

Appetizers

The Butcher Board 25

selection of homemade pickles, house-cured smoked meats and cheese. Ask server for details.

Driftwood Meadows Deviled Eggs 10

chives, olive oil, garden pepper

Smoked Pork & Beef Meatballs 13

wagyu beef, pork loin, blue cheese cream sauce, roasted garlic

Fried Green Tomatoes 13

Comeback Creek slicers, lemon-chive remoulade, garden green tomato salad

Soup & Salads

Chef's Featured Soup MP

rotating selection of seasonal flavors

Mushroom Soup 5 | 9

roasted & pureed local Texas mushrooms, caramelized onion, sherry, cream, blue cheese crumbles

Pear & Pistachio 15

brown butter-roasted pears, arugula, fennel, pistachio cream, ricotta, pomegranate, apple-honey vinaigrette

Braised Beet & Goat Cheese 13

braised beets, arugula, Lost Ruby Ranch goat cheese, toasted almonds, balsamic beech mushrooms
beet & shallot vinaigrette

Entrees

A Bar N Wagyu Beef Feature MP

select wagyu beef cut from A Bar N Ranch in Celina.
Ask server for details

Kvaroy Salmon Filet 31

arugula, fennel, lemon-dill vinaigrette, grilled asparagus

Double-Cut Pork Chop 34

pecan smoked, sliced chop, spicy Texas cassoulet with house-made Italian sausage and sautéed greens, jalapeño cornbread, apple fennel slaw

Country-Fried Chicken Piccata 27

crispy marinated chicken breast, lemon butter sauce, capers, house-made pasta, pickled mushroom salad

Butter Poached Red Fish 29

butter poached and seared filet, Texas succotash, Profound Microgreens pea shoot salad, garlic chips, chili oil

Southern Shrimp Boil 28

pacific blue shrimp, house-made sausage, red potatoes, green beans, corn, bacon jalapeño hush puppies, red pepper remoulade, house-made garlic bread

Texas Mushroom Casarecce 24

house-made pasta, sautéed sweet onions & local exotic mushrooms, white wine & shallot cream sauce, fennel, parmesan

A Bar N Wagyu Steak Feature 47

parmesan mash, ricotta creamed spinach, garlic confit butter

For the Table

Milk & Honey Rolls (3) 6

Garlic-Rosemary Fingerling Potatoes 7

Balsamic Fried Brussels Sprouts 9

Garlic-Parm Mashed Potatoes 7

Grilled Asparagus 7

Dessert

Chocolate Silk Pie 7.5

(gluten friendly available)

A la mode 9.5

Elvis Banana Pudding 7.5

Cinnamon Bun Bread Pudding 12

milk & honey cinnamon bun, caramel, serves 2

A la mode 14

Try the flavors of HT on an Impractical Sandwich!
Order online through our website for pick up
every Friday 11AM-1:30PM
or visit www.theimpracticalsandwich.com

Need to host an event?
Private dining and full venue use available.
See management for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Parties of 6 or larger may incur a 20% service charge.

Signature Cocktails

Bombay Blackberry Mule	17
Bombay Sapphire gin, muddled blackberries, mint, lime, St. Germain, ginger beer	
Lillet of the Valley	13
Ford's gin, lillet, lemon, lavender simple	
Friscopopolitan	15
Tito's, cranberry, St. Germain, rosemary simple, lemon	
The Cherry Buzz	13
house infused cherry bourbon, agave, orange bitters	
Texas Peach Tea	12
Texas Ranger peach whiskey, lemon, iced tea, simple	

Our Local Farms / Artisans

A Bar N Ranch Celina
wagyu beef
Driftwood Meadows Centerville
farm eggs, heritage pork
Comeback Creek Farms Pittsburg
seasonal fruits and vegetables
Profound Microfarms Lucas
microgreens
Lost Ruby Ranch Bonham
goat cheese
Texas Fungus Dallas
cultivated, exotic and foraged mushrooms
Oak Cliff Coffee Roasters Dallas
rosemont crest regular and decaf
Sabine Creek Honey Farm Josephine
honey

Whiskey & Scotch

Bourbon	
Weller 90	8
Balcones Baby Blue	12
Basil Hayden	12
Buffalo Trace	8
Four Roses Single Barrel	14
Ironroot Promethean	14
Knob Creek	10
Maker's Mark	8
Tahwahkaro	16
Russell's Reserve	10
Tx Bourbon	14
Woodford Reserve	14
Scotch	
Dewar's White	8
Johnnie Walker Black Label	14
Glenfiddich 12 yr	15
Isle of Jura 10 yr	13
Laphroaig 10 yr	16
Balvenie 14 yr Caribbean Cask	24
Macallan 12 yr	22
Oban 14 yr	28
Lagavulin 16 yr	30
Other	
Jack Daniel's	8
Crown Royal	8
Jameson Irish Whiskey	10
Suntory Japanese Whisky	12



Dinner Menu