

BREAKFAST

DOWNTOWN DALLAS

PLATES

Fresh Fruit Smoothie

House Made Pastries

house made cultured butter and jam 13

Farmhouse Cottage Cheese

house yogurt, local honey 6

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, auocado, gypsy peppers, tx cheddar 9

Egg White Omelet

Two Farm Eggs Any Style

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

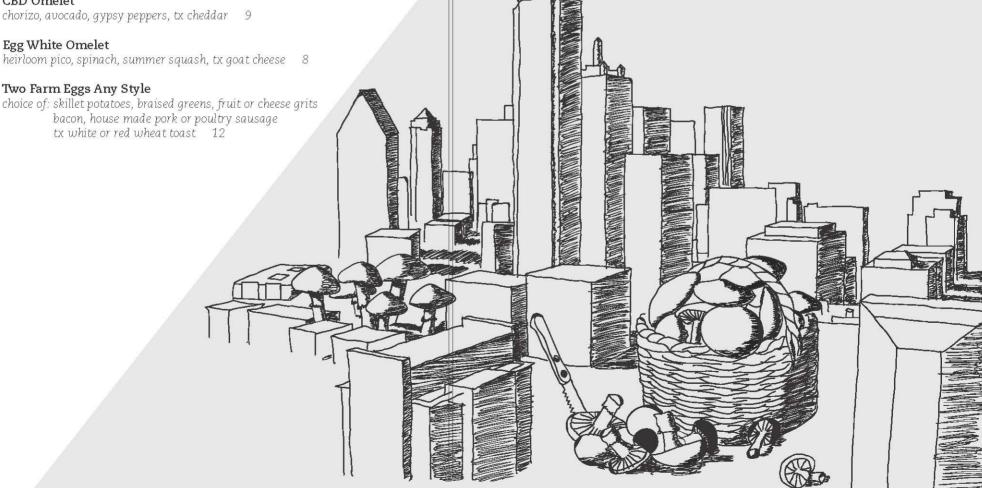
Benton's Bacon

Seasonal Fruit

Skillet Potatoes

TX Cheddar Grits

Braised Greens



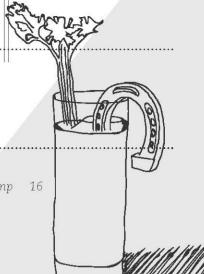
Michael Sindoni EXECUTIVE CHEF

We source our food carefully, with much of it coming from regional farmers and ranchers who produce in small quantities. As a result, certain items may be unavailable from time to time. Should you encounter this, we thank you for your understanding.



BRUNCH

DOWNTOWN DALLAS



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

PLATES

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

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

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



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LUNCH

DOWNTOWN DALLAS

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

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

Kala 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

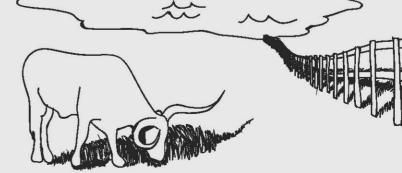
SIDES

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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DINNER

DOWNTOWN DALLAS

TOASTS

Pure Luck Goat Brie burnt honeycomb 7

Liver Mousse pepper jelly 8

'Nduja Pimento Cheese arugula 8

Cobia Ceviche grapefruit, mezcal, avocado toast



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



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





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PROVISIONS

WINE BY THE GLASS

Gruet, Sauvage, NV, Blanc de Blancs, Albuquerque, NM Lucien Albrecht, NV, Brut Rosé, Cremant d'Alsace, France 10 13 Henriot, NV, Brut Sovereign, Champagne, France 18 Wrath, Ex Anima, 2012, Sauvignon Blanc, Monterrey, CA 11 Charles Bieler, 2012, Come and Drink It, High Plains, TX 9 Becker Vineyards, 2012, Viognier, Texas Hill Country, TX 10 Cave de Lugny, 2011, Les Charmes, Macon-Lugny, France Mer Soleil, Silver, 2011, Chardonnay, Santa Lucia Highlands, CA Château d'Esclans, 2012, Whispering Angel, Provence, France 9 14 12 Duchman, 2011, Tempranillo, High Plains, TX 13 Joseph Drouhin, 2010, Côtes de Nuits-Villages, France 14 Copain, Tous Ensemble, 2010, Pinot Noir, Anderson Valley, CA 15 Domaine de la Solitude, 2011, Côtes du Rhone, France 11 Elyse, C'est Si Bon, 2009, Naggiar Vineyard, Sierra Foothills, CA 13 Château Saint-André Corbin, 2011, St. Georges-St. Emilion, France 14 Halter Ranch, 2010, Cabernet Sauvignon, Paso Robles, CA 15

