



BREAKFAST
6:30AM-11:30AM

TWO EGGS, ANY STYLE *GF

Breakfast potatoes | choice of bacon or chicken sausage | 16

OMELET INNOVATION *GF

Choice of ham, bacon, chicken sausage, peppers, onion, mushrooms, cheddar jack, swiss, provolone | 18

GRAND BENEDICT *

English muffin | ham | poached egg | hollandaise | breakfast potatoes | 18

CHORIZO BREAKFAST TACOS *

Cage free egg | chorizo | onion | jalapeno
breakfast potatoes | 16

PANCAKES ^{VG}

Berry compote | 17

ORGANIC YOGURT PARFAIT ^{GF VG}

Greek yogurt | house granola | organic berries | local honey | 10

McCANN'S STEEL-CUT OATMEAL ^{VG}

Fresh berries | house granola | brown sugar | 12

BREAKFAST SIDES

BREAKFAST POTATOES | 4

CHICKEN SAUSAGE | 4

BACON | 4

TOAST | 4

FRUIT | 8

BERRIES | 9

^{GF} GLUTEN FREE OPTIONS

[^] VEGAN OPTIONS

^{VG} VEGETARIAN OPTIONS

*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

ALL DAY
11:30AM-10:30PM

STARTERS

SOUP DU JOUR

Daily soup creation | 9

ROASTED BEETS ^{GF VG}

Black pepper & honey chev spread | pecan cookie mustard greens | 15

MARKET SALAD ^{GF VG}

Chef's seasonal accompaniments | 12
-add protein: chicken | 6, shrimp | 8, salmon* | 9

CHOPPED SALAD ^{VG}

Mesclun mix | edamame | feta | puffed barley
Pickled red onion | everything cucumber
dried cranberry | charred leek vinaigrette | 13
-add protein: chicken | 6, shrimp | 8, salmon* | 9

LUMP CRAB CAKES

Aruqula | remoulade | 16

MOJO PORK TACOS^{GF}

Compressed tomatillo relish
avocado crema | lime | 14

OAXACA HUSH PUPPIES

Gristmill corn | goat horn peppers | chipotle aioli | 10

CRISPY BRUSSELS

Miso aioli | chorizo "bacon" | toasted nuts | 12

GREEN CHILI QUESO ^{VG}

Cilantro | onion | hot sauce
crispy tortilla chips | 10
-add chorizo | 2

HOUSE FLATBREAD

choice of three cheese, pepperoni,
or vegetable | 14

CRISPY WINGS

Buffalo sauce | house ranch | 14
-add house cut fries | 4

SANDWICHES

HOUSE BURGER *

Tomato | lettuce | house made pickles | onion cheddar |
dijonaise | brioche | 17
-choice of side salad or house cut fries
-add bacon, fried egg* | 2
-add mushrooms, bleu cheese | 3
-Impossible Burger[^] available upon request

GRILLED CHICKEN SANDWICH

Tomato | lettuce | house made pickles | onion
pepperjack | chipotle aioli | brioche | 16
-add bacon | 2

ANCHO CHICKEN WRAP

Confit chicken | tomato | chipotle aioli
arugula | bacon | tortilla wrap | 14
-choice of side salad or house cut fries

LOBSTER ROLL

Arugula | shaved fennel | house made chili powder
caramelized lemon | fermented tomato | 19
-choice of side salad or house cut fries

ENTREES

PEPPER CRUSTED FILET MIGNON * ^{GF}

Malabar peppercorns | bordelaise | grilled asparagus
crispy fingerlings | bacon vinaigrette | 45
-add shrimp | 8

CRISPY CHICKEN THIGH MEDALLIONS

Sweet potato mousse | charred broccolini
spiced pepita crumble | herb butter | 29

STEAK FRITES *

8 oz. market choice | chimichurri
artisan greens | house cut fries | 32
-add shrimp | 8

