

## STARTERS

- V** **FRIED SMOKED GOUDA GRIT BALLS** -7  
WITH JALAPEÑO JELLY
- V** **PRETZELS & QUESO** -9 [HOUSE FAVORITE]  
SMOKED GOUDA QUESO & SLOW DOUGH PRETZEL BREAD
- GF** **SPICY LETTUCE WRAPS** -9  
GROUND LOCAL PORK, CABBAGE, MUSHROOMS, GREEN ONIONS,  
ROASTED CORN PICO, & SPICY YELLOWBIRD SERRANO SAUCE WITH ICEBERG  
LETTUCE CUPS
- V** **CRACKERS & DIP** -6  
CLUB CRACKERS WITH YOUR CHOICE OF HOUSE MADE SOUTHERN STYLE  
PIMENTO CHEESE OR CREAM CHEESE & JALAPEÑO JELLY
- V** **BERRY BRUSCHETTA** -8  
FRESH BAKED BOLILLO TOPPED WITH GOAT CHEESE, SEASONAL FRUIT,  
BALSAMIC REDUCTION, MINT & BASIL
- GF** **PORK BELLY BITES** -9 [HOUSE FAVORITE]  
PORK BELLY, SEASONAL MELON, & TEQUILA LIME GASTRIQUE,  
& ANCHO SALT

## MAINS

- GF** **ANCHO CHICKEN BOWL** -12.50 [NEW]  
GRILLED CAGE FREE CHICKEN WITH ANCHO CHILI SAUCE OVER CILANTRO  
LIME RICE & BLACK BEANS TOPPED WITH HOUSE ROASTED CORN PICO,  
COTIJA, & CRISPY TORTILLA STRIPS
- GF** **COFFEE CRUSTED PORK TENDERLOIN** -16 [HOUSE FAVORITE]  
COFFEE CRUSTED PORK TENDERLOIN WITH PORT CHERRY REDUCTION,  
MASHED SWEET POTATOES & SAUTEED GREENS
- DECONSTRUCTED CHICKEN POT PIE** -12 [HOUSE FAVORITE]  
SHREDDED CAGE FREE CHICKEN, FARM FRESH LOCAL CARROTS, POTATOES,  
PEAS, & ONIONS WITH PUFF PASTRY
- V** **SEASONAL GRAIN BOWL** -9.95 SERVED WARM  
FARRO, QUINOA, ROASTED BUTTERNUT SQUASH, KALE, TOASTED  
PUMPKIN SEEDS, ROASTED BROCCOLI, & PICKLED ONIONS WITH HOUSE  
MISO VINAIGRETTE [ADD YOUR FAVORITE PROTEIN], [AVOCADO +2]
- GF** **SHRIMP & GRITS** -17.35 [HOUSE FAVORITE]  
GRILLED GULF SHRIMP ON SMOKED GOUDA GRITS, WITH TABASCO  
SHALLOT BUTTER SAUCE, TOPPED WITH BACON CRUMBLES [SMOKED SAUSAGE +4]
- GF** **BRISKET STUFFED SWEET POTATO** -13.25 [HOUSE FAVORITE]  
BAKED SWEET POTATO STUFFED WITH SMOKED & PULLED TEXAS BRISKET,  
GREEN ONIONS, WHITE CHEDDAR, HOUSE BBQ SAUCE & CABBAGE SLAW
- GF** **CITRUS GLAZED SALMON** -17.50  
PAN SEARED CITRUS GLAZED SALMON\* WITH CITRUS QUINOA AVOCADO RELISH
- V** **TEXAS PECAN PESTO PASTA** -9.75  
LINGUINI, HOUSE TX PECAN BASIL PESTO, CREME FRAICHE, SPINACH,  
GRAPE TOMATOES & PARMESAN [CHICKEN +4.50, SHRIMP +8.25]
- GF** **44 FARMS CHIMICHURRI STEAK TACOS** -13.75  
44 FARMS STEAK\*, CABBAGE SLAW, HOUSE CHIMICHURRI, HOUSE ROASTED  
CORN PICO, & COTIJA CHEESE ON FLOUR OR CORN TORTILLAS WITH A SIDE  
OF BLACK BEANS [AVOCADO +2]
- GF** **SHRIMP TACOS** -13.25  
GRILLED GULF SHRIMP, CABBAGE SLAW, HOUSE ROASTED CORN PICO,  
& SRIRACHA AIOLI ON FLOUR OR CORN TORTILLAS WITH A SIDE OF BLACK  
BEANS [PRO TIP: TRY IT WITH FRIED SHRIMP], [AVOCADO +2]
- GF** **VEGETARIAN TACOS** -9.45  
**V** BALSAMIC ROASTED BRUSSELS SPROUTS, CABBAGE SLAW, PICKLED  
RED ONION, CREME FRAICHE & COTIJA CHEESE ON CORN OR FLOUR  
TORTILLAS WITH A SIDE OF BLACK BEANS [AVOCADO +2]

