

GLUTEN FREE

TASTES

HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, GF pita bread 11
* add fresh raw vegetables 12

CRAB DIP

fire roasted alaskan crab, meyer lemon, 3 cheeses, avocado, asparagus, served hot w/ GF pita 16

SPICED BEEF W/ HUMMUS

chili herb oil ground akaushi, diced onions, hummus, toasted pine nuts, brick oven GF pita bread 13

FLATBREAD*

deconstructed flatbread w/ choice of protein: akaushi flat iron steak, natural chicken, or shrimp. yogurt dill sauce, slow-roasted tomato spread, brazos feta, marinated cucumbers, caramelized onions, served w/ GF pita bread 12
*try w/ steak, chicken, & shrimp 19

FIRE-CHARRED ARTICHOKE

grilled split artichoke, roasted garlic, herbs, wine, spicy lemon aioli 12

THE BOARD

ever-changing; a delectable medley of meats, cheeses, fruits, & GF breads. Ask your server for details on today's board AQ

LIL' GOAT

slow roasted tomatoes, goat cheese, raspberry jalapeño jam, hand-torn basil, GF pita 13

SANDWICHES

ALL SANDWICHES ARE SERVED ON GLUTEN-FREE BUN. SERVED W/ SWEET POTATO FRIES, SIDE CAESAR, OR FIG SALAD

CHICKEN

grilled chicken, prosciutto, mozzarella, garlic, italian dressing, tomato, mayo, mixed greens 13

RIBEYE*

griddle seared ribeye, aged cheddar, arugula aioli, caramelized onions 16

AKAUSHI BURGER*

1/2 lb of fresh akaushi beef, aged cheddar, avocado, onion, tomatoes, house sauce 14

TURKEY BURGER

lean turkey, manchego cheese, pickles, onions, roasted 3 shroom blend, tomatoes, romaine, house ketchup, mayo 12



THE KITCHEN IS THE HEART OF THE HOME & THE ENGINE OF TRUFIRES... W/ FOOD & DRINK THE BEST OF CONVERSATIONS ARE HAD, CELEBRATIONS ERUPT, ALLIANCES ARE STRUCK & LAUGHTER CAN BE HEARD FOR MILES.

Life Happens in the Kitchen®

SIGNATURE SALADS

ADD CHICKEN 4 SHRIMP 6
AKAUSHI FLAT IRON STEAK* 6
SOCKEYE SALMON OR AHI TUNA* 7

SEARED AHI TUNA*

avocado mango chutney, mixed greens, cucumbers, carrots, red onions, mango ginger vinaigrette 19

SPINACH & QUINOA

organic spinach, cucumbers, red onions, tomatoes, carrots, cranberries, feta, balsamic honey vinaigrette 9 / 15

MEDITERRANEAN SHRIMP

chiffonade spinach, shrimp, quinoa, feta, cucumbers, tomatoes, red onion, mustard dill vinaigrette 10 / 16

CAESAR

house prepared caesar dressing tossed w/ crisp romaine, parmesan 7 / 12

NAKED AVOCADO

diced avocado, heirloom tomatoes, feta, apple wood bacon, red onion, lemon, olive oil, GF pita 9 / 16

TEXAS PECAN & FIG

organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing 9 / 15

WEDGE "BOWL"

stuffed w/ heirloom tomatoes, scratch bleu cheese dressing, applewood bacon, red onion, bleu crumbles 9 / 15
(recommended w/ akaushi steak)

POM CHICKEN & ARUGULA

grilled chicken, organic baby arugula, spicy cucumbers, toasted pine nuts, bleu cheese, house-made pomegranate dressing, GF flatbread 16

SPECIALTY

PAN ROASTED FRESH MARKET FISH*
mustard dill glaze, heirloom tomatoes, quinoa salad w/ feta, cucumbers, pecans, cranberries, yogurt dill sauce MKT

TOMAHAWK CHOP*

100% natural, antibiotic-free tomahawk pork chop, brined & seared, served w/ roasted potatoes & seasonal veggies 29

