

STARTERS



- SPECIALTY OYSTERS MP
- PICKLED GULF SHRIMP- 14
citrus, jalapeño, mint
- MEXICAN-STYLE SEAFOOD COCKTAIL- 13
mixed fish and shellfish, tomato, avocado
jalapeño and lime
- Add a shot of Mezcal 5
- JUMBO LUMP BLUE CRAB SALAD 15
smoked trout roe, aji amarillo remoulade,
celery root, worcestershire vinaigrette,
shaved baguette

BREADS and stuff to share...or not.

- BUTTERMILK BISCUITS- 2 house 5
biscuits with sorghum butter and
seasonal jam
- Add a biscuit 2
- GAMMY'S MONKEY BREAD- pull apart cast 11
iron sweet bread with cinnamon sorghum
and Texas pecans
- FRESH FRUIT PARFAIT- seasonal fruit 9
layered with creole cream cheese, popped
sorghum granola
- BISCUITS & GRAVY- house buttermilk biscuit 7
smothered with smoked pork and sausage gravy
- FARM TO MARKET SALAD- local produce, 9
changes seasonally
- SPICY CHICKEN BISCUIT- house 9
buttermilk biscuit, crispy chicken thigh,
honey-mala sauce, shaved pickle

THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH, UNDERCOOKED PROTEINS, ETC. OUR KITCHEN AND BAR USES NUTS, DAIRY, EGGS, GLUTEN, FRIES IN PEANUT OIL AND THE LIKE. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

MAINS

- RAPSCALLION HOT BROWN- house smoked 16
turkey, black pepper bacon, tomato, pimento
cheese mornay, toasted pan au lait
- GRASS FED BURGER- 3 cheese pimento, house 15
pepper bacon, LTO, dill pickle, creole
mustard, spiced sweet potato chips
- Add an egg 1

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✂ ROTISSERIZED TRI-TIP ROAST 23 ✂

two eggs, sweet potato

hash, horseradish chimichurri

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- "OLD SOBA"- NOLA style ya ka mein, smoked 14
pork broth, buckwheat noodles, chargrilled
pork belly, poached egg, shaved pork
- THE BIG BISCUIT- house sausage patties, 14
smoked pork gravy, two sunny eggs
- DUCK CONFIT HASH- sweet potatoes, onions, 16
peppers, poached duck egg, duck fat
hollandaise
- CHORIZO QUICHE- white cheddar, smoked 14
tomato, peppers, local greens, avocado

YARD BIRD



THE LONG WALK TO NASHVILLE
PLATTER

brined...rotisserized...and hot fried
Szechuan mala sauce, biscuits,
pickled mirliton slaw

HALF BIRD 29 WHOLE BIRD 42

COCKTAILS

- CINNAMON TOAST PUNCH- Buffalo Trace, Cereal Milk, 11
Cinnamon
- RAPSCALLION BLOODY- New Amsterdam Vodka, Pork Broth 10
Bloody Mix, Chili Salt, Pickled Vegetables
- GIN AND JUICE- Ford's Gin, Fresh Squeezed Grapefruit 10
Juice, Luxardo Maraschino
- MIMOSA- Bubbles, Fresh Squeezed O.J. 6
- BARDSTOWN BREAKFAST- Maker's Mark, Vanilla, Maple, 11
Apple Bitters
- CORPSE REVIVER BETA 1.2- "A Spicy, Salty, True Hangover 10
Helper. Meant To Be Drunk Quickly...While It's Still
Laughing At You."
- GUAVA DAIQUIRI- Atlantico Platino, Guava, Demerara, 9
Lime, Aperol

SIDES

- HOUSE BLACK PEPPER BACON 5.50
- 2 EGGS - ANY STYLE 4.50
- SWEET POTATO HASH 4.50
- SOLO BISCUIT 2.00
- HOUSE SAUSAGE PATTIES 5.50

Please

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dallasboulevardier.com
-AND-
veritaswinedallas.com