CAST IRON SEARED DIVER SCALLOPS

Cauliflower puree | rice cracker
curried peanuts | nasturtium | 28

WINTER CARBONARA PASTA ^{VG}

Artisinal pasta | caramelized leeks
roasted maitake | toasted pecan | marsala cream
baby kale | grana padano | fresh herbs | 19
-add protein: chicken | 6, shrimp | 8, salmon* | 9
lobster | 9

MISO ROASTED SALMON

Marinated radish | cilantro sticky rice
"kimchi" baby bok choy | spicy wonton | 33

VEGETABLE STIR FRY [^]

Mushrooms | broccolini | baby bok choy
sweet peppers | garlic ginger soy
jasmine rice | 19
-add protein: chicken | 6, shrimp | 8, salmon* | 9

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[^] VEGAN OPTIONS

^{VG} VEGETARIAN OPTIONS

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BAR MENU

HAND CRAFTED COCKTAILS

TIKI STYLE

Bacardi Dragon Berry | Absolut Citron | quince | piloncillo | pineapple | 16

GIN 'N' PEPPER

Beefeaters | orange liquor | lime | house lemon-pineapple syrup | black pepper | 16

MONTE CARLO

Bulleit Rye | Benedictine | Lilet | house lemon-pineapple syrup | 17

TEQUILA SUNSET

Casamigos Reposado | orange liquor | lime | house cranberry-rosemary syrup | 17

ANCHO BOURBON FIZZ

Makers Mark Bourbon | Ancho Reyes | lemon | egg white | chipotle salt | 17

BOTTLE & DRAUGHT BEER

BOTTLE | 7

Bud Light
Budweiser
Miller Lite
Michelob Ultra
Coors Light
Heineken
Corona | Corona Light
Sam Adams Boston Lager
Bass Ale
Shiner Bock
Dos Equis
Blue Moon
Sapporo

CRAFT BOTTLE | 8

Stone IPA
Alamo Golden Ale
Temptress Milk Stout

BELGUIM STYLE | 16

Unibroue "La Fin Du Monde"

DRAUGHT | 9

Armadillo Honey Please
Deep Ellum Dallas Blonde
Texas Ale Project 50ft Jack Rabbit
Shannon Irish Red
Stella Artois

WINE LIST

SPARKLING

Canvas Brut	12	44
Mumm Napa Cuvee	17	69

CHARDONNAY

Canvas Chardonnay	12	44
Franciscan Chardonnay	15	63
Chalkhill Sonoma Chardonnay	17	69

PINOT GRIGIO

Canvas Pinot Grigio	12	44
The Seeker Pinot Grigio	13	52

OTHER WHITE

Murphy Goode Sauvignon Blanc	13	52
Belleruche Rose	13	52
Seeker Reisling	13	52
Caymus Conundrum White Blend	15	63
St Supery Moscato	15	63

CABERNET

Canvas Cabernet	12	44
Rodney Strong Cabernet	15	63
Halter Ranch Synthesis Cabernet	20	83

PINOT NOIR

Canvas Pinot Noir	12	44
Erath Pinot Noir	15	63
Meiomi Pinot Noir	17	69

OTHER RED

Canvas Merlot	12	44
Austin Hope Troublemaker	15	63
Salentein Portillo Malbec	16	66
Caymus Conundrum Red Blend	17	69
Napa Cellars Zinfandel	18	74

DESSERT

VANILLA CRÈME BRULEE

Fresh berries | artisanal cookie | 10

DULCE DE LECHE CHEESECAKE

Goats milk caramel | fresh berries | 10

TRIPLE CHOCOLATE BROWNIE SUNDAE

Warm brownie | chocolate chip ice cream | candied nuts
chocolate sauce | sea salt | 10

ORGANIC FRESH BERRIES

Seasonal selection | 9

CHEF'S CHOICE ICE CREAM

Seasonal selection

1 Scoop | 4

3 Scoop | 10