SPICY GARLIC NOODLES

shrimp & chicken, prosciutto, roasted 3 shroom blend, romano, arugula, sweet vermouth butter sauce 20

PASTA

TRUMAC

roasted garlic butternut cream sauce, aged white cheddar, goat cheese, apple wood bacon, rice noodles w/ parmesan cheese crust, mist of white truffle oil 18

THE BOLOGNESE

ground akaushi beef & sausage, dinapoli tomatoes, onions, carrots, celery, wild 3 shroom blend, sriracha cream, fresh herbs, romano & parmesan cheeses, tossed over rice noodles 19

DESSERTS

CHOCOLATE CAKE

moist flour-less chocolate cake, caramel, vanilla ice cream 8

TEXAS GROWN & OWNED

We believe in supporting local farmers, ranchers, & artists.

Vital Farms
Austin, TX

HeartBrand Ranch
Harwood, TX

Local Oven
Farmers Branch, TX

Rear View Vintage
Home Decor
Frisco, TX

Walker Honey Farms
Rogers, TX

Henry's Homemade
Ice Cream
Plano, TX

~ALL SEAFOOD CAUGHT IN U.S. TERRITORY~

GLUTEN FREE SPIRITS

MANGO JAM

patron reposado/ citronge /mango / jalapeño/ lime 12

COMFORTABLY NUMB

dulce vida silver/ el silencio mezcal / pineapple / cilantro / lime 12

MOSCOW MULE

local vodka / fresh blueberries / gosling's ginger beer / lime 11

DÉJÀ VU

patron silver / citronge / lime 11

B.A.M.

patron silver / blood orange / ancho peppers / lime 11

SANGRIA

local vodka / house sangria prepared w/ fresh quality ingredients / not the leftovers 8

CILANTRO LIME DROP

prairie organic cucumber vodka / cilantro / cucumbers / lime 11

GLUTEN FREE BRUNCH

SATURDAY & SUNDAY UNTIL 3PM

HONEY SMOKED SALMON BENEDICT*

cold smoked sockeye salmon, poached eggs, grilled GF pita, spinach, meyer lemon cream cheese, sriracha hollandaise, avocado, sweet potato hash 13.95

BRUNCH FLATBREAD

yogurt dill sauce, tomatoes, sausage, scramble eggs, sauteed baby spinach, feta, red onions, GF pita bread 13.95

HEIRLOOMS & EGGS*

range-free egg white omelet w/ organic baby spinach, red onion, & white cheddar. thick slices of fresh heirloom tomatoes, cheesy GF pita 12.95

STEAK & EGGS*

10 oz pan grilled ribeye, topped w/ sriracha butter, sweet potato, bacon, & fresh corn hash, choice of two eggs any style 22.95

DEEP RED*

sauteed baby spinach, tomato jam, mozzarella cheese, poached eggs, GF bruschetta 16.95

SIDES

- THICK CUT APPLEWOOD SMOKED BACON 6
- TF SWEET POTATO HASH 5
- FRESH FRUIT 6
- RANGE FREE FRESH EGG* 3

\$2 MIMOSAS

choose from:
TRADITIONAL ORANGE
WHITE PEACH
BLOOD ORANGE
BLACKBERRY

TF BLOODY MARY BAR

start w/ vodka or one of our western sons in-house vodka infusions:
LEMON PEPPER / CILANTRO GARLIC BASIL / JALAPEÑO
create your own bloody mary masterpiece
at our eclectic bloody mary bar 8

TASTES

HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, pita bread 11
* add fresh raw vegetables 12

FIRE CHARRED ARTICHOKE

grilled split artichoke, roasted garlic, herbs, wine, spicy lemon aioli 12

V FLATBREAD

roasted vegetables, yogurt dill sauce, slow roasted tomato spread, feta cheese, marinated cucumbers, warm caramelized onions, served w/ seasoned pita bread, fresh from the oven 12

TZATZIKI

yogurt dill, chopped honey pepper pecans, italian parsley, extra virgin olive oil, warm pita bread 12

