

PLATES

Fresh Fruit Smoothie

house yogurt, local honey 6

House Made Pastries

house made cultured butter and jam 13

Farmhouse Cottage Cheese

seasonal fruit, braised greens 9

Ruben's Granola

house made yogurt, seasonal fruit 8

Sourdough French Toast

tx pecan "nutella", bananas 12

Buckwheat Pancakes

house blueberry jam, bourbon barrel maple syrup 11

Homestead Steel-Cut Oats

tx pecans, sorghum, crème fraiche 8

Ham And Egg Gougères

benton's country ham, poached farm eggs, arugula, mustard hollandaise 12

Green Chile Pork Tacos

scrambled eggs, salsa verde, queso fresco, skillet potatoes 12

House Made Sausage And Egg Sandwich

fresno chile, sunny farm egg, skillet potatoes 12

CBD Omelet

chorizo, avocado, gypsy peppers, tx cheddar 9

Egg White Omelet

heirloom pico, spinach, summer squash, tx goat cheese 8

Two Farm Eggs Any Style

choice of: skillet potatoes, braised greens, fruit or cheese grits
bacon, house made pork or poultry sausage
tx white or red wheat toast 12

SIDES

3.50 each

House Made Pork Sausage

House Made Poultry Sausage

Benton's Bacon

Seasonal Fruit

Skillet Potatoes

TX Cheddar Grits

Braised Greens



Michael Sindoni
EXECUTIVE CHEF

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Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illnesses.

STARTERS + SALADS

Pork Rinds
chile, lime 5

'nduja Pimento Cheese
arugula 8

Cobia Ceviche
grapefruit, mezcal, avocado toast 11

Daily Hot Soup 8

Baby Lettuces
aged sherry vinaigrette, shaved radish 9

Chilled Tomato Soup
stone crab and watermelon panzanella 13

Broiled Gulf Oysters
absinthe whipped lardo, bacon crumble 14

House Made Charcuterie
sausages, pâtés and rillettes with grilled sourdough,
seasonal pickles AQ

SANDWICHES served with fries or spicer's greens

Whole Hog Cuban
bread and butter pickles, country ham, gruyere, jalapeño mustard 14

TX Grass Fed Beef Burger
tx cheddar, pickles, potato bun 14

Fried Redfish
chow chow, remoulade 16

Pressed Grilled Cheese
house mortadella, tx crescenza 13

PLATES

Kale Salad
boquerones, 3yr cheddar, yogurt dressing, poached gulf shrimp 16

Smoked Fish Salad
red romaine, green goddess dressing, citrus, avocado 15

Shrimp And Grits
homestead grits, house 'nduja, local peppers 21

Roasted Amberjack/Grouper/Snapper
quinoa and grains tabouleh, heirloom cucumbers and tomatoes 22

Strozzapreti
local mushrooms, soffritto, fresh cheese, farm egg 16

Roasted Heritage Breed Chicken
sweet corn and shell bean succotash 24

Grilled Garlic Sausages
marble potato salad, whole grain mustard 19

Red Chili
grass fed beef, farm egg, cornbread 16

Butcher's Steak
zucchini gratin, chimichurri 25

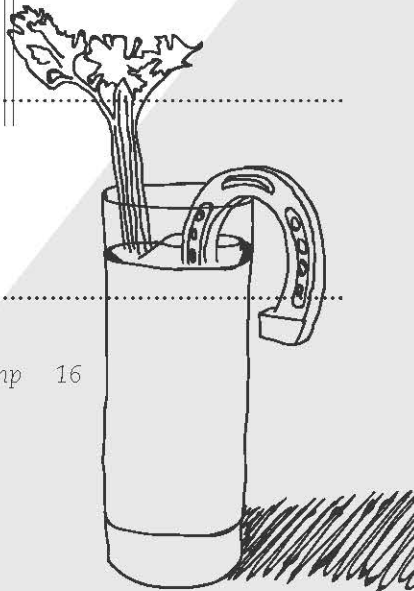
SIDES

Baked Shells
tx cheeses, house tasso 8

Hand Cut Fries
remoulade 6

Pan Roasted Okra
garlic-chili oil 6

Kabocha Squash
sorghum, blue cheese, pecans 6



STARTERS + SALADS

- Pork Rinds**
chile, lime 5
- ‘nduja Pimento Cheese**
arugula 8
- Cobia Ceviche**
grapefruit, mezcal, avocado toast 11
- Daily Hot Soup** 8
- Baby Lettuces**
aged sherry vinaigrette, shaved radish 9
- Chilled Tomato Soup**
stone crab and watermelon panzanella 13
- Broiled Gulf Oysters**
absinthe whipped lardo, bacon crumble 14
- House Made Charcuterie**
sausages, pâtés and rillettes with grilled sourdough,
seasonal pickles AQ

