

SPECIALTY DRINKS

POOLTIME

Bourbon, Bell's Pooltime Ale, Cherry, Walnut Bitters, Lemon | 8

BELL'S POOLTIME CHERRY ALE, 5%

Belgian inspired wheat ale with notes of tart cherries, light clove & a bright, fruity character

Comstock, MI | 6

2016 HENDRY ALBARIÑO

Bright and citrus-driven with notes of green apple and nectarine | Napa Valley, CA | 11 / 44

FARM TO TABLE

MARKET PLATE

Canary melon, watermelon radish, sweet pickled peppers, tarragon, watercress, baby arugula, yogurt vinaigrette | 8.95

Animal Farm (Cat Springs), Pink Tractor Farms (Blacno), Johnon's Backyard Garden (Austin), Lone Star Herbs (League City)

ANTONELLI'S CHEESE PLATE

- ◆ Little Boy Blue (Wisconsin/Sheep's Milk/Blue)
- ◆ Reading Raclette (Vermont/Cow's Milk*/Semi-Soft)
- ◆ Sheep's Milk Cheddar (Wisconsin/Sheep's Milk/Firm)

Housemade Garnishes: Dragonfruit jelly, pickled eggplant, butternut squash puree | 14.95

Antonelli's Cheese (Austin), Pitaya Farms of Texas (Raymondville), Engel Farms (Stonewall), Buena Tierra (Fredonia)

MARKET BRUSCHETTA

Caponata, fried capers, lemon ricotta, baguette | 8.95
Engel Farms (Stonewall), Village Farms (Marfa), Lone Star Herbs (League City), Antonelli's Cheese (Austin)

* Consuming raw or unpasteurized dairy products may increase risk of foodborne illness

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HOUSEMADE DESSERTS

Add a scoop of vanilla ice cream for 95¢

KENTUCKY BOURBON PIE

Flaky pie crust, dark chocolate, pecans | 5.95

DOUBLE-CRUST APPLE PIE

Granny Smith apples, cinnamon, lemon | 5.95

PEANUT BUTTER PIE

Peanut butter mousse, dark chocolate ganache | 5.95

POP-TARTS: THURSDAY ONLY!

Rotating seasonal flavor | 5

HAPPY HOUR!

Weekdays from 2:30pm - 6:30pm

BITES:

Fried Pickles | Cornmeal breading, buttermilk dressing | 3

Tomato Bread | Tomato, garlic, crispy prosciutto, fresh thyme, EVOO, baguette | 4

Bacon & Gorgonzola Fries | Gorgonzola vinaigrette, bacon, parsley, chives | 4

Avocado Toast | Avocado, goat cheese, pickled shallots, crushed walnuts, basil, EVOO, wheat toast | 4

Chicken Salad Sandwich | Chicken Salad, arugula, lemon vinaigrette, spicy relish, sourdough | 5

Veggie Sandwich | Chickpea salad, shaved cucumbers, red onion, Kalamata olives, tomatoes, romaine, herb & red wine vinaigrette, sourdough | 5

DRINKS:

Select Canned Beers | 2.50

Well Liquors | 3

White Sangria | 4

Rosé | 5



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