

ASADOR

EXECUTIVE CHEF JOE GRAFFEO

@Asador_Dallas

MODERN FARM TO FIRE

BRUNCH

STARTERS

TEXAS DANISH OR MUFFIN 5

HOMESTEAD FARM ORGANIC OATMEAL HOMEMADE toasted almonds, raisins, coconut, dried cranberries, brown sugar 8

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

SHARES

SHRIMP COCKTAIL (4) heirloom tomato cocktail sauce 12

LUMP CRAB CAKE SLIDERS pickled red cabbage, serrano aioli, sweet hawaiian bun 18

44 FARMS BRISKET SLIDERS pickled red cabbage, serrano aioli, sweet hawaiian bun 15

LOADED POTATOES nuskee farm bacon, oaxaca béchamel, caramelized onions and jalapenos 9

FARM FRESH

ASADOR TEXAS TOAST BREAKFAST SANDWICH fried egg, bacon, tomato, cheddar cheese, honey mustard aioli, avocado 15

SMOKED SALMON BAGEL dill & caper cream cheese 15

BACK TO BASIC two eggs any style, potatoes, toast, house jam **SELECT:** chicken sausage, bacon, pork sausage 15

CLASSIC VANILLA PANCAKE blueberry syrup, seasonal berries 14

TAHITIAN VANILLA FRENCH TOAST seasonal berries, allspice syrup 14

SAUSAGE GRAVY & BUTTERMILK CHEDDAR BISCUITS scrambled eggs 15

FRIED CHICKEN & BUTTERMILK CHEDDAR BISCUITS sausage gravy 18

SLOW ROASTED BBQ PORK BELLY smoked gouda grits, shiner jus 15

CRAB BENEDICT old bay hollandaise, cilantro 18

44 FARMS BRISKET BENEDICT old bay hollandaise, cilantro 18

TEXAS FUNGUS FARM MUSHROOM BENEDICT truffle hollandaise 16 (v)

OMELETTES

OMELETTE YOUR WAY whole eggs or egg whites 16

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

BEVERAGES

JUICE orange, cranberry, apple, grapefruit 4

COFFEE 3

HOT TEA 3

COCKTAILS

MIMOSA 3

BLOODY MARY 4

TEQUILA SUNRISE 8

***ALCOHOLIC BEVERAGES ORDERED PRIOR TO 12PM MUST BE ACCOMPANIED BY AN ITEM FROM OUR STARTERS, SHARES OR FARM FRESH 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.

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

WINE

WHITES

VOVETI extra dry prosecco / italy 14
ANNA DE CODORNIU brut cava / spain 11
ARDECHE chardonnay / france 11
ACACIA chardonnay / carneros 16
COMMANDERIE DE LA BARGEMONE rosé / france 11
TWO MOUNTAIN riesling / washington 12
HAY MAKER sauvignon blanc / new zealand 12
PIEROPAN SOAVE garganega/ italy 12
TERRA d'ORO pinot grigio / clarksburg 13

REDS

DURIGUTTI malbec / argentin 13
OYSTER BAY pinot noir / new zealand 11
CEDAR & SALMON pinot noir / willamette valley oregon 16
DECOY BY DUCKHORN merlot / california 14
VERAMONTE cabernet sauvignon / colchagua valley 11
DONATI cabernet sauvignon / california 15
PROXIMO tempranillo blend / rioja 12

BEER

TEXAS BOTTLES

BLOOD & HONEY revolver brewing co. / wheat / texas 7
SHINER BOCK spoetzl 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

IMPORTS

CORONA EXTRA lager / mexico 6
CORONA LIGHT light lager / mexico 6
ESTRELLA DAMM DAURA lager / spain 7
DOS EQUIS pale lager / mexico 6
MODELO ESPECIAL pilsner / mexico 6

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