

BRUNCH

TEASE

PROFOUND FARMS FIRE ROASTED TOMATO SALSA la nortena tortillas **9**

SMOKED PINEAPPLE NUSKEE BACON GUACAMOLE la nortena tortillas **15**

PROFOUND FARMS GREENS heirloom tomato, persian cucumber, ginger basil vinaigrette **8**

GREEK YOGURT PARFAIT house made granola, seasonal berries, lavender honey yogurt **7**

FARM FRESH

ASADOR TEXAS TOAST BREAKFAST SANDWICH **16**

fried cedar ridge eggs, bacon, tomato, cheddar cheese, honey mustard aioli, avocado

SMOKED SALMON BAGEL dill & caper cream cheese **15**

RED FISH TACOS pickled cabbage, avocado corn relish, chipotle crème **15**

TAHITIAN VANILLA FRENCH TOAST pecan praline mascarpone, bourbon syrup **15**

BANANAS FOSTER PANCAKES rum syrup **15**

FRIED CHICKEN & BUTTERMILK CHEDDAR BISCUITS sausage gravy **18**

413 FARMS HONEY GLAZED SMOKED PORK BELLY kimchi, zucchini slaw **15**

CRAB BENEDICT old bay hollandaise, cilantro **18**

FARMER'S BREAKFAST WRAP **16**

house smoked 44 farms brisket, cedar ridge scrambled eggs, peppers, onion, pepper jack, salsa

OMELET YOUR WAY whole cedar ridge farm eggs or egg whites **18**

CHOOSE: spinach, peppers, ham, onions, tomatoes, mushrooms, jalapeno, pork sausage, bacon, cheddar or pepper jack cheese

INDULGE

HAND CUT FRIES spicy ketchup **6**

TRUFFLE FRIES truffle aioli, parmesan **12**

GRILLED VEGETABLES **10**

CHARRED CAULIFLOWER chimichurri **10**

CHILI GLAZED BRUSSELS SPROUTS nuskee bacon **10**

SMOKED GOUDA MAC & CHEESE herb crumble **10**

TEMPTATION

BAKED ALASKA apple ice cream, caramel, walnut crumble, meringue, apple brandy **16**

PUMPKIN CHEESECAKE BRÛLÉE hazelnut crumble, roasted squash compote **11**

BANOFFEE TARTLET bourbon cream and candied pecans, caramel **11**

CHOCOLATE MOUSSE CAKE kirsch caramel, chocolate dipped cherry, ganache **11**

AFFOGATO chai fig and pistachio biscottis **11**

BEVERAGES

JUICE orange, cranberry, apple, grapefruit **4**

COFFEE **5**

HOT TEA **4**

COCKTAILS

MIMOSA **3**

BLOODY MARY **4**

TEQUILA SUNRISE **8**

MEET OUR
LOCAL FARMERS
AND VENDORS



*ALCOHOLIC BEVERAGES ORDERED PRIOR TO 12PM MUST BE ACCOMPANIED BY AN ITEM FROM OUR TEASE, FARM FRESH, OR INDULGE MENU

Consumer advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

ASADOR

EXECUTIVE CHEF JOE GRAFFEO

M O D E R N F A R M T O F I R E

@Asador_Dallas

BEER

TEXAS BOTTLES

- BLOOD & HONEY** revolver brewing co. / wheat / texas **7**
- SHINER BOCK** spoetzi brewery / bock / texas **7**
- THE TEMPTRESS** lakewood brewing co. / imperial milk stout / texas **8**
- MOSAIC IPA** community beer co. / indian pale ale / texas **8**
- FIREMANS #4** real ale brewing co. / blonde ale / texas **7**
- SAINT ARNOLD FANCY LAWNMOWER** kolsch / texas **7**

BOTTLES

- CORONA EXTRA** lager / mexico **6**
- CORONA LIGHT** light lager / mexico **6**
- DOS EQUIS** pale lager / mexico **6**
- MODELO ESPECIAL** pilsner / mexico **6**
- YUENGLING** amber lager / pennsylvania **7**
- HEINEKEN** lager / holland **7**

CANS

- BISHOP CIDER CRACKBERRY** bishop cider co. / berry cider / texas **7**
- DEEP ELLUM IPA** deep ellum brewery / ipa / texas **8**
- DALLAS BLONDE** deep ellum brewery / american blonde / texas **7**
- 100 MILLION ANGELS SINGING** texas ale project / double ipa / texas **9**

DRAFT

- SAINT ARNOLD SEASONAL** houston / texas **9**
- FIRE ANT FUNERAL** texas ale project / texas **8**
- BLOOD AND HONEY** revolver brewing co. / wheat / texas **8**
- MOSAIC IPA** community beer co. / indian pale ale / texas **9**
- DALLAS BLONDE** deep ellum brewery / american blonde / texas **8**

WINE 6 oz / 9 oz

WHITES

- VOVETI** extra dry prosecco / italy **14 / 6 oz**
- ANNA DE CODORNIU** brut cava / spain **11 / 6 oz**
- ARDECHE** chardonnay / france **11 / 16**
- ANTICA** chardonnay / napa valley **16 / 23**
- THE PALE** rose / france **12 / 17**
- HENRI BOURGEOIS** petit blanc / france **12 / 17**
- TERRA d'ORO** pinot grigio / clarksburg **13 / 19**
- VERA** vinho verde / portugal **12 / 17**
- BLUE NUN** riesling / germany **12 / 17**
- BRICCO RIELLA** moscato d'asti / italy **12 / 17**

REDS

- GASCON MALBEC** malbec / argentina **9 / 13**
- OYSTER BAY** pinot noir / new zealand **11 / 16**
- WHOLE CLUSTER** pinot noir / willamette valley oregon **16 / 23**
- DECOY BY DUCKHORN** merlot / california **14 / 20**
- ERRAZURIZ MAX** cabernet sauvignon / aconcagua valley **11 / 16**
- CHARLES KRUG** cabernet sauvignon / napa valley **19 / 28**
- DONATI** cabernet sauvignon / california **15 / 22**
- SEGHEISIO** zinfandel / california **15 / 22**
- MOUTON CADET HERITAGE** bordeaux blend / france **12 / 17**
- ARIENZO** rioja / spain **11 / 16**

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