

- N

CONTAINS NUTS/SEEDS
- GF

GLUTEN FREE
- V

VEGETARIAN
- VG

VEGAN

FOR THE TABLE

BENJY'S "O.G." GOAT CHEESE CAKES \$14 N V
TEXAS GOAT CHEESE, ROASTED CORN, PISTACHIOS,
SUN-DRIED TOMATO, GRILLED FLATBREAD,
POMEGRANATE GASTRIQUE

CRISPY BRUSSELS SPROUTS \$12 N GF
SHALLOTS, BONITO FLAKES, CHILE ROASTED
CASHEWS, WHITE SESAME

CASHEW QUESO \$9 VG N GF
PICO DE GALLO, VEGAN "TACO MEAT",
TORTILLA CHIPS

GULF YELLOWFIN TUNA CRUDO* **\$16** GF
SERRANO CHILES, SPANISH OLIVE OIL,
HABANERO SALT, CAPERS,
RED ONION, LEMON ZEST

GREEK POTATO DIP \$10 N GF VG
ROASTED GARLIC, BLENDED ALMONDS, KELP CHILI
CRISP, CHIVES, HOUSEMADE POTATO CHIPS

FALL AVOCADO TOAST \$14 N V
GRILLED HARVEST WHEAT, SMASHED AVOCADO,
RED ONION, FENNEL, PERSIMMON, POMEGRANATE,
FRENCH FETA

TWICE COOKED FRENCH FRIES \$7 GF VG
SECRET SAUCE

SOUP \$4.5/\$8

CHICKEN POSOLÉ GF N
PUMPKIN SEEDS, CILANTRO

VEGAN GUMBO VG
DARK ROUX, WINTER SQUASH,
BROWN RICE-QUINOA

SALADS

ADD A PROTEIN TO ANY SALAD TOFU 3 / CHICKEN 5 / SHRIMP 6 / SALMON FILET 8

ASIAN CHICKEN **\$15.25** GF N
NAPA CABBAGE, ROMAINE, CURED CUCUMBER,
BROCCOLI, GREEN BEANS, CASHEWS, CILANTRO,
SWEET POTATO NOODLES, GINGER-SOY
VINAIGRETTE, SAMBAL-PEANUT SAUCE

FALL HARVEST **\$13.5** V GF N
GREENS, DELICATA SQUASH,
ROASTED GRAPES, SUGAR SNAP PEAS,
CAULIFLOWER, RADISH, BRUSSELS,
SUNFLOWER SEEDS, SPROUTS, TX GOAT CHEESE,
FRESH HERB VINAIGRETTE

TACO SALAD **\$15** VG GF N
KALE, ROMAINE, WOODLANDS' TEMPEH,
KIDNEY BEANS, AVOCADO, CILANTRO-CORN,
PICKLED ONIONS, TORTILLA SHELL,
PUMPKIN SEEDS, LEMON VINAIGRETTE

SALMON POKE* **\$19.5** GF N
SMASHED AVOCADO, SWEET POTATO NOODLES,
CABBAGE, ANCIENT GRAINS,JAMMY EGG,
TRUFFLE PONZU, SESAME SEEDS
(AVAILABLE VEGAN!)

TX WAGYU CHEESEBURGER SALAD **\$19**
ROMAINE, CHEDDAR, ONION, CHOPPED PICKLE,
CROUTONS, SUN-DRIED TOMATO, TWICE COOKED
FRIES, CHOPPED WAGYU, LEMON VINAIGRETTE

SANDWICHES

SERVED WITH YOUR CHOICE OF 2 MARKET SIDES OR A CUP OF SOUP.
SUB LEVEN BAKERY GLUTEN-FREE BREAD -\$3 V



"CRUNCHY" CHICKEN **\$15.25** N
OVEN ROASTED CHICKEN, NUT-SEED CRUMBLE,
CRUSHED CHIPS, TOMATO, HOUSE PICKLES,
ROMAINE, PROVOLONE, BUTTERMILK RANCH,
PRETZEL BUN

AVOCADO BLT* **\$16**
APPLEWOOD BACON, FRIED EGG, AVOCADO,
SPICY AIOLI, LETTUCE, TOMATO, SOURDOUGH

TRUFFLED EGG SALAD **\$14** V
VITAL FARMS EGGS, GREENS, TOMATO, PARMESAN,
AIOLI, PRETZEL BUN

GULF SEAFOOD **\$17.5**
BLUE HORIZON SHRIMP & BLUE CRAB, TOMATO,
PICKLED ONION, GREEN GODDESS DRESSING,
ROMAINE, CIABATTA

HOUSE CURED & SMOKED SALMON* **\$16** N
CURED & COLD SMOKED, ONION JAM, DILL PICKLES,
EGGY CREAM CHEESE, TOASTED EVERYTHING BAGEL

