

**LOCALLY SOURCED.
THOUGHTFULLY
CRAFTED.
SEED OIL FREE.**

Our menu reflects our respect for good food and the people who make it possible. Every plate is thoughtfully crafted with clean, intentional ingredients under the stewardship of our remarkable culinary team. Food that honors our farmers, our guests, and our community. We cook with pure butter, olive oil, and FeraFruit oil™ - because great food should taste good AND feel good.



ATKINSON FARMS • VITAL FARMS
LONESTAR LETTUCE • MILL-KING
LA RANCHERA • BOERNE BRAND
KALERA • SLOW DOUGH BREAD CO.
MAINE ROOT • HOUSTON SAUCE CO.
KIOLBASSA PROVISION CO.
FREDLYN NUTS • YELLOWBIRD
FIESTA TORTILLAS • BUDDHA'S BREW
DELLA CASA PASTA • CAMP OTA
TEXAS CHEESEMAKERS • 44 FARMS
STROOPE HONEY FARMS • ENSO
BLUE HORIZON SEAFOOD
GREENWAY COFFEE & TEA CO.

**LOYALTY MEMBERS
GET REWARDS!**

FREE PREMIUM BEVERAGE NOW
[coffees, juices, mocktails, sodas, etc.*]

\$5 OFF NEXT TIME

POINTS & PERKS ALL THE TIME

*Does not include alcoholic beverages.

SCAN TO
ENROLL!



SNACKS

CRISPY CAULIFLOWER BITES [NEW]	hot chili garlic honey, nori seasoning, cilantro, ranch dressing	10.5
PRETZELS & QUESO	smoked gouda queso, warm pretzel bread [extra pretzels +2.25]	7.5
CHICKEN LETTUCE CUPS	caramelized mushrooms, cabbage, carrots, pickled red onions, and pulled chicken with miso and chili lime dressing, mint, green onion, & cilantro, served warm	8
HUMMUS & PITA	with marinated tomato, cucumber, pickled red onions, crispy chickpeas, olive oil, basil, mint, dill, radish, & sumac [extra pita +2.25]	10
AVOCADO TOAST	lemon zested honey mascarpone, everything bagel seasoning, sunny side vital farms egg*	10.25
COTTAGE CHEESE & BERRY TOAST [NEW]	multigrain toast, whipped cottage cheese, seasonal berries, granola crumble, honey, chia seed, mint	10.5

MAINS

DECONSTRUCTED CHICKEN POT PIE [NEW]	farm fresh carrots, potatoes, peas, & onions with puff pastry	8/14
SMOKED SALMON AVOCADO TOAST*	thinly sliced smoked salmon, multigrain toast, dill & onion cream cheese, tomato, red onion, arugula, & everything bagel seasoning [add egg +3]	15.5
ANCHO CHICKEN BOWL	grilled chicken, ancho sauce, cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips [add avocado +3]	15.25
SALMON POKE BOWL	marinated diced raw salmon*, soy lime vinaigrette & pickled red onion with cilantro lime rice, avocado, sesame cucumbers, radish green onion, cilantro, sriracha aioli, & nori rice seasoning	16.5
LOCAL VEGGIE GRAIN BOWL [v]	warm farro, crispy chickpeas, quinoa, arugula, goat cheese, with winter squash, brussels sprouts, cauliflower, pickled red onions, & sprouts with 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]	19.5
BRISKET STUFFED SWEET POTATO [gf]	baked sweet potato stuffed with chopped tx brisket, green onions, white cheddar, house bbq sauce, & cabbage slaw	18
CITRUS GLAZED SALMON [gf]	pan seared citrus glazed salmon* with organic quinoa, tomato, red onion, avocado, citrus segments, & mint	21.5
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]	14
TEXAS PECAN PESTO PASTA [v]	fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan [add your favorite protein]	14
VEGETARIAN PITA WRAP [v]	hummus, grilled plant protein, sesame cucumbers, sliced tomato, pickled red onions, crispy chickpeas, sumac, mint, and dill on pita bread, served with crispy fries	16
TACOS	fresh corn or flour tortilla with pico de gallo, cabbage, radish, cotija & a side of cilantro lime rice crispy baja shrimp* & sriracha aioli OR seared chimi steak & chimichurri aioli	16.5
FARMERS PLATE	choose a protein & any two sides chicken breast 17 gulf shrimp* 19 citrus salmon* 23 [mac & cheese / honey bacon brussels sprouts +3]	

