

LUNCH

11am-5pm daily

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| Starters | SandwichesServed with sea salted french fries or sweet potato friesGRILL & VINE BURGER 15Choose 2: bacon, mushroom, caramelized onions, cheddar, swiss or Deep Ellum blueTURKEY & AVOCADO CLUB 14Roasted tomato, bacon, leaf lettuce, pesto hummus on whole grainCAPRESE MELT 13Smoked tomatoes, mozzarella, grilled onions, basil pistouLOCAL GRILLED CHEESE 12Rosemary 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 BowlChoose 2 small portions to create the perfect pairing

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| SoupsRoasted Tomato & FennelSoup of the DayShiner Bock Bison Chili +$3 | SaladsFarm GreensFancy ArugulaBaby Kale Caesar | SandwichesTurkey & Avocado ClubGrilled ReubenLocal Grilled Cheese |

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| Soups & SaladsSOUP OF THE DAY 5 / 7 SHINER BOCK BISON CHILI 9With jalapeno corn frittersFARM GREENS 7 Granny Smith apples, pecans, citrus vinaigrette FANCY ARUGULA 9Roasted corn, dried cherries, goat feta, cherry tomatoes, piñons, honey citrus vinaigrette BABY KALE CHICKEN CAESAR 13Romaine, parmesan, garlic croutonsCLASSIC COBB 15Romaine, tomato, cucumber, pulled roasted chicken, avocado, bacon, egg, Deep Ellum Blue, chive vinaigrette SPINACH & FENNEL 13Goat cheese, green apple, walnut, roasted shallot vinaigrette  *Add roasted chicken to a salad 5**Add grilled salmon to a salad 8* | FlatbreadsSEASONAL FEATURE A/QLocal produce and artisan cheesesMARGHERITA 12Roasted tomato, mozzarella, basil |
| House SpecialtiesSMOKED BEEF BRISKET TACOS 15Smashed avocado, pickled onions, white cheddar SWEET TEA BRINED CHICKEN BREAST 20Sautéed kale, black-eyed pea ragout    GRILLED GULF SHRIMP & GRITS 22Smoked ham, Brazos Valley gouda, chipotle maple COWBOY RIBEYE 35Tobacco 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. |