GARDEN SAMMIE **\$13** VG
BRUSSELS SPROUTS, AVOCADO SPREAD, HUMMUS,
PICKLED ONION, TOMATO, CURRIED CAULIFLOWER,
SPROUTS, ROMAINE, CIABATTA

"BANH MI" **\$14.5**
CHARRED FALCON LAKE FARMS PORK, AIOLI,
PICKLED ONION, JALAPEÑO, CILANTRO, SAMBAL,
CUCUMBER-CARROT SLAW, FRENCH BAGUETTE
SUB SAN SAN ORGANIC NON GMO TOFU WITH VEGAN AIOLI

QUINOA BURGER **\$14.5** VG N
PICKLED TAQUERIA VEGETABLES, TOMATO,
VEGAN AIOLI, SHREDDED ROMAINE, CIABATTA

ENTREES

SMOKED LAMB PAPPARDELLE \$24
SMOKED LEG OF LAMB, SEMI-DRIED TOMATO,
LEMON-OLIVE TAPENADE,
HOUSE MADE RICOTTA, GARLIC BREAD CRUMBS

LOCAL MUSHROOM FUSILLI PASTA \$22 V
OYSTER & PORCINI MUSHROOMS, CREAM,
TARRAGON, LEMON,
FRIED CAPERS, PAUTALEO CHEESE

SIRLOIN STEAK FRITES* **\$26** GF
44 FARMS BEEF, ROASTED KABOCHA SQUASH,
TWICE COOKED FRIES, GARLIC-CHIVE BUTTER
**SERVED MEDIUM

CHICKEN SAUSAGE HASH **\$19** GF
MAPLE-SAGE CHICKEN SAUSAGE,
FALL VEGETABLES, LEEKS, FRENCH FETA,
AVOCADO, POACHED FARM EGGS

CRISPY SKIN SALMON* **\$26** GF N
GOLDEN BEETS, CRISPY BRUSSELS, HONEY CRISP
APPLES, PUMPKIN SEEDS,
CREME FRAICHE, SMOKED TROUT ROE
**SERVED MEDIUM

TX WAGYU CHEDDAR & BACON BURGER* **\$24**
NEUSKE'S BACON, RED NECK CHEDDAR, SPICY
FRIED ONIONS, JALAPENO MUSTARD, HOUSE
PICKLES, MILK BREAD BUN. SERVED WITH FRIES
ADD A FRIED EGG \$1.5

FALL POWER BOWL \$15 GF VG N
SWISS CHARD, ROASTED CAULIFLOWER,
ROASTED KABOCHA SQUASH,
BROWN RICE-QUINOA, MAPLE
TAHINI VINAIGRETTE, TOASTED WALNUTS,
GINGER-CRANBERRY CHUTNEY

THAI CHILE CRUSTED GULF TUNA* **\$28** N
VIETNAMESE STYLE GREEN PAPAYA & BUTTER-
NUT SQUASH SALAD, SHALLOTS,
THAI RED PEPPER, CASHEWS, SALSA
MATCHA, MICRO CILANTRO, LIME

CHICKEN SHAWARMA BOWL **\$19** GF N
BRUSSELS SPROUT-APPLE SALAD, FETA,
ANCIENT GRAINS, POMEGRANATE & SQUASH
SEEDS , DILL YOGURT

MARKET SIDES

TUSCAN KALE SALAD GF V N
PINE NUTS, GOLDEN RAISINS, PARMESAN, LEMON

OLD BAY POTATO CHIPS GF VG
OLD BAY SEASONING

RED POTATO SALAD GF V
EGG, DILL, CREOLE MUSTARD, ONION

HOUSE DILL PICKLES SPEARS GF VG

SAVORY GRANOLA V GF
OATS, PUMPKIN SEEDS, SEASAME, HONEY

AUTUMN'S BOUNTY VG
ROASTED ROOT VEGETABLES, WILD RICE, BARLEY,
MAPLE DIJON VINAIGRETTE

SWEETS

**GLUTEN FREE PUMPKIN
SPICE SNICKERDOODLE**
\$3.5 GF

**CHOCOLATE CHIP
COOKIE** **\$3**

CARROT CUPCAKE \$4 VG
VANILLA BUTTER CREAM

DRINKS

SEASONAL LEMONADE

KATZ CLASSIC BLACK ICED TEA

KATZ SEASONAL GREEN TEA

PAT GREER'S SEASONAL KOMBUCHA

KATZ COLD BREW NITRO DRAFT

HONEY ICED COFFEE (WITH OAT MILK)

ASSORTED BOTTLED BEVERAGES

CRAFT SODAS

ESPRESSO DRINKS AVAILABLE



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

5% SURCHARGE FOR TO-GO ORDERS