


MAINS


SMOKED SALMON AVOCADO TOAST multigrain toast, dill & onion cream cheese, tomato, red onion, arugula, & everything bagel seasoning [add egg +2.25]	14
ANCHO CHICKEN BOWL grilled chicken, ancho sauce, cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips [add avocado +3]	15
SALMON POKE BOWL marinated diced salmon*, soy lime vinaigrette & pickled red onion with cilantro lime rice, avocado, sesame cucumbers, radish, green onion, cilantro, sriracha aioli, & nori rice seasoning	15.75
SEASONAL GRAIN BOWL [NEW, v] warm farro, arugula organic quinoa, caramelized onion, roasted cauliflower, crispy chickpeas, yellow squash & zucchini, goat cheese, sprouts, pickled red onions, miso vinaigrette [add your favorite protein]	13
SHRIMP & GRITS [gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, bacon crumbles, sunny side vital farms egg* [add smoked beef link sausage +5]	19
BRISKET STUFFED SWEET POTATO [gf] baked sweet potato stuffed with chopped tx brisket, green onions, white cheddar, house bbq sauce, & cabbage slaw	17
CITRUS GLAZED SALMON [gf] pan seared citrus glazed salmon* with organic quinoa, tomato, red onion, avocado, citrus segments, & mint	19.50
KALE & MUSHROOM PASTA [v] fresh scratch made bucatini, kale, caramelized onion, mushrooms, garlic-infused tomato sauce, basil, breadcrumbs, parmesan, & crème fraîche [add your favorite protein]	13
TEXAS PECAN PESTO PASTA [v] fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan	13
VEGGIE TACOS [v] on fresh corn or flour tortillas with miso mushroom & cauliflower, hummus spread, kale slaw, carrot, radish, lime vinaigrette with crème fraîche, cotija, cilantro, & a side of black beans	12.50
TACOS on fresh corn or flour tortillas with pico de gallo, cabbage, radish, cotija & a side of cilantro lime rice	
crispy baja shrimp* & sriracha aioli	15.50
seared chimi steak & chimichurri aioli	15.50
tomatillo chicken & chimichurri aioli	12.50



FARMERS PLATE

pick a protein & two sides
[mac & cheese / brussels sprouts / side salad +3]

- chicken breast 16
- gulf shrimp* 18
- citrus salmon* 20
- chopped brisket 18



SOUPS & SIDES

FRIES	4	CUP/BOWL OF SOUP	4/7
HOUSE CHIPS	3	CHICKEN TORTILLA	
TRUFFLE MAC & CHEESE	7.50	TOMATO BASIL BISQUE	
BLACK BEANS	3	MASHED SWEET POTATOES	4
MIXED FRUIT	4	CILANTRO LIME RICE	3
SMOKED GOUDA GRITS	5	SEASONAL VEGGIES	6
BALSAMIC BACON** BRUSSELS SPROUTS	7	SAUTEED GREENS	4.25
ORGANIC CITRUS QUINOA RELISH	4	SIDE PORTION OF ANY SALAD	8
		SLICED 1/2 AVOCADO	3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All scrambled eggs contain dairy.

** Contains pork product

[gf] gluten-friendly [v] vegetarian

Prices may vary by location.

SNACKS

FRIED SMOKED GOUDA GRIT BALLS with jalapeño jelly	6
PRETZELS & QUESO smoked gouda queso, warm pretzel bread	6
CHICKEN LETTUCE CUPS cabbage, mushrooms, green onion, carrot, water chestnuts, miso-peanut sauce, crushed peanuts, serrano, cilantro & crispy rice sticks	8
HUMMUS & PITA with marinated tomato, cucumber, kalamata & black olives, olive oil, basil, mint, & sumac	10
AVOCADO TOAST lemon zested honey mascarpone, everything bagel seasoning, sunny side vital farms egg*	9.50

SANDWICHES

served with house chips, sub for fries or fruit +1
cup of soup or any other side +3, side portion of any salad +5
GLUTEN FRIENDLY BUN AVAILABLE BY REQUEST

TEXAS HOT CHICKEN SANDWICH fried chicken breast tossed in houston hot sauce**, local honey, pickled red onions, dill ranch slaw, pretzel bun	15
DISH SOCIETY BURGER american cheese, sliced tomato, house made dill pickles, shaved red onion, lettuce, garlic aioli, brioche bun with crispy fries [add bacon +2.75, avocado +2.50, egg +2.25]	15
GRILLED PESTO CHICKEN SANDWICH house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun	14.75
TURKEY AVOCADO SANDWICH sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	14.75
BLT SANDWICH bacon, organic greens, sliced tomato, over easy vital farms egg* & garlic aioli, toasted multigrain [add avocado +2.50]	13
BBQ BRISKET SANDWICH chopped tx brisket, pickled red onion, cabbage slaw, house bbq sauce, house made dill pickles, brioche bun	17
CHICKEN SALAD SANDWICH chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	11