SANDWICHES *served with fries or spicer’s greens*

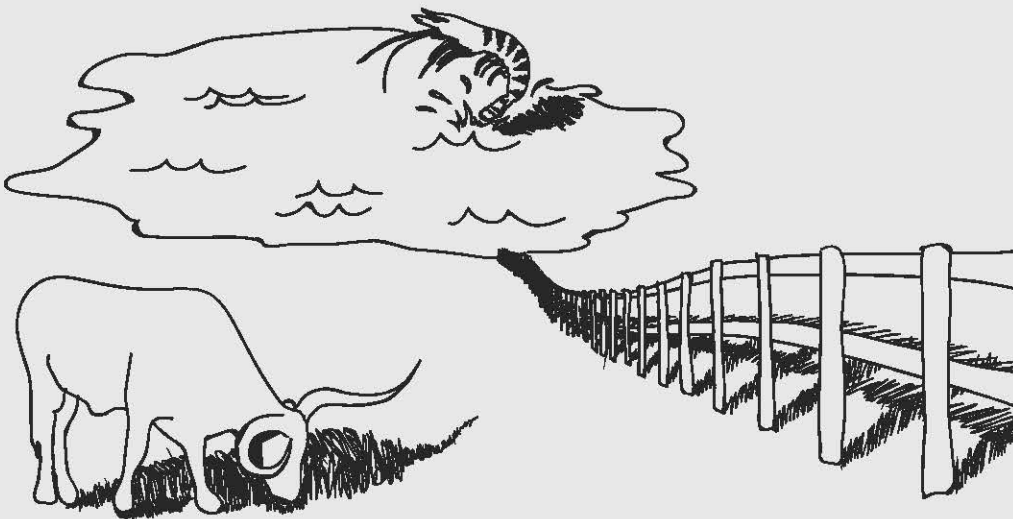
- Whole Hog Cuban**
bread and butter pickles, country ham, gruyere, jalapeño mustard 14
- TX Grass Fed Beef Burger**
tx cheddar, pickles, potato bun 14
- Fried Redfish**
chow chow, remoulade 16
- Pressed Grilled Cheese**
house mortadella, tx crescenza 13

PLATES

- Kale Salad**
boquerones, 3yr cheddar, yogurt dressing, poached gulf shrimp 16
- Smoked Fish Salad**
red romaine, green goddess dressing, citrus, avocado 15
- Shrimp And Grits**
homestead grits, house ‘nduja, local peppers 21
- Roasted Amberjack/Grouper/Snapper**
quinoa and grains tabouleh, heirloom cucumbers and tomatoes 22
- Strozzapreti**
local mushrooms, soffritto, fresh cheese, farm egg 16
- Roasted Heritage Breed Chicken**
sweet corn and shell bean succotash 24
- Grilled Garlic Sausages**
marble potato salad, whole grain mustard 19
- Red Chili**
grass fed beef, farm egg, cornbread 16
- Butcher’s Steak**
zucchini gratin, chimichurri 25

SIDES

- Baked Shells** tx cheeses, house tasso 8
- Hand Cut Fries** remoulade 6
- Pan Roasted Okra** garlic-chili oil 6
- Kabocha Squash** sorghum, blue cheese, pecans 6



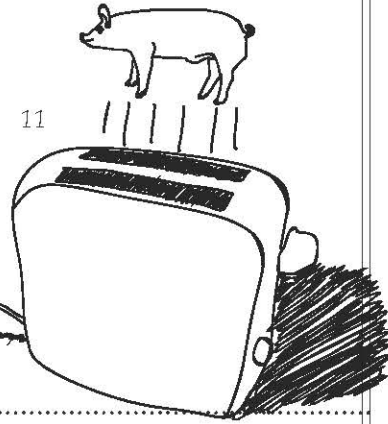
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TOASTS

- Pure Luck Goat Brie** burnt honeycomb 7
- Liver Mousse** pepper jelly 8
- 'Nduja Pimento Cheese** arugula 8
- Cobia Ceviche** grapefruit, mezcal, avocado toast 11



SMALL PLATES

- Pickle Jar** 5
- Pork Rinds** chile, lime 5
- Pig Tails** guajillo bbq, kohlrabi peach slaw, dill 11
- Little Goat Pie** stout braised cabrito 4ea
- Peel And Eat Gulf Shrimp** bloody mary sauce 14
- Kale Salad** boquerones, 3 yr. cheddar, yogurt dressing 10
- Baby Lettuces** aged sherry vinaigrette, shaved radish 9
- Chilled Tomato Soup** stone crab and watermelon panzanella 13
- Braised Tripe** house chorizo, smoked paprika, fried panko 12
- Broiled Gulf Oysters** absinthe whipped lardo, bacon crumble 14

