

Meat & Cheese Spread

\$22

house selected cheese & dry cured meats, seeded mustard, pickled veggies & cornichons, toasted nuts, dried fruit, jalapeño bacon jam, fig & balsamic confit and crunchy sourdough baguette

Oeuf de Monde (Society Egg)

\$9

creamy truffled basil egg salad stuffed deviled eggs, bacon & balsamic (GF)(VO)

Stacked Fried Green Tomatoes

\$10

seasoned panko crusted, stacked with creamy goat cheese, mushroom & onion chutney, roasted beets and baby arugula, served with smoky spiced aioli (V)

Fire Roasted Artichoke

\$12

split and grilled with EVOO, balsamic & caramelized garlic, served with boucheron toast, truffled aioli & lime garlic mayo (V)

House-smoked Wings

\$11

pecan & mesquite smoked & fried, peach-pepper & sriracha bbq sauce tossed, served with home-made blue cheese dressing and bread & butter pickles (GF)

Monkey Bread

fluffy pull apart rolls with garlic, rosemary & alderwood smoked sea salt, served w/whipped honey butter (V)(VEO) \$6

with bacon jalapeño jam \$7

bacon, onion & jalapeno with brown sugar, molasses & espresso

with friends \$11

triple creme brie, mixed olives, sopressata salami & country mustard butter

with ratatouille & baked goat cheese \$10

roasted sweet tomato raguot with eggplant, zucchini, bell pepper & carrot (V)

with kale & artichoke soufflé dip \$12

creamed with pecorino, mozzarella & fresh herbs (V)

Bistro Pommes Frites

\$8

shoestring french fries, thin & crisp, plenty to share

Not so Standard - sea salt, parmesan & truffle oil with smoked paprika aioli (V)(GF)

Mas! Mas! - bbq brisket, sweet corn, black beans, onion & peppers, queso fresco and pico de gallo, with garlic lime aioli (GF)

Bacon & Blue - hickory smoked bacon, crumbled blue cheese and green onion with spicy bourbon bbq sauce (GF)



SIGNATURE SLIDERS \$15

Served as pairs with
fries and garden greens.

Cowboy

sesame seed roll, 44 farms salisbury steak burger, cheddar, smoky bacon & fried onion strings, topped with house-made bourbon bbq sauce

Cowgirl

all the greatness of our famous cowboy slider made with grilled chicken instead of burger + spicy pepper relish (GFO)

Southern Chicks

texas toast baguette, fried chicken tenders, butter lettuce, ripe tomato, bread & butter pickles & lime garlic mayo

Green Eggs & Ham

toasted pretzel roll, truffled basil egg salad, bacon jalapeño jam & baby field greens (VO)(GFO)

Mob Boss

garlic buttered sourdough roll, herb breaded eggplant, sun dried tomato meatloaf, fresh mozzarella & home-made marinara

Chicken Fried Steak & Eggs

tx yeast roll, black pepper chicken fried steak, fried egg, arugula, house pickled jalapeños, mayo & sausage cream gravy

Reuben & Rebecca

toasted rye roll, smoked brisket, spiced pastrami, gruyere, provolone, chipotle coleslaw, seeded mustard & dill pickles (GFO)

Brasserie

rosemary garlic roll, slow cooked 44 farms beef cheek smothered in red wine mushroom reduction, sliced red potato, brie & smoked paprika aioli (GFO)

Fried Green Tomato BLT

warm pretzel roll, tart fried green tomato, thick sliced hickory smoked bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)

The Picnic

toasted ciabatta roll, smoky bbq brisket, aged white cheddar, red cabbage slaw and dill pickles (GFO)

Sorry Charlie

multigrain wheat roll, seared tuna filet, mixed sprouts, home-made pickled carrot tartar sauce & sweet tomato jam (GFO)

upgrade your fries to any bistro pommes frites for \$2
sub sweet potato fries for \$1
gluten free bread available upon request



Slow Roasted Pork Loin, Apple & Pear **\$13**

mixed field greens, honey curried cashews & sharp white cheddar, drizzled with rice wine saffron vinaigrette (GF)

Goat Cheese Crostini & Shaved Grilled Chicken **\$14**

garden greens, grape tomatoes, golden currants, pine nuts and crisp onion bits dressed in rosemary balsamic vinaigrette

Buttermilk Fried Chicken & Pickled Veggie **\$13**

kale and field greens, red cabbage, creamy herbed chevre, beet & cranberry melange, mixed sprouts, buttermilk biscuit crouton crumble & house-made ranch

Asian Chopped Salad - with Hoisin Beef or Grilled Chicken **\$14**

shredded greens, napa cabbage, romaine, cucumber, carrots, green onion, mint & cilantro, tossed with toasted almonds & crunchy ramen, sesame ginger & lime peanut dressings (VEO)(GFO)

Spinach Salad **\$11**

baby & mature spinach leaves, sun dried tomatoes, shaved gruyère, chopped bacon and warm bacon shallot dressing (GF)
make it caprese style w/fresh mozzarella, basil & roma tomatoes + \$5

Rocket & Couscous **\$12**

arugula, basil olive oil infused mini pearl pasta, cherry tomatoes, apricot, julienned carrot, feta cheese & pumpkin seeds with pomegranate basil vinaigrette (V)