FALAFEL PLATTER

house falafel, hummus, roasted bell pepper, yogurt sauce, salad, lemon oregano, flat breads 14

VEGETARIAN

PIZZA

Scratch dough-made w/ Central Milling Organic Artisan Flour, DiNapoli tomatoes, quality cheeses, house roasted veggies, & fresh sauces

4 CHEESE

mozzarella, provolone, parmesan, muenster roasted tomato sauce 12

V ROSEMARY

roasted 3 shroom blend, caramelized onions, fresh mozzarella, rosemary, garlic drizzle 14

V LATIN FIRE

avocado, cilantro, TF-pizza sauce, caramelized onion, 3 cheeses, roasted jalapeño cream 15

V VODOO

fire roasted bells, asparagus, trumac sauce, basil leaves, truffle spritz, parmesan 14

SALADS V MEDITERRANEAN

chiffonade spinach, orzo, feta, cucumbers, tomatoes, red onion, mustard dill vinaigrette 8 / 14

V NAKED AVOCADO

diced avocado, heirloom tomatoes, feta, red onion, lemon, olive oil, flatbread 9 / 16

PASTA

SPINACH SOPRAFFINA

conchiglioni rigati shell pasta tossed in a sopraffina ricotta & spinach sauce, topped w/ sriracha parmesan breadcrumbs, parsley & fresh cracked black pepper 16

V TRUMAC

roasted garlic butternut cream sauce, aged white cheddar, goat cheese, fresh campanelle, parmesan cheese crust, mist of white truffle oil 18

V SPICY GARLIC NOODLES

roasted 3 shroom blend, roasted veggies, romano, sweet vermouth butter sauce, arugula 17

SANDWICHES

ARMENIAN GRILLED CHEESE

armenian cheese blend, crispy brick oven toasted filo (served w/ fig salad, fries, or sweet potato fries) 12

TEXAS PECAN & FIG

organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing 9 / 15

V WEDGE "BOWL"

stuffed w/ heirloom tomatoes, scratch bleu cheese dressing, red onion, house-basted croutons 9 / 15

SPINACH & QUINOA

organic spinach, cucumbers, red onions, tomatoes, carrots, cranberries, feta, balsamic honey vinaigrette 9 / 15

VEGETARIAN BRUNCH

SATURDAY & SUNDAY UNTIL 3PM

DEEP RED*

sauteed baby spinach, tomato jam, mozzarella cheese, poached eggs, grilled bruschetta 16.95

V BRUNCH FLATBREAD*

yogurt dill sauce, tomatoes, scramble eggs, feta, roasted veggies, sauteed baby spinach, red onions, pita bread 13.95

V EGGS PIZZA*

mozzarella, parmesan cheese, eggs, sauteed spinach, pizza sauce 14.95

V BREAKFAST TACOS*

range free eggs, onions, red peppers, flour tortilla, white cheddar cheese, cilantro, salsa, sweet potato hash 12.95

V HOUSE OMELET*

white cheddar, crispy fries, red sauce, sour cream, sweet potato hash 12.95

BOURBON FRENCH TOAST

sourdough bread, salted caramel cream cheese, fresh whipped cream, strawberries, grade A maple syrup 12.95

HEIRLOOMS & EGGS*

range-free egg white omelet w/ organic baby spinach, red onion, & white cheddar. thick slices of fresh heirloom tomatoes, cheesy bruschetta 12.95

TRU-PANCAKE

buttermilk pancake, fresh blueberries, pecans, cream cheese butter, 100% grade A maple syrup 13.95

\$2 MIMOSAS

choose from:
TRADITIONAL ORANGE
WHITE PEACH
BLOOD ORANGE
BLACKBERRY

FINE PRINT
there is a risk associated w/ the consumption of raw shellfish, undercooked proteins (steak, ground beef, eggs, select fish) all items noted w/ an asterisks (*)... our kitchen & bar uses nuts, dairy, eggs, gluten & the like please make your server & the manager on duty aware of any & all food allergies at the table. we are pleased to prepare it the way you require if at all within our means, &/or craft something off the menu that is desirable to you.