  FANCY ARUGULA 9  Roasted corn, dried cherries, goat feta, cherry tomatoes, piñons, honey citrus vinaigrette  BABY KALE CHICKEN CAESAR 13  Romaine, parmesan, garlic croutons  CLASSIC COBB 15  Romaine, tomato, cucumber, pulled roasted chicken, avocado, bacon, egg, Deep Ellum Blue, chive vinaigrette  SPINACH & FENNEL 13  Goat cheese, green apple, walnut, roasted shallot  vinaigrette  *Add roasted chicken to a salad 5*  *Add grilled salmon to a salad 8* | Flatbreads  SEASONAL FEATURE A/Q  Local produce and artisan cheeses  MARGHERITA 12  Roasted tomato, mozzarella, basil |
| House Specialties  SMOKED BEEF BRISKET TACOS 15  Smashed avocado, pickled onions, white cheddar  SWEET TEA BRINED CHICKEN BREAST 20  Sautéed kale, black-eyed pea ragout    GRILLED GULF SHRIMP & GRITS 22  Smoked ham, Brazos Valley gouda, chipotle maple  COWBOY RIBEYE 35  Tobacco onions, asparagus |
| “These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigourous and vital.” – Dr. Steve Pratt, author of Superfoods Rx Fourteen Foods That Will Change Your Life  We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a  gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to  your personal health decisions.  Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. | |