Green Goodness **\$12**

butter leaf, romaine, endive, english cucumber, spring onion, steamed edamame, granny smith, sweet globe grapes, finished with toasted honey walnuts, crumbled blue cheese and pesto mustard dressing (V)(VEO)(GF)...try it with salmon! + \$8

Brussels Toss **\$13**

heart of romaine, arugula, flash fried brussels sprouts, scallions, sliced almond, pumpernickel croutons and sweet-tart vinaigrette (VE)(GFO) + blue cheese \$2

Club Cobb Wedge **\$14**

smoky ham, chicken breast, bacon, cucumber, grape tomato, avocado, egg, feta-blue cheese blend, with lemon roquefort vinaigrette & focaccia toast (GFO)

Market Soups **\$4 cup / \$6 bowl**

- tomato & fennel bisque (VE)
- roasted chicken, kale & hominy coulis (VEO)(GF)

add grilled or fried chicken \$4, grilled tuna or salmon \$8

tiger prawn scampi \$9

add a cup of soup to any salad for \$3



Nuts & Bolts

Sundried Tomato & Prosciutto Meatloaf

tender, oven baked sirloin, spicy italian sausage & lean turkey topped with tomato brown gravy and parmesan \$16

Rosemary Chicken Confit

crisp & tender, breast, thigh and leg, perfectly seasoned in a pearl onion & white wine broth (GF) \$15

Peppercorn Crusted Filet

8oz. beef tenderloin with joue de boeuf, red wine & mushroom reduction (GF) \$29

Three Finger Pork Chop

14oz. grilled maple & onion basted chop with bourbon apple chutney (GF) \$19

Grilled Ahi or Salmon Steak

8oz. wild caught filet, finished with lemon, olive oil & thyme jus (GF) \$17

Pork Pot Roast

garlic clove stuffed pork loin, slow roasted until fork tender, topped with our savory mushroom brown gravy \$15

Provisions

3 Pig Truffled Mac & Cheese

smoky diced bacon, pancetta, honey ham & white truffle oil \$12

French Onion Mac & Cheese

caramelized onion, fresh bay, white wine & creamy gruyere cheese sauce topped with toasted onion bits (V) \$10

Radiatore #87

pasta, citrus & olive oil, local tomato, seasonal veggies, wilted greens & ricotta (V) \$13

Potato & Fennel Gratin

baby red potato & thin sliced fennel layered with gouda, fontina, adged white cheddar bechamel & smoked paprika, baked until bubbly (V) \$9

Eggplant Napoleon

bread crumb crusted eggplant, fresh ricotta, mozzarella & provolone w/ home-made marinara (V) \$12

Pork Belly & Collard Green Smashed Potatoes

crisped pork belly & greens combined with buttery spuds (GF)(VO) \$10

Stems, Stalks, Leaves & Roots

Bacon & Onion Braised Brussels Sprouts

caramelized garlic and balsamic dressing (GF)(VO)(VEO) \$10

Skillet Seared Cauliflower

toasted pine nuts, golden currants, shallots & sea salt (GF)(VE) \$9

Roasted Root Veggies

parsnip, turnip, rutabaga, carrot, potato, sweet onion, garlic & herbs (GF)(VE) \$8

Char-grilled Zucchini & Green Beans

capers, feta & toasted almonds (GF)(V)(VEO) \$8

add grilled or fried chicken \$4, grilled tuna or salmon \$8,
tiger prawn scampi \$9



Buttermilk Creme Brulee Bar **\$5**

shortbread buttermilk pie bar topped with caramelized sugar & basil berry syrup

Fudgy Chocolate Brownie **\$6**

freshly baked, rich & gooey, topped with honey child's vanilla or black chocolate frozen custard & chocolate sauce

Menage a Trois Cobbler **\$6**

three seasonal berries and creme de cassis, layered with buttermilk biscuit & brown sugar struesel

Lemon Meringue Tartlet **\$7**

lemon curd filled shortbread crust, topped with toasted italian meringue

Salted Caramel Apple Tarte **\$7**

spiced apples, buttery pie crust & salted caramel sauce

Chocolate Pecan Tarte **\$7**

sweet and gooey pecan pie embellished with dark chocolate morsels

Pecan Praline Bread Pudding **\$6**

creamy custard soaked croissants topped with buttermilk pecan praline chips & melted vanilla bean ice cream sauce

Flourless Chocolate Torte **\$6**

decadent, rich & packed with chocolate, silky agave amaretto glaze (GF)

Market Cupcakes **\$4**

lemon white chocolate | cocoa mousse stuffed red velvet | carrot cake | strawberry

Honey Child's Sweet Cream Frozen Custard **\$5**

vanilla or black chocolate + seasonal specials, ask for what's new! (GF)

Coffee + Tea

flat white / cappuccino / cortado / macchiato **\$3**

espresso **\$2** | latte **\$3.25** | vanilla latte **\$3.75** | mocha/white mocha **\$4**

coffee **\$2.50** | café au lait **\$3** | hot chocolate **\$3** | iced tea **\$2.50**

house-made chai / matcha latte **\$4.50**

FEATURING LOCAL TRISHNNA HOT TEAS \$3.50

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian

(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

