Small Plates
Happy Hour Food Starts at 4:00 (price in red)

- **VEGAN MEATBALLS** $10  **HH 8**
  BEYOND MEAT, EGGPLANT ROMESCO, GOLDEN BEET SAUERKRAUT, CREOLE MUSTARD

- **ARTICHOKE DIP** $9 ** HH 7**
  SPINACH, CASHEW QUESO, ALEPPO PEPPER, HOUSE CORN TORTILLA CHIPS

- **BURRATTA AVOCADO TOAST** $8  **HH 6**
  HEIRLOOM TOMATO, BASIL OIL, BALSAMIC REDUCTION, WHEAT TOAST

- **MAC & CHEESE** $9  **HH 6**
  SMOKED GOUDA, TEXAS RICOTTA, CHEDDAR, PARMESAN

- **ROASTED ACORN SQUASH** $7  **HH 6**
  PICKLED ONION, MICRO CILANTRO, MISO-CARAMEL SAUCE

- **CLASSIC TX CHEESEBURGER** $13  **HH 9**
  44FARMS BEEF, LETTUCE, TOMATO, PICKLES, ONION, CHEDDAR, “SECRET SAUCE”, POTATO BUN

- **SEASONAL HUMMUS** $8  **HH 6**
  RED BEETS, GOAT RICOTTA, CRUDITÉ, OLIVE OIL, FRENCH BAGUETTE, ESPELETTE PEPPERS

Dinner Entrees
(only available after 5)

- **AUTUMN SALMON** $18
  BABY KALE, ISREALI COUS COUS, PUMPKIN SEEDS, CRANBERRIES, ROASTED DELICATA SQUASH & MAPLE CIDER VINAIGRETTE

- **44 FARMS POT ROAST** $16
  SERVED OVER ROASTED RAINBOW CARROTS AND CHEDDAR PARM GRITS

- **PAN-FRIED CHICKEN** $15
  PANKO BREADED CHICKEN BREAST, SAUTEED BROCCOLINI, FRISEE SALAD, RED ONION, EGG VINAIGRETTE

- **GULF SEAFOOD GUMBO** $16
  BEANS, BROWN RICE, SCALLIONS & TOAST POINTS

- **AUTUMN POWER BOWL** $14
  PURPLE HULL PEAS, RUBBED KALE, TRI-COLOR QUINOA, SPICED TOFU, CRISPY BRUSSELS, ACORN SQUASH, POMEGRANATE SEEDS, MAPLE TAHINI

**POWER UPS:**
- GRILLED SALMON +$8
- VEGAN MEATBALLS +$5
- SHRIMP +$5
- GRILLED CHICKEN BREAST +$4

and what would you like to drink?

DRAUGHT WINES

- **3 NATIONS BREWING ROYAL BLOOD** 4  **HH 3**
  BLOOD ORANGE WHITE WHEAT / 5.5%

- **SOUTHERN STAR “BOMBSHELL BLONDE”** 4  **HH 3**
  BLONDE ALE / 5.25%

- **ST. ARNOLD’S “OCTOBERFEST”** 4
  MALTY & FULL-BODIED / 6.6%

- **8TH WONDER’S “WEISSTEIMER”** 4
  HEFEWEIZEN / 5.4%

- **ST. ARNOLD’S “ART CAR”** 4
  AMERICAN IPA / 7.3%

- **LONE PINT “YELLOW ROSE”** 8
  16.9OZ / IPA / 6.8%

PLEASE ASK YOUR SERVER ABOUT OUR CURRENT SELECTIONS!

WHITE/ RED/ ROSE