## FARMERS PLATE / PICK A PROTEIN & 2 SIDES

MAC & CHEESE & BRUSSELS SPROUTS +2

CHICKEN-11.50 | SHRIMP\*-16.25 | SMOKED PULLED BRISKET-16.25  
44 FARMS STEAK\*-16.25 | CITRUS SALMON\*-17.25 | KIOLBASSA BEEF LINKS-16.25

### SIDES

FRUIT-3.50 | HOUSE CHIPS-2  
HOUSE SALAD-4 | BLACK BEANS-2.50  
SEASONAL VEGETABLES-5 | TRUFFLE MAC & CHEESE-6  
SMOKED GOUDA GRITS-4 | MASHED SWEET POTATOES-4  
SAUTEÉD GREENS-4 | CITRUS QUINOA RELISH-3.50  
BALSAMIC BACON BRUSSELS SPROUTS-5.75

## BREAKFAST ALL DAY

- V** **AVOCADO TOAST** -7.50  
LEMON ZESTED MASCARPONE, LOCAL HONEY, AVOCADO, EVERYTHING  
BAGEL SEASONING, & SUNNY SIDE EGG\* ON WHOLE GRAIN TOAST
- TRADITIONAL BREAKFAST** -9.75  
TWO OPEN RANGE EGGS\* ANY STYLE, TWO PIECES OF ALL NATURAL  
BACON, WHOLE GRAIN TOAST & SEASONAL FRUIT [SUB GRITS +1]
- CHICKEN & BISCUITS** -12.25 [HOUSE FAVORITE]  
TWO HOUSE BUTTERMILK BISCUITS WITH FRIED CAGE FREE  
CHICKEN & HOUSE GRAVY [MAKE IT SPICY +1]

## SANDWICHES

SERVED WITH HOUSE CHIPS OR SUB FOR FRUIT +1  
CUP OF SOUP OR ANY OTHER SIDE +3

- HOUSTON HOT CHICKEN SANDWICH** -12.75 [NEW]  
BUTTERMILK FRIED CHICKEN BREAST TOSSED IN HOUSTON HOT SAUCE,  
DRIZZLED WITH LOCAL HONEY, & TOPPED WITH PICKLED ONIONS & DILL  
RANCH SLAW ON A PRETZEL BUN
- V** **PEAR & ARUGULA GRILLED CHEESE** -10.50 [NEW]  
MELTED GRUYERE & BLEU CHEESE WITH SHAVED PEAR, CARAMELIZED  
ONIONS & ARUGULA ON TOASTED BUTTERED WHEAT BREAD
- CHICKEN SALAD SANDWICH** -9.15  
CHICKEN SALAD & ORGANIC GREENS ON TOASTED WHOLE GRAIN  
[MAYO • MUSTARD • GOLDEN RAISINS • ONIONS • PECANS • APPLE]
- GRILLED PESTO CHICKEN SANDWICH** -11.15 [HOUSE FAVORITE]  
GRILLED CAGE FREE CHICKEN, HOUSE TX PECAN BASIL PESTO,  
TX GOAT CHEESE, TOMATO & ORGANIC GREENS ON PRETZEL BUN  
[PRO TIP: TRY IT WITH FRIED CHICKEN]
- TURKEY AVOCADO SANDWICH** -11.25  
NATURAL TURKEY BREAST, AVOCADO, TOMATO, CARAMELIZED ONIONS,  
ORGANIC GREENS & BACON AIOLI ON TOASTED WHOLE GRAIN [BACON +2]
- BLT SANDWICH** -10.65  
ALL NATURAL BACON, ORGANIC GREENS, SLICED TOMATO, OVER EASY  
CAGE FREE EGG\* & GARLIC AIOLI ON TOASTED WHOLE GRAIN [AVOCADO +2]
- BBQ BRISKET SANDWICH** -12.15  
SMOKED & PULLED TEXAS BRISKET, PICKLED RED ONION, CABBAGE  
SLAW & TANGY HOUSE BBQ SAUCE ON BOLILLO BUN