SOUPS & SIDES

CUP/BOWL OF SOUP [CHICKEN TORTILLA, BROCCOLI & CHEESE]	4/7	FRIES	4	CITRUS QUINOA RELISH	4
MASHED SWEET POTATOES	4	HOUSE CHIPS	3	CILANTRO LIME RICE	3
SEASONAL VEGGIES	6	TRUFFLE MAC & CHEESE	8	SAUTEED GREENS	5
HONEY BACON** BRUSSELS SPROUTS	7	BLACK BEANS	3	SLICED 1/2 AVOCADO	3
SMOKED GOUDA GRITS	6	SEASONAL FRUIT	4.25	SLICED TOMATOES	2.5

KIDS MENU, DESSERT, AND BEVERAGES ON THE BACK!



SALADS

featuring seasonal produce from Atkinson Farm, Lonestar Hydroponic organic living Lettuce, and Kalera
ADD chicken | crispy chicken | chicken salad | plant based protein + 6.25
salmon skewer* + 7 steak | shrimp* + 9.75

HALF PORTION OF ANY SALAD	9
SUPER SALAD [gf, v]	shredded kale, shaved brussels sprouts, citrus quinoa, arugula, parmesan, dried cherries, golden raisins, shaved almonds, radish, sweet honey vinaigrette
HARVEST SALAD [NEW, gf, v]	organic greens & shredded kale, winter squash, granny smith apples, blue cheese, maple balsamic vinaigrette
APPLE PECAN SALAD [gf, v]	organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette
COBB SALAD [gf]	romaine & organic greens, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard
QUINOA STUFFED AVOCADO [gf, v]	avocado halves topped with organic quinoa, tomato, red onion, citrus segments, mint, & organic greens with white balsamic vinaigrette
CRISPY CHICKEN KALE CAESAR SALAD	tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, olive oil, classic caesar dressing

SANDWICHES

featuring Slow Dough Bread Co., Lonestar Hydroponic organic living lettuce & 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
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 +3, egg +3, sub plant protein +0]
GRILLED PESTO CHICKEN SANDWICH	grilled chicken breast, house tx basil-peach pesto marinade, tx goat cheese, sliced tomato, parmesan, arugula & organic greens, pretzel bun
TURKEY AVOCADO SANDWICH	sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]
BLT SANDWICH	bacon, organic greens, sliced tomato, over easy vital farms egg* & garlic aioli, toasted multigrain [add avocado +3]
CHICKEN SALAD SANDWICH	chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain

BRUNCH ALL DAY

TRADITIONAL BREAKFAST	two vital farms eggs*, bacon, multigrain toast, & seasonal fruit [sub grits +1]	14
CHICKEN & BISCUITS	two house buttermilk biscuits, fried chicken, & house gravy [make it spicy**+1.25]	17
BRISKET & EGGS	chopped tx brisket, tomatillo salsa, pickled onions, cilantro, & two sunny side vital farms eggs* on smoked gouda grits [add biscuit +4]	19.5
BUTTERMILK PANCAKES	with berries & powdered sugar [power pancakes available by request]	6/10
HOUSE BEIGNET BITES [v]	beignet bites with powdered sugar & sweet coffee anglaise	9
NUTELLA FRENCH TOAST [v]	thick cut pain de mie dipped in vanilla custard with nutella, berries & powdered sugar	13.75

SOCIAL HOUR

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

\$20 BOTTLE OF WINE \$10 BURGER & FRIES \$7 HOUSE COCKTAILS \$6 SNACKS | CRAFT BEER, MOCKTAIL, GLASS OF WINE, JUICE

CAFFEINATED



DAILY BLACK	3.75	CAPPUCCINO	4
AMERICANO	4	FLAT WHITE	4
hot or iced			
LATTE	4.75/6.75	MATCHA LATTE Enso Signature Uji ceremonial hot or iced	7.5
hot or iced			
ESPRESSO	3.75	CHAI LATTE	6/8
MACCHIATO	4	hot or iced, make it dirty +3	
CORTADO	4	HOT TEA green black chamomile	4
ADD mocha vanilla caramel hazelnut seasonal syrup cane sugar raw local honey +.60 vanilla cold foam +1 seasonal cold foam +1			
SUB MILK almond oat coconut +.60			

JUICED

GREEN SOCIETY	spinach, kale, cucumber, apple, lemon, ginger	8
ENTRY LEVEL	pineapple, carrot, orange, ginger	8
ORANGE JUICE	fresh squeezed to order	6/8.75
GRAPEFRUIT JUICE		6

