SMALL BAR BITES

MARCONA ALMONDS $3
Salted or Spicy Paprika

SWEETY DROP PEPPERS $3

CASTEL VETRANO OLIVES $3

COMBO OF ALL THREE ABOVE $8

THAI BASIL–SEASONED HOUSE–MADE POTATO CHIPS $3

SEASONED HAND–CUT KENNEBEC FRIES WITH AIOLI $4

EAGLE MOUNTAIN GRANBURY GOLD GOUDA, CRACKERS $6

GOAT CHÈVRE FROM LATTE DA DAIRY, CRACKERS $6

APPETIZERS

LOCAL CHEESE PLATE $14.95
A Trio of Cheeses from Our Favorite Local Cheesemakers with Pickled Green Beans, Spiced Texas Pecans, Sweety Drop Peppers, Flatbread Crackers · G · V ·

HUMMUS & LAVASH CRACKERS $9.95
Middle Eastern-Style Garbanzo Bean Dip with Za’atar-Spiced Lavash Crackers, Texas Arbequena Olive Oil, Honey Doe Farm Goat Feta, Kalamata Olives, Local Rebel Tomatoes, Fresh Herbs · G · V ·

MEXICAN SHRIMP COCKTAIL ** $13.95
Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, Pico de Gallo. Served with Blue Corn Chips · G ·

MUHAMMARA DIP & LAVASH $9.95
Roasted Red Pepper and Walnut Dip seasoned with Pomegranate Molasses, Garlic, Lemon. Served with Lavash Crackers, Drizzle of Texas Olive Oil, Cucumbers · V ·

ROASTED ASIAN–STYLE BRUSSELS SPROUTS $7.95
Seasoned with Tamari, Sriracha, Maple Syrup, Lemon, and Roasted till Crispy · G · V · BZ ·

BRESAOLA & ARUGULA $10.95
Italian Salt-Cured Beef, Thinly Sliced, Served with Arugula, Granny Smith Apple, Grana Padano Cheese, Mustard Dressing · G ·

SWEET POTATO FRITTERS $8.95
Deep-Fried Sweet Potato and White Cheddar Fritters with Housemade Apple Butter · V ·

Bon Appétit – food services for a sustainable future

· G · Item can be prepared without gluten. · BZ · Blue Zones Project® · V · Vegetarian item.
* There is a risk associated with raw shellfish, undercooked proteins, etc. ** Shellfish Allergy