

ELM & GOOD

DALLAS, TX DEEP ELLUM

BRUNCH

GREEK YOGURT PARFAIT ^v berries, house-made granola	8	SMOKED BRISKET HASH ^g red onion, piperade, yukon gold potato, piquillo vinaigrette	15
STEEL CUT OATMEAL ^v brown sugar, blueberry compote	8	BATTLE CREEK FARMS GRASS-FED BURGER baby garden lettuces, tomato, shaved red onion, white cheddar, creole mustard aioli, triple-cooked fries	17
WHIPPED RICOTTA TOAST ^v sourdough, seeded wheat or gluten-free bread east texas blackberry honey, toasted pecans	12	SHRIMP & GRITS ^g sautéed shrimp, stone-ground grits, shiner bock sauce	18
EAST TEXAS HUSH PUPPIES ^v charred okra, pimento cheese, cajun remoulade sauce, lemon zest	8	CLASSIC BREAKFAST two cedar ridge farm eggs any style, yukon gold hash browns, toast <i>choice of:</i> applewood smoked bacon or sage breakfast sausage	18
BREAD BASKET ^v buttermilk biscuits, jalapeno cornbread butter, blackberry honey, raspberry preserves	10	ABEL'S PERFECT OMELETTE ^{g,v} french-style omelette, parmesan, chives, yukon gold hash browns, arugula, lemon vinaigrette	18
DEEP DISH QUICHE ^v lacinato kale, trumpet mushroom "chorizo", ricotta salata	10	BRAISED SHORT RIBS & EGGS ^g slow-cooked short ribs with cedar ridge farm eggs, yukon gold hash browns, BBQ hollandaise	25
BUTTERMILK PANCAKES ^v lemon curd, blueberries, poppy seeds, pure maple	12		
BREAKFAST SANDWICH la casita bakery croissant, cedar ridge farm scrambled eggs, white cheddar, tomato, shaved red onion, yukon gold hash browns	12		

SIDES

TRIPLE COOKED FRIES malt vinegar ^{g,v}	8	TOAST	3
BRUSSELS SPROUTS romesco sauce, bacon-dashi vinaigrette	8	YUKON GOLD HASHBROWNS	5
BACON ^g	4	TWO EGGS ANY STYLE ^g	5
SAUSAGE ^g	4	FRUIT	4

EXECUTIVE CHEF GRAHAM DODDS

- Partnering with local farms: Comeback Creek, Demases Farms, New Frontier Farms, Latte Da Dairy, Eagle Mountain Dairy, Battle Creek Beef (grass fed), Cedar Ridge Egg Farm, Veldhuizen Dairy, 44 Farms Beef, Vertigrew Produce -
- ^g gluten free | ^v vegetarian (parentheses indicate that a dish can be made without allergen ingredients) -
- consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness -

BRUNCH COCKTAILS

MIMOSA zonin	6	BLOODY MARY smirnoff	7	FRENCH 75 gordons, lemon, sugar, bubbles	7
ZONIN BOTTLE with carafe of orange juice	30	SANGRIA (red or white) Vino, Brandy, Fruit	7		

WINE

SPARKLING				RED	
BRUT ROSÉ Bouvet "Excellence" Brut Rosé, Loire, France NV	10	DRY FURMINT Royal Tokaji "The Oddity" Mad, Hungary 2016	11	PINOT NOIR Roco "Gravel Road" Pinot Noir, Oregon 2018	11
BRUT Mumm Napa "Brut Prestige" Napa Valley, California NV	13	WHITE BLEND Kivelstadt Cellars "Mother of Invention" Mendocino, California 2018	13	BARBERA Prunotto "Fiulot" Piedmont, Italy 2018	12
BRUT Taittinger "Brut la Francaise" Champagne, France NV	24	CHARDONNAY 12		ZINFANDEL Cline "Ancient Vines" Contra Costa County, California 2018	9
WHITE		ROSE 11		CABERNET SAUVIGNON DAOU, Paso Robles, California 2018	14
TORRONTES Colomé, Salta, Argentina 2019	8	ROSE McPherson Cellars "Les Copains" Texas High Plains, Texas 2017	8	RED BLEND Coppola "Grazie Mille" California 2017	11
SAUVIGNON BLANC Round Pond, Rutherford, California 2018	12	ROSE Bieler "Perè et Fils" Aix-en-Provence, France 2017	10		
		ROSE 12			

DRAFT BEER

LAKWOOD ALL CALL Kölsch 5.2% Garland	7	DEEP ELLUM IPA IPA 7% Dallas	8	COMMUNITY MOSAIC IPA 8.6% Dallas	9
TRINITY CIDEBOOB Watermelon Cider 5.9% Dallas	7	REVOLVER BLOOD & HONEY Hefeweizen 7% Granbury	8	RAHR TEXAS RED Amber Lager 5% Fort Worth	7
TUPPS BREWING Rotating Dallas	MKT	FOUR CORNERS EL GRITO Mexican Style Lager 4.4% Dallas	7		