



smoke whisperers

table

F C POPPERS

smoked: chicken, dry rub, cheddar cheese, jalapeño / wrapped in bacon, hot sauce, dill ranch 11

STICKY CHICKEN CHIPS

crispy fried, vanilla maple bourbon glaze, dill ranch 12

P.E.I. MUSSELS*

tomato, red onion, bacon, lemon butter garlic broth, basil, toast points 14

ARTICHOKE DIP

spinach, mozzarella, parmesan, cream cheese, garlic, baguette 10

BABY BACK 1/2 RACK

choice of house dry-rub or bbq, seasonal pickles 14

WINGS

smoked; choice of buffalo or dry rub; celery, carrot, dill ranch 12

HUMMUS

smoked cannellini beans, sesame seed oil, carrot, radish, celery, pita 11

FRIED BUTTONS

crispy buttermilk mushrooms, dill ranch 10

board

PROTEIN & DAIRY

hickory & pecan smoked proteins, raspberry peppercorn brandy, walnut-pesto, grain mustard, cornichon, red dragon, deep elum blue, pub cheese, pickle, baguette 19

SALMON & BREAD*

vermont maple smoked salmon, lemon dill cream, egg, tomato, red onion, crispy caper, crostini 17

bowl

TOMATO & TOAST

roasted poblano & onion, toast; *decision: cup 5 | bowl 7*

TX CHILI

founders solid gold premium lager, pulled pork, fritos, sour cream, tomato, onion, jalapeño 10

produce

protein: bacon 3 | chicken 6 | turkey 7 | salmon 10

ARUGULA & EGG*

arugula, avocado, red onion, roasted beet, parmesan, tomato, radish, ssu egg, lemon vinaigrette 13

BERRY PECAN

field greens, avocado, mixed berries, cucumber, feta, balsamic 14

WEDGE

baby iceberg, tomato, red onion, bacon, gorgonzola, egg, chive, dill ranch 11

CAESAR

romaine, parmesan, crouton, caesar 12

plate

SHRIMP & GRITS*

stone-ground jalapeño gouda grits, sausage, ssu egg, arugula, shaved parmesan, brisket fat gravy 17

PORK & SPROUTS

smoked bone-in chop, raspberry peppercorn brandy, baby carrot, crispy brussels sprout 19

SALMON TERIYAKI*

seared & glazed honey teriyaki salmon, zucchini & squash spaghetti 22

STEAK & POTATOES

12oz ribeye, button mushroom, baked potato 32
shrimp +6

STREET TACOS

flour tortilla, avocado, sauteed onion, radish, feta, roasted poblano sauce, spanish rice, borracho beans
decision: zucchini 12 | pulled pork 13 | beef fajita 14

SMOKED BAKED POTATO

butter, caramelized onion, cheddar cheese, scallion, sour cream, bacon 9

PULLED PORK jalapeño, bbq +4

BEEF FAJITA pico, jalapeño, dill ranch +6

addition

stone-ground gouda grits 5

crispy sherry vinegar brussels sprouts 6

zucchini and squash spaghetti 6

side salad: field greens | caesar 6

borracho beans 5

cakes 7

sandwich served with fries

*sub: field greens | fruit | tots | tomato soup +1
gluten free bun +2½*

CHICKEN

brioche bun, muenster, tomato, red onion, pickle, adobo mayo 14

decision: crispy thigh | grilled breast

TURKEY

smoked & carved, sourdough, swiss, arugula, bacon, shaved red onion, walnut pesto mayo 14

PASTRAMI 15 24

groomed & mani(cured) wagyu brisket, pumpernickel, yellow mustard, pickle

COW* on a brioche bun

CHEDDAR mustard, mayo, LTOP 13½

J&O fried jalapeño & onion strings 14

B&B blue cheese, bacon, caramelized onion, tomato, mayo 15

CHEESE*

muenster & creamy pub cheese, parmesan-cruste sourdough, arugula 10; *pulled pork +4 | turkey +5 | pastrami +6*

hessler pie co. 10 | ice cream +2

apple | banana cream | chocolate | bourbon pecan

SAINT ARNOLD ROOT BEER 4

ROOT BEER FLOAT saint arnold root beer, vanilla bean ice cream, whipped cream 7

FEED COMPANY EXECUTIVE CHEF NANCY VASQUEZ

*consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

breakfast all day

protein: egg | bacon | beef bacon | sausage 3 per

COUNTRY BUN*

brioche bun, sausage, ssu egg, white cheddar, tater tots & field greens 10

CAKES

brown sugar buttermilk pancakes, served with vermont maple syrup *with*

BERRIES 10

BLUEBERRY cheesy scrambled egg, bacon 14

*CHICKEN** crispy chicken, ssu egg, sliced jalapeño 15

MIGAS

scrambled egg, chorizo, crispy tortilla strips, pico, avocado, cilantro, berries 11

CHORIZO STREET TACOS

flour tortilla, scrambled egg, cheddar, cilantro, berries 10

YOGURT & FRUIT

greek yogurt, berries, granola, tx honey 9

noble coyote coffee 3

cold brew nitro 6

KENTUCKY COFFEE coffee, bourbon, sugar, cream 7

MIMOSA 5

cocktail

F^{OR} C FASHIONED

woodford reserve double oaked, angostura, brown sugar, orange, luxardo cherry 15

QUEEN-B

el jimador reposado tequila, tx honey, mint coriander salt, lime 12

HOVA

citadelle gin, english cucumber, mint infused tx honey, blackberry, lemon, club soda 12

LUDEMAN

maple infused bourbon, angostura, lemon, burnt orange, rosemary 11

STEEL-CUP

woodford reserve, walnut, sugar, mint 13

SEABISCUIT SOUR*

weller special reserve, egg white, lemon juice, ginger infused tx honey, orange 12

CLASSICS old-fashioned, boulevardier, or manhattan 10

on tap

12 - POINT BUCK

jack daniel's old no. 7, angostura, strawberry, mint, lemon, ginger beer 12

TX MULE

grapefruit infused vodka, gosling's ginger beer, sugar, lime 10

BOURBON ICED TEA

old forester, mint & honey infused tea, lemon 9

lager & ale 5

austin eastciders grapefruit • 5%

dos equis xx lager especial • 4.2%

deep ellum dallas blonde • 5.2%

lakewood all call kölsch • 5.2%

shiner bock • 4%

bell's amber • 5.8%

real ale hans' pils • 5.3%

revolver blood & honey • 7%

anchor steam • 4.9%

left hand milk stout nitro • 6%

bell's two hearted ipa • 7%

deep ellum ipa • 7%

house lager 4

founders solid gold premium lager • 4.4%

rotators 6

BALLAST POINT | PETICOLAS

grape 🍷 | 🍷

brut, STE MICHELLE 8 | 32

brut rosé, POEMA 9 | 36

sauvignon blanc, EMOLLO 12 | 48

pinot grigio, NOBILISSIMA 9 | 36

chardonnay unoaked, JOEL GOTT 11 | 44

malbec, DECERO 12 | 48

merlot, BECKER 10 | 40

cabernet, HESS SELECT 11 | 44

wine on tap

🍷 12 | 🍷 52

rosé, MALENE

chardonnay, FRANCISCAN

chenin + viognier, PINE RIDGE

pinot noir, MEIOMI

red blend, THE DREAMING TREE CRUSH

please drink responsibly

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