SALADS

SUPER SALAD [gf, v] shredded kale, shaved brussels sprouts, roasted broccoli, dried cherries, radishes, golden raisins, shaved almonds, crispy organic quinoa, sweet honey vinaigrette	14
GARDEN SALAD [v] organic greens, spinach, romaine, cucumbers, tomato, red onion, carrot, corn, radish, spiced chickpeas, sprouts, green goddess dressing	12.50
APPLE PECAN SALAD [gf, v] organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette	13.50
COBB SALAD [gf] romaine & organic greens, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard	17
QUINOA STUFFED AVOCADO [gf, v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, broccoli pesto, & organic greens with white balsamic vinaigrette	11
WATERMELON SALAD [NEW, gf, v] strawberries, arugula, tx goat cheese, cucumber, shaved red onion, mint, tajin, lime vinaigrette	13
CRISPY CHICKEN KALE CAESAR SALAD tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, classic caesar dressing	15

ADD chicken | crispy chicken | chicken salad | plant based protein

salmon skewer*

steak | shrimp *

SIDE PORTION OF ANY SALAD

6

7

9.75

8

BRUNCH ALL DAY

TRADITIONAL BREAKFAST two vital farms eggs*, bacon, multigrain toast, seasonal fruit [sub grits +1]	13
RANCH STYLE EGGS [gf] chopped tx brisket, two sunny-side vital farms eggs*, crispy corn tostada with white cheddar, black beans, tomatillo salsa, pico de gallo, cotija, & cilantro [add avocado +2.50]	16
CHICKEN & BISCUITS two house buttermilk biscuits, fried chicken, house gravy [make it spicy**+1.25]	15.50
BRISKET & EGGS chopped tx brisket, tomatillo salsa, pickled onions, cilantro, & two sunny side vital farms eggs* on smoked gouda grits [add biscuit +3]	16.50
BUTTERMILK PANCAKES with berries & powdered sugar [gf available by request]	single 6 double 10
HOUSE BEIGNET BITES [v] beignet bites with powdered sugar & sweet coffee anglaise	8
NUTELLA FRENCH TOAST [v] thick cut pain de mie dipped in vanilla custard with nutella, berries & powdered sugar	13



TURN OVER FOR COCKTAILS, COFFEE, AND MORE

CHILDISH

\$8 includes choice of kids drink

KIDS EAT FREE EVERY TUESDAY!

FRIED CHICKEN TENDERS	KIDS PASTA [BUTTERED with PARMESAN or RED SAUCE]
QUESADILLAS [CHEESE OR CHICKEN]	GRILLED CHICKEN STRIPS [VEGGIES & QUESO]
POPCORN SHRIMP	

DESSERTS

WHITE CHOCOLATE PRETZEL BREAD PUDDING	7.25
ORGANIC ROOT BEER FLOAT	6
VANILLA ICE CREAM	4.25
COOKIES chocolate chunk or gf lemon crinkle	3
CHOCOLATE CHUNK BROWNIE	4
BEIGNET BITES with powdered sugar & sweet coffee anglaise	8
PROUD PIE [NEW] state fair apple, key lime, chocolate silk	6.75/slice



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HOUSE COCKTAILS

WATERMELON LIMEADE [NEW] western son lime vodka, fresh watermelon, tajin	10
ESPRESSO MARTINI stoli vanilla vodka, espresso, cream, kahlua, creme de cacao	12
PASSIFLORA I ADORA tito's handmade vodka, chinola, passionfruit, lemon, topo	10
BLOOD ORANGE LALO-MA lalo blanco tequila, liber & co blood orange cordial, jarritos grapefruit soda, fresh lime	10
LAVENDER BLUSH dripping springs lemon vodka, rosé, lavender, lemon	10
TEXAS OLD FASHIONED whistlepig piggyback bourbon, angostura bitters	12
SPICY STRAWBERRY MARG socorro tequila, paula's orange, jalapeño, strawberry, tajin	10
FROZEN MUELLER dripping springs lemon, housemade blueberry & mint syrup, fresh lemon, main root ginger beer	mug 10/carafe 28
PRICKLY PEAR FROZEN MARG tequila, prickly pear, orange liqueur, lime	glass 10/lg glass 16 carafe 28