## SALADS

ADD: FRIED CHICKEN • CHICKEN • CHICKEN SALAD OR TURKEY -4.50  
44 FARMS STEAK\* • SHRIMP\* • SALMON\* • PULLED BRISKET -8.25

- GF** **SEASONAL HARVEST SALAD** -12 [NEW]  
**V** ORGANIC MIXED GREENS, KALE, BUTTERNUT SQUASH, PEARS, BLEU CHEESE,  
& CANDIED PECANS WITH HOUSE MAPLE VINAIGRETTE
- GF** **BRUSSELS SPROUT SUPER SALAD** -12.25 [HOUSE FAVORITE]  
**V** SHAVED BRUSSELS, SHREDDED KALE, ORGANIC QUINOA, DRIED CHERRIES,  
GOLDEN RAISINS, SHAVED ALMONDS, & PARMESAN WITH HOUSE HONEY VINAIGRETTE
- GF** **APPLE PECAN SALAD** -10.95  
**V** RED WINE POACHED APPLES, ORGANIC MIXED GREENS, SPINACH, GOAT CHEESE,  
CANDIED TX PECANS & HOUSE HONEY MUSTARD SEED VINAIGRETTE
- GF** **COBB SALAD** -13.50  
ICEBERG, AVOCADO, BLEU CHEESE, ROASTED CORN, BACON, TOMATO, BACON  
VINAIGRETTE, SOFT BOILED EGG\*, & TURKEY
- GF** **QUINOA STUFFED AVOCADO** -10.95  
**V** THREE AVOCADO HALVES TOPPED WITH CITRUS QUINOA RELISH ON ORGANIC GREENS
- CRISPY CHICKEN KALE CAESAR SALAD** -12.75  
SHREDDED KALE, CABBAGE, CORN NUTS, PARMESAN CHEESE, & HOUSE CAESAR  
WITH FRIED CAGE FREE CHICKEN
- FARM-TO-SALAD** -MKT  
FRESH MARKET SELECTION - SEE CHALKBOARD

## SOUPS

CUP-4 / BOWL-7

- GF** **CHICKEN TORTILLA | TOMATO BASIL**

## CHILDISH

INCLUDES ORGANIC FOUNTAIN DRINK,  
ORGANIC MILK/CHOCOLATE MILK OR JUICE

- V** **BUTTERED NOODLES** -6.50
- V** **NUTELLA & JELLY SANDWICH** WITH FRUIT -6.50  
POPCORN SHRIMP -8  
FRIED CHICKEN TENDERS [DIPPING SAUCES | BBQ • RANCH • KETCHUP] -6.50  
GRILLED CHICKEN STRIPS [VEGGIES & QUESO] -7.50  
QUESADILLA [CHICKEN • STEAK • CHEESE] -6.50

DRINKS

ORGANIC CANE SUGAR FOUNTAIN SODA | TEA-2.85  
 TOPO CHICO | SAN PELLEGRINO-2.65  
 HOUSE LEMONADE-3  
 JUICES | ORANGE • GRAPEFRUIT SM-3.50 / LG-5  
 BOTTLED ALKALINE WATER-2.50  
 BOTTLED KICKIN KOMBUCHA [SEASONAL FLAVORS]-5.75  
 TEA-3.5 GREEN • BLACK • CHAMOMILE  
 NITRO COLD BREW BY RECHARGE BREWING [SEASONAL] [ON TAP]-6.50

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LOCALLY ROASTED FAIR TRADE COFFEE BY GREENWAY COFFEE  
 LATTE | REG-4 LG-6 / ICED-4  
 DAILY BLACK • AMERICANO • ESPRESSO-2.75  
 CAPPUCCINO • MACCHIATO • CORTADO  
 FLAT WHITE • ICED COFFEE-3.50

