FROM THE BAKESHOP

INDIANOLA SOURDOUGH
>> Cultured Butter, Sea Salt 6
>> Spanish Romesco, Olive Oil 7
>> Burrata, Salsa Verde, Hemp Seeds 13

WARM SPICED APPLE & PECAN BABBKA
Buttery Yeast Bread with Honeycrisp Apples, Pecans, Cranberries 4
Cardamom & Saffron Bun, Dates, Honey, Pistachios 4

BUTTERMILK BISCUITS
Buttermilk Biscuit, Cultured Butter, Seasonal Jam 4
>> Add Additional Biscuit 3
>> Add Crispy Lemon Honey Spiced Chicken 5

BAKER’S FANCY
Warm Spiced Apple & Pecan Babka, Moroccan Sticky Bun, Two Buttermilk Biscuits, Cultured Butter, Seasonal Jam 15

SMALL PLATES

BUTTER BEAN HUMMUS
Feta, Hazelnut Dukkah, Everything Crostini, Olive Oil 6

Lemon Poppy Dip
Crisp Marinated Vegetables, Horseradish, Black Sesame Crisps 6

SLOW COOKED PORK RIBS
Fermented Chili, Pickled Radish, Herbs 14

BLUE CRAB IMPERIAL
Chesapeake Bay, Lemon, Dijon Mustard, Saltine Crackers 12

SALADS

FALAFEL FATTOUSH
Radish, Cucumber, Tomato, Romaine, Feta, Everything Crostini, Lemon – Garlic Vinaigrette, Sumac 15

ANITAPASTO
Salami, Rustico Red Cheese, Farro, Arugula, Olives, Gigante Beans, Peppers, Red Wine Vinaigrette 16

TX STRAWBERRIES & KALE
Avocado, Cashews, Goat Cheese, Miso – Tahini Vinaigrette 12

CLASSIC COBB
Smoked Bacon, Blue Cheese, Avocado, Deviled Eggs, Charred Tomatoes, Red Wine Vinaigrette 16

CRISPY CHICKEN CAESAR
Frisée, Romaine, Parmesan, Za’atar, Charred Lemon, Caesar Dressing 16

ADD GRILLED CHICKEN 6 | ADD CRISPY CHICKEN 6.5 | ADD GULF SHRIMP 8 | ADD ENGLISH PEA FALAFEL 3

SIDES

* TWO EGGS ANY STYLE 3
FATBACK HICKORY SMOKED BACON 4
TURKEY BREAKFAST SAUSAGE 4
BUTTERMILK PANCAKES, MAPLE SYRUP 4
POTATO HASH 3.50
Poblano, Red Onions, Smoked Paprika

BRUNCH PLATES

TOASTED ALMOND DUTCH BABY 13
Spiced Apple & Pecan Relish, Crème Fraîche, Lemon – Honey Syrup

* MOROCCAN EGGS 14
Spiced Tomato Ragù, Garbanzo Beans, English Pea Falafel, Fried Cage Free Eggs, Sumac – Garlic Yogurt, Toasted Sourdough

* EGGS BENEDICT 14
Oaxaca Cheese Pupusa, Turkey Sausage, Poached Cage Free Eggs, SalsaRojas, Cilantro Lime Crema, Red Cabbage Curtido

* CRISPY DUCK RICE 19
Baked Cage Free Eggs, Tamarind Sauce, Fresno Chilies, Spiced Peanuts

* HUEVOS RANCHEROS 14
Ancho Sauce, Fried Cage Free Eggs, Refried Beans, Cheese Quesadilla, Tomatillo Escabeche, Queso Fresco, Spicy Pepitas

* INDIANOLA BREAKFAST PLATE 19
Buttermilk Pancakes, Fried Cage Free Eggs, Fatback Bacon, Turkey Sausage & Potato Hash, Citrus, Radish & Arugula Salad, Charred Onion & Tomato Relish, Cultured Butter, Maple Syrup

BURGERS & SANDWICHES

CAESAR B.L.T.
Smoked Bacon, Arugula, Tomato, Cage Free Egg, Avocado, Caesar Dressing, Ciabatta 16

CRISPY CHICKEN BISCUIT 14
Smoked Cheddar, Pickles, Spicy Mayonnaise

AVOCADO TOAST
Multigrain Toast, Arugula, Pickled Radish, Jalapeno Vinaigrette, Fresno Chili 13

*CLASSIC ANGUS CHEESEBURGER 17
Cage Free Egg, Fatback Bacon, American Cheese, Special Sauce, Pickles, Onions

DESSERT

CA PHE SU DA TRES LECHES 7
Pecan Crumble, Goat’s Milk Caramel

STRAWBERRY CHIFFON PIE 8
Graham Cracker Crust, White Chocolate Crunch, Whipped Cream

FRIED APPLE PIES 8
Cinnamon Sugar, Cranberry, Pumpkin—Gingersnap Gelato

CHOCOLATE INDULGENCE 9
Flourless Chocolate Cake, Crème Fraîche, Maldon Salt, Orange

AFFOGATO 7
Espresso, Vanilla Gelato

GELATO & SORBETS 6
Changes Daily

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
* parties of 7 or more, a gratuity of 20% will be added

WIFI: Indiana | PASSWORD: 832 582 7302 | A $2.50 Packaging Fee Will Be Added To All To Go Orders