

SNACKS

Avocado White Bean Hummus:

- White bean (Cannellini) hummus with cilantro
- Avocado (incorporated into the hummus)
- Pumpkin seed pesto
- Topped with olive oil and marinated Brazos feta
- Add carrots and cucumbers for \$1.00
- Garnish: parsley
- *Traditionally, hummus is made of garbanzo beans and tahini paste; this is our twist on the dish, with White Beans and Pumpkin Seeds.*

Cheesy Corn and Spinach Dip:

- Fresh grilled corn
- Spinach
- Shallots
- Heavy Cream
- Lemon Zest
- Queso
- Topped with Parmesan cheese
- House made, seasoned chips (refill at no charge)
- Garnish: Parsley

Garlic not a Knot

- Our Artisan baked dough
- Garlic oil with pieces of garlic
- Parmesan cheese
- Served with dinapoli pizza sauce and avo ranch

Queso:

- Queso blanco, sharp cheddar, roasted garlic
- Crumbled TX Kobe Beef
- Roasted pickled peppers (poblano, jalapeno, fresno, and onions)
- House made, seasoned chips (refill at no charge)
- Garnish: Parsley; Spoon
- Tableside Procedure: Explain that the skillet is hot

Wings (6/12/16 pieces):

- Wings are jumbo
- ALL-NATURAL CHICKEN
- SAUCES:
 - Moonshine BBQ (South House Original)
 - Sriracha Garlic Butter (topped w/ Grated parmesan)
 - Hot: Buffalo Butter and Buffalo Sauce (Franks)
 - Wicked Hot: Hot with Cayenne
 - Caribbean
- Wings may become gluten free by grilling them—this takes longer to cook
- Tableside procedure: take warm towels when they are $\frac{3}{4}$ done with the wings

Chicken Fried Pepperoni:

- Farmland Pepperoni
- Port Salut Cheese
- Double Buttermilk Battered
- Served with a side of Chuck Norris Gravy
 - Chuck Norris Gravy is made with a blonde roux (melted butter and flour), slow-roasted chicken stock with cream, grilled chicken, roasted corn, tomato smash, and Syracuse sausage.

Buffalo Chicken Fries:

- Crispy French Fries
- Frank's hot buffalo sauce
- 4 oz slow oven roasted chicken (white and dark meat)
- Choice of dressing: avo ranch or bleu cheese
- Topped with not pickled carrots and celery (shredded strips)