MOCKTAILS

SPICY STRAWBERRY MOCKARITA	ritual tequila alternative, orange juice, jalapeño, strawberry, tajin	8
APPLE CHAI - DER [NEW]	fresh fall mix of chai and apple cider served hot or cold [booze it up add vodka or bourbon +6]	7
BLACKBERRY GINGER SMASH [NEW]	blackberries, lime juice, ginger beer, soda water	8
FAUXJITO	seedlip grove 42, chamomile & citrus infusion, fresh mint	8
TEXAS GREYHOUND [NEW]	grapefruit juice, lime juice, house rosemary syrup, soda water & pinch of salt	7

ETC

ORGANIC FOUNTAIN DRINKS & ICED TEA	3.75
TOPO CHICO / SAN PELLEGRINO	3.75
BOTTLED MOUNTAIN VALLEY SPRING WATER	3.75
BOTTLED LOCAL KOMBUCHA	6

DESSERTS

COOKIES	chocolate chunk or gf lemon crinkle	3
BEIGNET BITES	with powdered sugar & sweet coffee anglaise	8.5
PROUD PIE	state fair caramel apple, ghiradelli chocolate silk, coconut cream, key lime, ms. daisy's fudge, traditional pumpkin, michigan state cherry crumble, big texas muddy bottom pecan, wobbly turtle chocolate silk, big texas bourbon pecan pie* [*flavors subject to seasonal availability]	6.75/slice



WHOLE PIES AVAILABLE

DISH SOCIETY

SOCIAL HOUR

\$6 SNACKS

PRETZELS & QUESO
CHICKEN LETTUCE CUPS
HUMMUS & PITA
AVOCADO TOAST
BEIGNET BITES or SLICES OF PIE
TRUFFLE MAC & CHEESE
BOWL OF SOUP
SIDE CAESAR

DRAFT BEERS

MOCKTAILS

JUICES

6oz WINE POURS

\$5 OFF ALL CARAFES

\$7 HOUSE COCKTAILS

\$10 BURGER & FRIES

\$20 WINE BOTTLES

M-F 7-9A & 2-6P

SAT & SUN 4-7P



\$20
WINE
BOTTLES
2P - CLOSE
DAILY

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
CAVA ROSÉ POEMA [spain]	10/34

WHITE

PINOT GRIGIO TORESELLA [italy]	9/13/28
SAUVIGNON BLANC MATUA [new zealand]	8/13/27
CHARDONNAY KENDALL JACKSON [ca]	9/13/28

RED

PINOT NOIR DE LOACH [ca]	10/14/34
MALBEC CATENA [argentina]	10/14/34
MERLOT BECKER VINEYARDS RESERVE [tx]	10/14/34
CABERNET SILVER PALM [ca]	6/9/20

TEXAS CRAFT BEER

PINT HOUSE electric jellyfish ipa	10
KARBACH love street blonde	7
FREE & EASY NONALCOHOLIC IPA	5

ASK US ABOUT ROTATING SELECTION OF LOCAL
DRAFTS & CANNED BEERS

CHILDISH

\$8.50 includes choice of kids drink

KIDS EAT FREE EVERY TUESDAY!

FRIED CHICKEN TENDERS

QUESADILLAS [CHEESE OR CHICKEN]

POPCORN SHRIMP

KIDS PASTA [BUTTERED with PARMESAN or RED SAUCE]

GRILLED CHICKEN BITES [VEGGIES & QUESO]

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

carafe 20

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 & paula's grapefruit

glass 10/lg

glass 14

carafe 27

SOCIAL-MOSAS [serves 4+]

2 bottles of bubbles + 2 mix-ins

fancy-mosas 52/basic-mosas 36
additional juice 2/ea
additional boozy combo 3/ea

HOUSE COCKTAILS

ESPRESSO MARTINI

stoli vanilla vodka, espresso, cream, kahlua, creme de cacao

12

CINNAMON APPLE MULE [NEW]

deep eddy vodka, fresh apple cider, cinnamon, ginger beer

10

RED APPLE SANGRIA [NEW]

Poached apple red wine, lemon juice, fruit

9



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

tx bourbon, angostura bitters

12

SPICY STRAWBERRY MARG

socorro tequila, paula's orange, jalapeño, strawberry, tajin

10

SEASONAL FROMOSA

frozen classic, spike of vodka

glass 10/lg

glass 16

carafe 28

PRICKLY PEAR FROZEN MARG

tequila, prickly pear, orange liqueur, lime

glass 10/lg

glass 16

carafe 28

@dishsociety