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ADD: MOCHA • VANILLA • CARAMEL • CANE SUGAR • SEASONAL SYRUP + .50

JUICES / 5.50

**BEETS BY DISH** [CLEANSING]  
 BEETS • CARROTS • ORANGE • GINGER

**GREEN SOCIETY** [ALKALIZING]  
 SPINACH • KALE • CUCUMBER • APPLE • LEMON • GINGER

**ENTRY LEVEL** [ANTI-INFLAMMATORY]  
 PINEAPPLE • CARROT • ORANGE • GINGER

HOUSE ELIXIRS / 5.50

**VIRGIN MOJITO**  
 MINT • LIME • CLUB SODA • CANE SUGAR

**LEMONBERRY**  
 MINT • LEMON • STRAWBERRIES • BLACKBERRIES • CANE SUGAR

... ASK ABOUT OUR SEASONAL ROTATIONS ...

LOCAL TX CRAFT BEER

GUNS & OIL AMERICAN LAGER | 4.6% [ATX]-6  
 SOUTHERN STAR BOMBSHELL BLONDE | 5.2% [CONROE]-5  
 BUFFALO BAYOU 1836 | COPPER ALE 5.9% [HOU]-6  
 BUFFALO BAYOU MORE COWBELL | 2X IPA 9.1% [HOU]-8  
 LONE PINT YELLOW ROSE | IPA 6.8% [MAGNOLIA]-8  
 EUREKA HEIGHTS BUCKLE BUNNY | CREAM ALE 4.5% [HOU]-7  
 SAINT ARNOLD AMBER | 6.2% [HOU]-6  
 KARBACH BLOOD ORANGE RADLER | 3.5% [HOU]-5  
 KARBACH CRAWFORD BOCK | 4.5% [HOU]-5

SPRITZERS

SPARKLING ELDERFLOWER-7  
 SPARKLING WHITE WINE • ELDERFLOWER • MINT • LIME JUICE  
 SIMPLE SYRUP • LEMON JUICE • CHAMPAGNE VINEGAR

WHITE SANGRIA  
 7 GLASS | 20 CARAFE  
 CHARDONNAY • LILLET BLANC • SIMPLE SYRUP • MINT  
 STRAWBERRIES • LEMON LIME BUBBLES

SCARLET RED SANGRIA  
 7 GLASS | 20 CARAFE-7  
 MERLOT • RED WINE POACHED APPLE JUICE  
 SIMPLE SYRUP • LEMON

MIMOSA  
 6 GLASS | 10 LARGE GLASS | 13 FLIGHT [PICK 4] | 15 CARAFE  
 OJ • PRICKLY PEAR • GRAPEFRUIT • PINEAPPLE • CRANBERRY