SANDWICHES

- Whole Hog Cuban**
bread and butter pickles, country ham, gruyere, jalapeño mustard 14
- TX Grass Fed Beef Burger**
tx cheddar, pickles, potato bun 14
- Fried Redfish**
chow chow, remoulade 16
- Pressed Grilled Cheese**
house mortadella, tx crescenza 13

LARGE PLATES

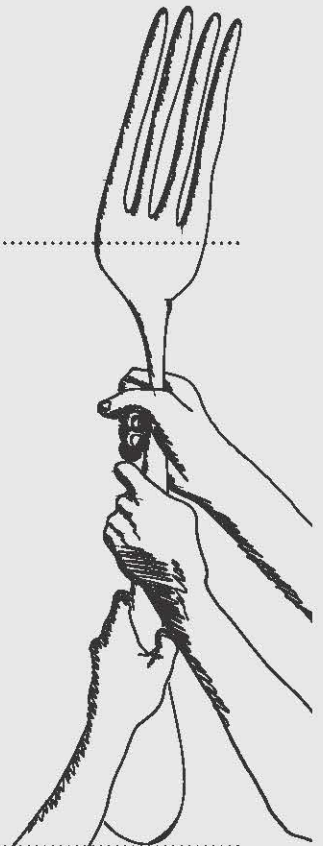
- Smoked Fish Salad** red romaine, green goddess dressing, citrus, avocado 15
- Shrimp And Grits** homestead grits, house 'nduja, local peppers 22
- Roasted Amberjack / Grouper / Snapper** homestead grains tabouleh, heirloom cucumbers and tomatoes 25
- Strozzapreti** local mushrooms, soffritto, fresh cheese, soft farm egg 18
- Roasted Heritage Breed Chicken** sweet corn and shell bean succotash 24
- Grilled Garlic Sausages** marble potato salad, whole grain mustard 19
- Pan Roasted Quail** dirty rice, roasted peaches 24
- 18 Hour Pork Shoulder** crispy hominy, green chiles, jicama 22
- Red Chili** grass fed beef, farm egg, cornbread 16
- Butcher's Steak** zucchini gratin, chimichurri 25

FAMILY STYLE

- Whole Fried Gulf By-Catch**
braised okra, picked herb salad AQ
- Pig Head Camitas**
roasted salsa, radishes and tortillas 43
- TX Wagyu Rib Steak**
confit potatoes, sherried onions 59

SIDES

- Hand Cut Fries** remoulade 6
- Pan Roasted Okra** garlic-chili oil 6
- Kabocha Squash** sorghum, blue cheese, pecans 6



DOWNTOWN
DALLAS

COCKTAILS

Doctor's Orders 12
Bourbon, Bonded Applejack, Jamaica Rum, Mint, Dublin Dr Pepper Syrup

Red Pegasus 12
Saler's Aperitif, Sweet Vermouth, Orange & Peychaud Bitters, Grapefruit Zest

Sweetwater 12
Texas Sweet Tea Vodka, Fresh Lemon Juice, Mint, Club Soda

Good Word 12
Chile infused Mezcal, Yellow Chartreuse, Maraschino Liqueur, Fresh Lemon Juice

Tex/Mex Trinity 12
Tex= Lone Star + Shot of Bourbon + House Made Pickleback
 OR
Mex= Modelo Especial + Shot of Tequila + House Made Sangrita



BEER

Lone Star	5	Martin House “There will be Stout”	8
Peticolas Golden Opportunity	6	Real Ale “Devil’s Backbone”	8
Real Ale Firemans	4 6	Ommegang Double White	9
Kronenbourg 1664	6		
Ranger Creek IPA	7		
Lakewood HOP TRAPP	7	By the bottle	
Revovler “Sidewinder”	7		
Martin House ‘RiverHouse’	7	Jester King “El Cedro”	25
Deep Ellum Rye Pils	7	Jester King “WytychMaker” Rye IPA	23
Franconia Alt	7	Jester King “Commercial Suicide”	19
Anchor Liberty Ale	7	Prairie Artisan Ales ‘Merica’	25
St. Arnold ICON	8	Ranger Creek Mesquite	
Brooklyn Sorachi Ace	8	Smoked Porter	17

NON-ALCOHOLIC BEVERAGES

Fresh Orange, Grapefruit or		Iced Tea	2.50
Cucumber Juice	4.50	Hot Tea	2.50
Coke	2.50	Sm Press (serves 2)	5.50
Diet Coke	2.50	Lg Press (serves 4)	11.00
Dr Pepper	2.50	Espresso	2.75
Ginger Ale	2.50	Cappuccino	3.50
Sprite	2.50	Latté	3.50
		add a shot	1.50

We have a deep respect for the fine tradition of wine-making from our neighbors in France, and also celebrate the growing excitement for wines cultivated right here in Texas.