



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-crusting 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<sup>🚗</sup>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*

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