BROMOSA  
 6 GLASS | 16 CARAFE  
 KARBACH BLOOD ORANGE RADLER • OJ • LEMON JUICE

WINE INCLUDED IN MONDAY \$15 BOTTLE SPECIAL		WINES	
<b>WHITE</b>		<b>RED</b>	
	6oz / 9oz / BTL		
<p><b>PINOT GRIGIO   BENVOLIO</b> [FRIULI, ITALY] 5/8/18                      peaches, floral aromas with a crisp apple finish</p> <p><b>PINOT GRIGIO   TORRESELLA</b> [VENETO, ITALY] 7/11/22                      citrus, pear, &amp; delicate florals with a clean, crisp finish</p> <p><b>SAUVIGNON BLANC   HAY MAKER</b> [MARLBOROUGH, NEW ZEALAND] 5/8/18                      sustainable grapefruit &amp; guava with a crisp lime finish</p> <p><b>SAUVIGNON BLANC   MATUA</b> [MARLBOROUGH, NZ] 7/10/25                      succulent, fleshy peach &amp; nectarine flavors are accented by key lime, mango &amp; ruby grapefruit notes</p> <p><b>CHARDONNAY CAMBRIA   CLONE 4</b> [SANTA MARIA VALLEY] 12/16/36                      bright &amp; crisp with fresh citrus, apple &amp; white peach</p> <p><b>CHARDONNAY   SANDPOINT</b> [CARNEROS, CA] 5/8/18                      medium body with vanilla, lemon, &amp; apple</p> <p><b>CHARDONNAY CHATEAU   ST. MICHELLE MIMI</b> [HORSE HEAVEN HILLS, WA] 8/11/26                      lightly oaked with apple, pears &amp; bright acidity</p>	<p><b>PINOT NOIR   SIMPLE LIFE</b> [CA] 6/9/20                      medium-bodied with vivid raspberry, strawberry &amp; rosewater aromas is rounded out with a soft &amp; supple texture</p> <p><b>PINOT NOIR   LYRIC BY ETUDE</b> [SANTA BARBARA, CA] 10/14/30                      hickory smoke &amp; cherry pie with clove, vanilla, &amp; blackberry</p> <p><b>RED BLEND   BERINGER BROS BOURBON BARREL</b> [CA] 10/14/35                      blackberries, roasted hazelnuts, &amp; caramel with ripe tannins &amp; integrated acidity</p> <p><b>MALBEC   PADRILLOS</b> [MENDOZA, ARGENTINA] 6/9/20                      violet floral aromas with flavors of plum, cherries &amp; dried berries</p> <p><b>MERLOT   SANDPOINT</b> [LODI, CA] 6/9/20                      spicy &amp; slightly minty with flavors of dark chocolate &amp; plum</p> <p><b>PETITE SYRAH   THE CRUSHER</b> [CA] 8/12/26                      deep, inky color with bold aromas of boysenberry, blackberry, &amp; fig jam</p> <p><b>CABERNET   SANDPOINT</b> [LODI, CA] 6/9/20                      aromas of roasted peppers &amp; bright berries, medium-bodied with silky tannins</p> <p><b>CABERNET   B SIDE</b> [NAPA VALLEY, CA] 12/16/38                      fleshy, fruit-forward with flavors including juicy dark berries, cassis, melted chocolate &amp; hints of molasses</p> <p><b>CABERNET   BIG SMOOTH CABERNET</b> [LODI, CA] 9/13/30                      aromas of Bing cherry, toasted coconut &amp; vanilla give way to flavors of blackberry, caramel &amp; subtle spice on the palate</p> <p><b>CABERNET   BV</b> [NAPA VALLEY] 11/15/34                      refined with fresh berries, savory notes, &amp; tannins driven by bright acidity</p>		
<b>SPARKLING &amp; MORE</b>			
	6oz / 9oz / BTL		
<p><b>MOSCATO   BULLETIN</b> [SOUTH EASTERN AUSTRALIA] 5/8/18                      well balanced sweetness with intense fruit flavors of mangos &amp; orange rind</p> <p><b>PROSECCO   LA MARCA</b> [VENETO, ITALY] 8/22                      ripe lemon, green apple &amp; grapefruit with slight minerality</p> <p><b>BLANC DE BLANC   STERLING</b> [CA] 11/34                      fruit-forward flavors, floral notes, creamy texture with structure &amp; acidity</p> <p><b>ROSÉ   FAMILLE PERRIN</b> [COTES DU RHÔNE, FRANCE] 8/22                      a still rosé with lively red berry, peach &amp; floral aromas, clean flavors, &amp; slight spice</p>			

LOCAL & SUSTAINABLE PARTNERS



ATKINSON FARMS [SPRING] • IVES CREEK ORGANICS [BELLVILLE] • HOUSTON SAUCE CO. [HOUSTON] • BLACK HILL RANCH [KATY] • OLE DAD FARMS [WEIMAR] • MILL-KING [WACO] • LIL' EMMA'S SEAFOOD [HOUSTON] • LETTUCE GROW [AUSTIN] • YELLOWBIRD [AUSTIN] • RECHARGE BREWING [HOUSTON] • HOMESTEAD GRISTMILL [WACO] • KIOLBASSA PROVISION CO. [SAN ANTONIO] • 44 FARMS [CAMERON] • TEXAS CHEESEMAKERS [CLEVELAND] • LA RANCHERA [HOUSTON] • FREDLYN NUTS [HOUSTON] • BEE WILDE HONEY [MONTGOMERY] • SLOW DOUGH BREAD CO. [HOUSTON] • GREENWAY COFFEE & TEA CO. [HOUSTON] • KICKIN KOMBUCHA [HOUSTON] • MAINE ROOT [AUSTIN]