

SANDWICHES

Crispy Chicken Sandwich \$12

Fried breast, apple jicama slaw, smoked maple dijon, brioche. Served with house fries.

Sin Killer Thigh Sandwich \$12

Peri Peri thigh, Havarti cheese, baby arugula, roasted tomato, escebeche onions, peri peri aioli, ciabatta. Served with house fries.

Chicken Salad Sandwich \$11

Pulled chicken, apples, herb aioli, bibb lettuce, ciabatta. Served with house fries.

The Show Bird \$11

Stacked crispy buttered brioche toast, fried breast, jalapeño gravy, fried sweet potato strings, green and escebeche onions. +\$1 egg

Hell’s Chicken \$12

HOT Chicken sandwich: fried breast tossed in spicy chili oil, jalapeño brined pickles, brioche. Served with house fries.

The Pretty Bird \$12

Brined chicken breast, mixed greens, mozzarella, tomato bacon jam, herb aioli, sourdough. Served with house fries.

GREENS

Hen House Salad \$10

Mixed greens, candied Texas pecans, goat cheese, green apples, cherry tomatoes, and garlic cilantro vinaigrette.
+ \$4 Chicken

D’Eagle Salad \$10

Mixed greens, Cheddar Jack cheese, bacon, cherry tomatoes, and jalapeño ranch.
+ \$4 Chicken

Brooder’s Bowl \$12

Baby arugula, pulled roasted chicken, candied Texas pecans, Meyer Lemon dressing, herbed chicken skin. 1 honey butter biscuit.



Brioche Bread Pudding \$7

White chocolate, Macadamia nut, whiskey anglais.

Joy Macaron Ice Cream Sandwich \$7

Always rotating flavors.



STARTERS

Little Devils \$6

Sriracha spiked deviled eggs with shaved jalapeño.

Chickarones \$7

Fried chicken skins tossed in chili lime salt.

Chicken Lollipops \$8

Smoked and fried drumsticks with Grand Marnier horseradish molasses and micro greens.

Pimiento Cheese Fritters \$8

House made pimiento cheese made with local chili caciotta, panko crusted and fried. Served with Tabasco Agave Jam.

Fried Green Tomatoes \$8

Panko crusted and fried, topped with fresh basil and served with remoulade.

The Roost Salad \$7

Butter lettuce with cherry tomato, egg and radish. Served with cilantro vinaigrette.

SOUTHERN FAVORITES

Street's Chicken Fried Steak \$12

Griddled or deep fried, topped with cream gravy, 1 regular side and 1 biscuit.

Street's Chicken Fried Chicken \$12

Fried boneless breast with creamy gravy, 1 regular side and 1 biscuit.

Bourbon Sriracha Meat Loaf \$11

Baked then grilled over fire, 1 regular side and 1 biscuit.

Chicken Pot Pie \$10

Puff pastry, potatoes, peas, carrots and brined chicken tenderloins.

Chicken & Dumplings \$10

Classic savory cream broth with pulled brined chicken.

Slow Cooked Pork Chop \$14

Bone-in, topped with apple brandy butter, 1 regular side and 1 biscuit.

TX Gulf Shrimp & Grits \$14

Tabasco cheddar goat cheese grits, bacon and roasted tomato.

SIDES

House Fries \$3 / \$5

Apple Jicama Slaw \$3 / \$5

Whipped Potatoes \$4 / \$7

Tabasco Cheddar Goat Cheese Grits \$4 / \$7

Collard Greens \$4 / \$7

Black Eyed Peas \$4 / \$7

Garlic Green Beans \$4 / \$7

Maple Roasted Brussels Sprouts \$4 / \$7

Sweet Potato Kale Hash \$4 / \$7



All of our Texas raised chicken is brined 24 hours in a blend of French herbs, lemon juice and brown sugar.

FRENCH FRIED

Please anticipate 20-30 minutes for cooking. Served with 1 regular side and a honey butter biscuit.

SIN KILLER PERI PERI

Marinated in Olive Oil, Agave Nectar, Peri Peri Peppers, orange, lime, lemon, cilantro, onion and spices.

2 piece

dark \$10 / mixed \$11 / white \$12

3 piece

dark \$13 / mixed \$14 / white \$15

8 piece

dark \$27 / mixed \$32 / white \$36

**sides served a la carte*

8oz. Breast \$14

with 1 regular side and 1 honey butter biscuit.

Pair of Thighs \$14

with 1 regular side and 1 honey butter biscuit.

CRISPY TENDERS

3 tenders \$10

1 regular side and 1 honey butter biscuit.

5 tenders \$14

1 regular side and 1 honey butter biscuit.

SAUCES

**Tabasco Agave Jam
Smoked Maple Dijon**

**Cream Gravy
Sin Killer Peri Peri
Buttermilk Ranch**

**Jalapeño Ranch
BBQ**