

**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
KALERIA • 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!



→

*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

SNACKS

CRISPY CAULIFLOWER BITES [NEW]	hot chili garlic honey, nori seasoning, cilantro, ranch dressing	10
PRETZELS & QUESO	smoked gouda queso, warm pretzel bread [extra pretzels +2.25]	7
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
COTTAGE CHEESE & BERRY TOAST [NEW]	multigrain toast, whipped cottage cheese, seasonal berries, granola crumble, honey, chia seed, mint	10

MAINS

DECONSTRUCTED CHICKEN POT PIE [NEW]	farm fresh carrots, potatoes, peas, & onions with puff pastry	8/13.5
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
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 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
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
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
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]	13.5
TEXAS PECAN PESTO PASTA [v]	fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan [add your favorite protein]	13.5

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	16
	crispy baja shrimp* & sriracha aioli OR seared chimi steak & chimichurri aioli	

FARMERS PLATE choose a protein & any two sides
chicken breast 16 | gulf shrimp* 18 | citrus salmon* 22 [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	7.5	SAUTEED GREENS	4.25
HONEY BACON** BRUSSELS SPROUTS	7	BLACK BEANS	3	SLICED 1/2 AVOCADO	3
SMOKED GOUDA GRITS	5	SEASONAL FRUIT	4	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	14.5
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	13
APPLE PECAN SALAD [gf, v] organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette	14
COBB SALAD [gf] romaine & organic greens, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard	18
QUINOA STUFFED AVOCADO [gf, v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, & organic greens with white balsamic vinaigrette	11
CRISPY CHICKEN KALE CAESAR SALAD tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, olive oil, classic caesar dressing	15.5

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	15.5
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]	15
GRILLED PESTO CHICKEN SANDWICH grilled chicken breast, house tx basil-pesto marinade, tx goat cheese, sliced tomato, parmesan, arugula & organic greens, pretzel bun	15.5
TURKEY AVOCADO SANDWICH sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	16
BLT SANDWICH bacon, organic greens, sliced tomato, over easy vital farms egg* & garlic aioli, toasted multigrain [add avocado +3]	13
CHICKEN SALAD SANDWICH chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	11

BRUNCH ALL DAY

TRADITIONAL BREAKFAST two vital farms eggs*, bacon, multigrain toast, & seasonal fruit [sub grits +1]	13.75
CHICKEN & BISCUITS two house buttermilk biscuits, fried chicken, & house gravy [make it spicy**+1.25]	16
BRISKET & EGGS chopped tx brisket, tomatillo salsa, pickled onions, cilantro, & two sunny side vital farms eggs* on smoked gouda grits [add biscuit +4]	19
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	8.5
NUTELLA FRENCH TOAST [v] thick cut pain de mie dipped in vanilla custard with nutella, berries & powdered sugar	13

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	7.5
hot or iced		Enso Signature Uji ceremonial	
ESPRESSO	3.75	hot or iced	
MACCHIATO	4	CHAI LATTE	6/8
CORTADO	4	hot or iced, make it dirty +3	
		HOT TEA	4
		green black chamomile	

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

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]



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



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

LONE PINT yellow rose ipa	8
EUREKA HEIGHTS buckle bunny cream ale	7
SOUTHERN STAR bombshell blond	5
SAINT ARNOLD amber	6
FREE & EASY NONALCOHOLIC IPA	5

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

HOUSE BLOODY MARY

bloody revolution mix, tito's handmade vodka

BASIC-MOSA

bubbles + choice of juice [oj, prickly pear, pineapple, grapefruit, cranberry]

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

SOCIAL-MOSAS

[serves 4+]
2 bottles of bubbles + 2 mix-ins

glass 10/lg glass 14
carafe 27

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

CINNAMON APPLE MULE [NEW]

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

RED APPLE SANGRIA [NEW]

Poached apple red wine, lemon juice, fruit

BLOOD ORANGE LALO-MA

lalo blanco tequila, liber & co blood orange cordial, jarritos grapefruit soda, fresh lime

LAVENDER BLUSH

dripping springs lemon vodka, rosé, lavender, lemon

TEXAS OLD FASHIONED

tx bourbon, angostura bitters

SPICY STRAWBERRY MARG

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

SEASONAL FROMOSA

frozen classic, spike of vodka

PRICKLY PEAR FROZEN MARG

tequila, prickly pear, orange liqueur, lime



glass 10/lg glass 16
carafe 28

glass 10/lg glass 16
carafe 28

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