

SALADS & HUMMUS

CUCUMBER TOMATO SALAD \$12
heirloom tomato, cucumber, sumac, burrata, crispy pita

CHOPPED SALAD \$14
artichokes, bell pepper, crispy chick peas, mint, feta, olives, tomato, onion, avocado vinaigrette

LITTLE GEM SALAD \$9
shaved farm vegetables, brioche crouton, black pepper-parmesan dressing

ADD ON
*zatar spiced chicken kabob \$10
grilled wagyu beef \$14
miso-tahini glazed salmon \$13*

TOASTED SESAME HUMMUS \$10
chimichurri, smoked olive oil, garlic chips

GRILLED BEEF HUMMUS \$14
truffle cherry relish, arugula, manchego

GRILLED FOCACCIA \$5
garlic butter

SMALL PLATES

MARINATED SPANISH OLIVES \$5
HOUSE PICKLES \$4
MARCONA ALMONDS \$5

ARTISANAL CHEESE \$13
truffle honeycomb, marcona almond, jam, raisin walnut bread

SALUMI \$15
house pickles, whole grain mustard, smoked bone marrow butter, lavash

BEEF CARPACCIO \$16
red pepper relish, shaved goat cheese, muskrat greens, limes

FOIE TORCHON \$12
apple butter, crispy parsnip, vanilla

DUCK CONFIT OMELETTE \$14
roasted pumpkin, frisee, gruyere mornay, chives

GRILLED BROCCOLINI \$9
guajillo tahini, toasted hazelnuts, chimichurri, lemon

SALT-BAKED SWEET POTATO \$11
braised wild mushrooms, miso, black truffle vinaigrette

BEEF TARTARE \$16
roasted bone marrow, cured egg yolk, italian relish

CARAMELIZED BRUSSELS
SPROUTS \$10
almonds, torn mint, charred tomato, lime

GREEK "TOSTADA" \$14
short rib, olive, feta, cucumber, red onion, mint

MARKET FISH

OVEN ROASTED \$26
miso-tahini, turmeric glazed orzo, almonds, marinated tomatoes, spicy cilantro purée

STEAMED \$24
roasted maitakes, shaved fennel, mushroom-bacon broth

PAN SEARED \$28
moroccan spiced tomatoes, garbanzo beans, shallot butter, garlic chips

CRUDO \$22
zatar seared, pear, smoked labnah, trout roe

FROM THE FARM

PAINTED HILLS FILET \$42
braised cabbage, thyme butter, wild mushrooms, short rib crust

CORNISH CHICKEN \$24
zatar marinated, garlic smashed potatoes, pickled onion, citrus salad, tzatziki

CAPRA LAMB SHANK \$38
ricotta gnocchi, turmeric butter, grilled leeks, honey-pistachio gremolata,

44 FARMS BOLOGNESE \$21
black pepper ricotta, fennel pollen, house focaccia, parmesan

HERITAGE PORK BELLY \$22
smoked onion polenta, fennel, pickled peppers, verjus reduction

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity will be included on parties of six or more.

COCKTAILS

SO FRESH AND CLEAN <i>cucumber vodka, chateau aloe, basil, honey, lime</i>	\$ 14
PICKLES & SPICE MAKES THINGS NICE <i>gin, lillet, pickle brine, orange bitters</i>	\$ 14
RYE MEAD A RIVER <i>rye whiskey, mead, cinnamon, lemon</i>	\$ 14
BOURBON & FIG <i>bourbon, amaro, caramelized fig, lemon, walnut bitters</i>	\$ 14
LOVE FIELD <i>apple brandy, amaro, aperol, lemon</i>	\$ 14
APPLES & EVE <i>tequila, lime, daisy syrup, apple cider</i>	\$ 14
GRAPES OF WRATH <i>cognac, red wine, allspice dram, lemon</i>	\$ 14
1912 <i>balcones texas bourbon, bitters, sugar, orange peel</i>	\$ 14

PACKAGED

STELLA ARTOIS <i>5.0% abv, Belgium</i>	\$ 7
DAY BREAK <i>5.0% abv, Fort Worth, Texas</i>	\$ 7
BOCKSLIDER <i>5.6% abv, Fort Worth, Texas</i>	\$ 7
LOCAL BUZZ <i>5.4% abv, Dallas, Texas</i>	\$ 7

SPARKLING

Campo Viejo Cava, <i>Spain</i>	\$9/32
Szigeti, Gustav Klimt, Blanc de Blanc, 2012..... <i>Neusiedlersee, Austria</i>	\$16/60
Le Mesnil, Blanc de Blancs, NV..... <i>Champagne, France</i>	\$29/112

WHITE

Puleo, <i>Pinot Grigio, Veneto, Italy</i>	\$9/32
Jermann, 2016..... <i>Pinot Grigio, Friuli, Italy</i>	\$11/40
Selva, 2016, Albana di Romagna, <i>Albana, Emilia-Romagna, Italy</i>	\$12/44
Domaine Skouras, 2018..... <i>Moschofilero, Peloponnese, Greece</i>	\$12/44
Cloudfall, 2017..... <i>Sauvignon Blanc, Monterey County, California</i>	\$14/52
Talbott, 2014..... <i>Chardonnay, Santa Lucia Highlands, California</i>	\$14/52
Domain de la Denante Saint-Veran, 2015..... <i>Chardonnay, Davaye, France</i>	\$16/60
Château de la Greffiere, Vieilles Vignes, 2017..... <i>Chardonnay, Mâcon, France</i>	\$15/56
Domaine de Mourchon, La Source, 2017..... <i>Viognier, Grenache Blanc, Côtes du Rhône, France</i>	\$16/60

TAPPED

KRONENBOURG <i>5.5% abv, Obernai, France</i> ...\$	8
YELLOW ROSE IPA <i>6.8% abv, Magnolia, TX</i> \$	8
ROTATING TAP <i>seasonal selection</i>	\$ 8

ROSÉ

Domaine de la Croix, Cuvée Irrésistible, 2017..... <i>Côtes de Provence, France</i> Domaine de la Croix, Cuvée	\$11/40
Chateau de Paraza, Cuvée Spéciale, 2018..... <i>languedoc, France</i>	\$10/36
La Spinetta, Il Rosé Di Casanova, 2018..... <i>Tuscany, Italy</i>	\$13/48

RED

Scarpetta, Frico Rosso, 2018..... <i>Sangiovese, Merlot, Tuscany, Italy</i>	\$9/32
Veraz, 2016..... <i>Garnacha, Campo de Borja, Spain</i>	\$12/44
Domaine La Manarine, 2016..... <i>Garnacha, Côtes du Rhône, France</i>	\$13/48
Château Ksara, 2016..... <i>Cabernet, Bekaa Valley, Lebanon</i>	\$14/52
Embruix de Vall Lach, 2016..... <i>Merlot Blend, Priorat, Spain</i>	\$17/64
Givry, Chofflet Valdenaire, 2017..... <i>Pinot Noir, Burgundy, France</i>	\$17/64
Belle Pente, 2015..... <i>Pinot Noir, Yamhill-Carlton, Oregon</i>	\$18/68
Eco Terreno, 2014..... <i>Cabernet Sauvignon, Alexander Valley, California</i>	\$19/72
Tenuta Frescobaldi di Castiglioni, 2015..... <i>Cabernet Blend, Tuscany, Italy</i>	\$19/72