

FABLE & FIRE

LUNCH MENU

10 AM - 3 PM

SHARE

Charcuterie Board chefs selection

Brussel Sprouts bacon, maple glaze, sea salt, lemon

Salmon Dip poached salmon, chive, grilled bread

Fried Okra jalapeno ranch

Mussels white wine, lemon, fresh herbs

Corn Fritters roasted corn, red bell pepper, jalapeno ranch

Spinach Artichoke Dip artichoke hearts, sauteed spinach, parmesan reggiano, grilled bread

SOUP

Tomato Basil Soup grilled sourdough

VEGGIES & GREENS

House Salad Red Romain, buttermilk dressing, cucumber, tomato, radish

Caesar Salad homemade caesar dressing, herb croutons, parmesan cheese

Berry Field Greens vinaigrette, fresh mixed berries, goat cheese, candied cashew

Add: grilled shrimp ; grilled chicken ; grilled salmon ; steak

SANDWICHES

Grilled Chicken Pesto house pesto, tomato, cheese

Grilled Cheese & Tomato Soup cheddar, provolone, sourdough

Breakfast Sandwich two eggs, choice of bacon or sausage, cheese, aioli, brioche

Fabled Burger akaushi wagyu beef, onion jam, LPT, bacon, egg, white cheddar

HOUSE MADE PASTA

Fettuccini alfredo, crispy bacon, parmesan, pecorino

Linguini mixed wild mushroom, pest cream, pecorino

Add: grilled shrimp ; grilled chicken ; grilled salmon ; steak

MAIN

Shrimp & Grits shrimp, smoked gouda grits, andouille sausage

Grilled Salmon tomato, farro, kale

Flat Iron red wine demi, mash, mushroom

DESSERT

Apple Fritter vanilla cream

Berry Crisp vanilla bean ice cream

**Eating raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk for food borne illness.*

**If you have a food allergy or a special dietary restriction, please notify a member of our staff. *Offerings subject to change without notice.*

104 S. SAN JACINTO STREET, ROCKWALL, TX 75087 | 469-769-1081 | TUE - THUR 10 AM - 10 PM ; FRI - SAT 10 AM - MIDNIGHT

FABLE & FIRE

BRUNCH MENU

SATURDAY | 10 AM - 3 PM

SHARE

Charcuterie Board chefs selection
Salmon Dip poached salmon, chive, grilled bread
Fried Okra jalepano ranch
Spinach Artichoke Dip grilled bread
Lamb Meatballs fennel, fresh milk mozzarella, arugula

BRUNCH

Shrimp & Grits grilled shrimp, smoked gouda grits, cajun andouille sausage
Two Eggs choice of bacon or sausage, brunch potatoes
Avocado Toast sourdough, avocado, sweet peppers, mixed green salad, poached egg
Classic Benedict Eggs choice of ham or smoked salmon, hollandaise sauce, toasted english muffin, brunch potatoes
Gluten Free Pancakes blueberry compote, fresh berries
French Toast banana, strawberry, powdered sugar, maple syrup
Steak & Eggs flat iron, eggs, potatoes

SANDWICH

Chicken Biscuit fried chicken, housemade biscuit, oregano honey butter, arugula
Fabled Burger akaushi wagyu beef, onion jam, LPT, bacon, egg, white cheddar
Chicken Pesto Sandwich grilled chicken, pesto, tomato, provolone, sourdough
Grilled Cheese cheddar, grilled sourdough served with tomato basil soup
Breakfast Sandwich two eggs over easy, choice bacon or sausage, white cheddar, brioche, fries

VEGGIES & GREENS

Add Protein: five grilled shrimp; grilled chicken; grilled salmon; grilled steak
Classic Caesar chopped romaine, parmesan snow, herb croutons
House Mixed Greens buttermilk dressing, cucumber, tomato, radish, pecorino romano
Berry Field Greens vinaigrette, fresh mixed berries, goat cheese, candied cashews

DESSERT

Apple Fritter vanilla cream
Berry Crisp Vanilla Ice Cream
Bread Pudding vanilla ice cream

SIDES

herb fries | smoked gouda grits | add egg |
bacon | sausage | brunch potatoes | english muffin | Toast

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FABLE & FIRE

DINNER MENU

SERVICE BEGINS AT 4 PM

SHARE

Charcuterie Board chefs selection
Spinach Artichoke Dip grilled bread |vg|
Corn Fritters roasted corn, red bell pepper, jalapeno ranch |vg|
Salmon Dip poached salmon, chive, grilled bread
Fried Okra jalapeno ranch |vg|
Mussels white wine, lemon, fresh herbs
Lamb Meatballs marinara, mozzarella, grilled bread
Burrata raspberry coulis, arugula, balsamic glaze |vg|

VEGGIES & GREENS

Add: shrimp ; chicken ; salmon
House Salad spring mix, homemade buttermilk dressing, cucumber, tomato, radish |gf; vg|
Caesar Salad house caesar dressing, herb croutons, parmesan cheese
Berries & Field Greens vinaigrette, fresh mixed berries, goat cheese, candied cashews |gf; vg|
Tomato Soup fresh basil, cream |gf; vg|

HOUSE MADE PASTAS

Add: grilled shrimp ; grilled chicken ; grilled salmon
Linguini mixed wild mushrooms, pesto cream, parmesan |vg|
Fettuccini alfredo, crispy bacon, parmesan, pecorino

MAIN DISHES

Shrimp & Grits
shrimp, smoked gouda grits,
andouille sausage

Filet
10 oz 44 farms black angus, red wine
demi, carrots, mash potatoes
|gf|

Fresh Fish
garbonzo beans, heirloom
tomatoes, baby kale, red bell peppers
MKT price |gf|

RIBEYE
16 oz 44 farms black angus
herb butter, fingerling potatoes, asparagus
|gf|

U8 Scallops
corn puree, lima bean succotash,
baby spinach
|gf|

Half Roasted Chicken
mashed potatoes, haricot vert,
carrots, cauliflower
|gf|

Duroc Pork Chop
16 oz. bone-in chop, sunchoke
puree, blackberry compote, haricot vert
|gf|

SIDES

french fries | roasted fingerling potatoes |
smoked gouda grits | carrots | mac & cheese
mash potatoes | asparagus | brussels

DESSERT

Apple Fritters vanilla cream |vg|
Berry Crisp vanilla beam ice cream, carmel syrup |vg|
Bread Pudding vanilla ice cream |vg|

LEAD BY CHEF ANTHONY VALLEJO

|gf| = gluten-free; |v| = vegan; |vg| = vegetarian

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