WINE BY THE BOTTLE

Chartogne-Taillet, Cuvée Sainte-Anne, NV, Brut, Champagne, France 110 Roederer Estate, NV, Brut, Alexander Valley, CA Taittinger, La Française, NV, Brut, Champagne, France 95 Gustave Lorentz, Reserve, 2010, Pinot Gris, Alsace, France 47 55 Château de Sancerre, 2011, Sancerre, France Arizona Stronghold, Tazi, 2011, Cochise County, AZ 47 McPherson, Reserve, 2012, Roussane, Texas Hill Country, TX 45 Domaine Huet, Clos du Bourg, 2011, Vouvray Sec, Loire, France Domaine Weinbach, Cuvée Theo, 2011, Gewurztraminer, Alsace, France 77 79 Pine Ridge, Dijon Clones, 2011, Chardonnay, Napa Valley, CA 67 Talley, 2010, Chardonnay, Rincon Vineyard, Arroyo Grande, CA 93 Olivier Leflaive, 2010, Chassagne-Montrachet, France 125 Bonny Doon, 2012, Gris de Cigar Rosé, Central Coast, CA 43 Albert Bichot, Clos de l'Ermitage, 2010, Beaune, France 83 Soter, 2011, Pinot Noir, North Valley, CA 80 Littorai, 2012, Pinot Noir, Sonoma Coast, CA 115 McPherson, Reserve, 2009, Sangiovese, Sagmor Vineyard, TX 53 Marc Brédif, 2010, Chinon, France 51 Duchman, 2010, Aglianico, Texas High Plains, TX 41 Jean-Louis Chave, Offerus, 2010, Saint-Joseph, France 75 Orin Swift, D66, 2010, Vin de Pay des Côtes Catalanes, France 93 L'Ecole, No. 41, 2010, Cabernet Sauvignon, Columbia Valley, WA 80 Levendi, Symphonia, 2008, Cabernet Sauvignon, Napa Valley, CA 97 Château de Malleret, 2009, Haut-Médoc, France 71 The Prisoner, 2011, Napa Valley, CA

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.

COCKTAILS

BEVERAGES

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

Rhum Fix 12

Rhum Agricole Blanc, Pineapple Syrup, Fresh Lime Juice

Sweetwater 12

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

Pickled Provisions Martini 12

Gin or Vodka, Blanc Vermouth, House Pickled Peach Brine, Orange Bitters

Good Word 12

Chile infused Mezcal, Yellow Chartreuse, Maraschino Liqueur, Fresh Lemon Juice

Apple Shandy 12

White Ale, Apple Brandy, Fresh Ginger, Fresh Lemon, Nutmeg

Tex/Mex Trinity 12

Tex= Lone Star + Shot of Bourbon + House Made Pickleback

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" Real Ale Firemans 4 6 Ommegang Double White 9 Kronenbourg 1664 6 Ranger Creek IPA Lakewood HOP TRAPP 7 By the bottle Revovler "Sidewinder" Jester King "El Cedro" 25 Martin House 'RiverHouse' 7 Jester King "WytchMaker" Rye IPA 23 Deep Ellum Rye Pils 7 Franconia Alt Jester King "Commercial Suicide" Anchor Liberty Ale 7 Prairie Artisan Ales 'Merica' St. Arnold ICON 8 Ranger Creek Mesquite Brooklyn Sorachi Ace 8 Smoked Porter

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NON-ALCOHOLIC BEVERAGES

Fresh Orange, Grapefruit or Cucumber Juice 4.50 **Coke** 2.50 Diet Coke 2.50 Dr Pepper 2.50 Ginger Ale 2.50 Sprite 2.50

Iced Tea 2.50 Hot Tea 2.50 Sm Press (serves 2) **Lg Press** (serves 4) 11.00 Espresso 2.75 Cappuccino 3.50 **Latté** 3.50 add a shot 1.50