BOOZY BRUNCH

BARTENDER'S BREAKFAST SHOT jameson, maple syrup, cream, espresso	8
HOUSE BLOODY MARY bloody revolution mix, tito's handmade vodka	glass 11 carafe 24
BASIC-MOSA bubbles + choice of juice [oj, prickly pear, pineapple, grapefruit, cranberry]	glass 8/lg glass 11 flight [pick 4] 16 carafe 18
FANCY-MOSA bubbles + choice of boozy combo [oj, prickly pear, pineapple, grapefruit, cranberry] orange & western son strawberry prickly pear & st germain elderflower pineapple & paula's orange cranberry & western son lime grapefruit & calirosa tequila	glass 10/lg glass 14 flight [pick 4] 20 carafe 26
SOCIAL-MOSAS [serves 4+] 2 bottles of bubbles + 2 mix-ins	fancy-mosas 52/basic-mosas 34 additional juice 2/ea additional boozy combo 3/ea

TEXAS CRAFT BEER

LONE PINT yellow rose ipa 6.8%	8
EUREKA HEIGHTS buckle bunny cream ale 4.0%	7
LIVE OAK hefeweizen 5.3%	6
SOUTHERN STAR bombshell blond 5.2%	5
SAINT ARNOLD amber 6.2%	6

SOCIAL HOUR

M-F 7-9A & 2-6P
SAT & SUN 4-7P

MOCKTAILS

SPICY STRAWBERRY MOCKARITA ritual tequila alternative, orange juice, jalapeño, strawberry, tajin	8
BLOOD ORANGE LA-NO-MA ritual tequila alternative, liber & co blood orange, lime	8
PASSIFLOR-NO seedlip grove, passionfruit, lemon, topo	8
BUTTERFLY EFFECT butterfly pea blossom iced tea	8
PHANTOM LEMONADE rose syrup, fresh lemon juice, activated charcoal	8
FAUXJITO seedlip grove 42, chamomile & citrus infusion, fresh mint	8



WINE

Wine selections may vary by location.
Please ask a team member for details.

6oz/9oz/BTL

SPARKLING AND ROSE

PROSECCO TORESELLA [italy]	8/27
CAVA BRUT MARQUES DE CACERES [spain]	9/28
ROSÉ FAMILLE PERRIN [france]	8/13/27
PROSECCO ROSÉ RUGGERI [italy]	10/34
MOSCATO BULLETIN [australia]	6/9/20

WHITE

PINOT GRIGIO TORESELLA [italy]	9/13/28
SAUVIGNON BLANC MOHUA [new zealand]	8/13/27
CHARDONNAY PROVERB [ca]	6/9/20

RED

PINOT NOIR SIMPLE LIFE [ca]	8/13/27
MALBEC PADRILLOS [argentina]	8/13/27
MERLOT BECKER VINEYARDS RESERVE [tx]	10/14/34
PETITE SYRAH THE CRUSHER [ca]	8/13/27
CABERNET PROVERB [ca]	6/9/20

\$5 DRAFT BEERS **\$5** OFF CARAFES
\$6 GLASSES OF WINE **\$6** MOCKTAILS
\$7 HOUSE COCKTAILS **\$20** BOTTLES OF WINE

JUICED

GREEN SOCIETY spinach, kale, cucumber, apple, lemon, ginger	7.50
ENTRY LEVEL pineapple, carrot, orange, ginger	7.50

CAFFEINATED

DAILY BLACK	3.50	CAPPUCCINO	4
AMERICANO hot or iced	4	FLAT WHITE	4
LATTE hot or iced	4.50/6.50	MATCHA LATTE hot or iced	5
ESPRESSO	3.50	CHAI LATTE hot or iced, make it dirty +3	5
MACCHIATO	4	HOT TEA green black chamomile	4
CORTADO	4		



ADD mocha | vanilla | caramel | hazelnut | seasonal syrup
cane sugar | raw local honey +.60
SUB MILK almond | oat | coconut +.60

ETC

ORGANIC FOUNTAIN DRINKS & ICED TEA	3.50
JUICES [oj or grapefruit]	4/6
TOPO CHICO / SAN PELLEGRINO	3.50
BOTTLED ALKALINE WATER	3.50
BOTTLED LOCAL KOMBUCHA	6
FREE & EASY NON ALCOHOLIC IPA	5

PROUD TO PARTNER LOCALLY



LONESTAR LETTUCE • 44 FARMS
VITAL FARMS • BLUE HORIZON
LA RANCHERA • BOERNE BRAND • KIMBALA
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