



LUNCH MENU
11AM-4PM

OPEN PALETTE

LIGHTER FARE

- ROASTED VEGETABLES** | carnival cauliflower, butternut squash, brussels sprouts, seasonal vegetables
smoked lemon ricotta, chimichurri 16
- BEET HUMMUS** | candied pecans, pita chips, raw organic vegetables 14
- CHICKEN WINGS** | buffalo, lemon pepper, or smoked bbq 6pcs/12 12pcs/24
- TORTILLA SOUP** | crispy tortilla strips, avocado, fresco cheese, micro cilantro 9
- ITALIAN WHITE BEAN SKILLET** | creamy tomato, rosemary cheese, garlic flatbread 14
- CAESAR SALAD** | local hydro romaine, parmesan cheese, herb croutons, caesar dressing 15
- HOUSE SALAD** | mixed greens, cherry tomatoes, cucumber, carrots, balsamic dressing 15
- WINTER SALAD** | mixed greens, radicchio, roasted butternut squash, candied pecans, crumble goat cheese
bacon vinaigrette 16
- Add Chicken +9 | Add Shrimp +10 | Add Salmon +14 | Add Steak +21 | Add Tofu +7

SANDWICHES

*all sandwiches served with choice of fries or house salad
gluten free bread available upon request*

- GRILLED CHEESE SANDWICH** | cheddar, gruyere, monterey jack, spicy mayo 17
- ITALIAN FOCACCIA** | prosciutto, rosemary ham, spicy salami, tomato spread, arugula, creamy mozzarella 19
- SMOKED PORK BELLY SANDWICH** | asian bbq mayo, soy marinated cucumbers, pickled onions, lettuce 18
- CHIPOTLE GRILLED CHICKEN SANDWICH** | avocado, lettuce, tomato, monterey cheese, spicy mayo 20
- BEYOND® BURGER** | soy chili marinated mushrooms, lettuce, tomato, tzatziki, vegenaise, flax seed bun 22
- LONE STAR CHEESEBURGER** | 8oz wagyu beef, american cheese, lettuce, tomato, pickles, special sauce 21
- Add bacon +3

ENTREES

- TUNA POKE BOWL** | rice, spicy tuna, marinated mushrooms, avocado, cucumber, pickled ginger, seaweed, edamame 23
- PAPPARDELLE ALLA VODKA** | smoked creamy vodka sauce, local mushrooms, spinach, sweet drops 24
- Add Chicken +9 | Add Shrimp +10 | Add Salmon +14 | Add Steak +21
- TEQUILA SHRIMP SKILLET** | sweet peppers, caramelized onions, chorizo tequila butter, pepper jack, flour tortillas 38
- STEAK FRITES** | parmesan truffle fries, pickled onions, chimichurri
- Black Angus Hanger Steak (10oz) 42 | Prime Ribeye (14oz) 58**

SWEET TEMPTATIONS

- ORANGE CREME BRULEE** | rosemary cream, cranberry compote 10
- APPLE CRISP** | rum sauce, vanilla ice cream 10
- S'MORES CAKE** | house made graham cookie base, chocolate cake, toasted marshmallow cream 10

We support and partner with the following local farms and purveyors:

Herb 'N Jungle produce - Sheraton's 4th floor outdoor garden
Dallas Mozzarella Company - Dallas, TX
Vertigrow Produce - Waxahachie, TX
Brazos Valley Cheese - Waco, TX
Gristmill - Waco, TX
My Epicurean Farms - Dallas, TX
Texas Fungus - Arlington, TX
Salumeria - Austin, TX

SEASONAL BEVERAGES

Non-Alcoholic

- WILD BERRY ICED TEA 6**
- ALMOND MOCHA COLD BREW 6**

**ask server about dietary restriction accommodations
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
20% service charge will be added to parties of 6 or more.*