

- GF SHRIMP & GRITS**-17.95 [HOUSE FAVORITE]
P GRILLED GULF SHRIMP ON SMOKED GOUDA GRITS, WITH TABASCO SHALLOT BUTTER SAUCE, TOPPED WITH BACON CRUMBLES & ONE SUNNY SIDE EGG*[ADD SMOKED BEEF LINK SAUSAGE +4]
- V AVOCADO TOAST**-7.95
P LEMON ZESTED MASCARPONE, LOCAL HONEY, AVOCADO, EVERYTHING BAGEL SEASONING, & SUNNY SIDE EGG* ON WHOLE GRAIN TOAST
- SMOKED SALMON AVOCADO TOAST** -12
SMOKED SALMON, DILL & ONION CREAM CHEESE, AVOCADO, TOMATO, RED ONION, & ARUGULA ON TOASTED WHOLE GRAIN
- P SOUTHERN BREAKFAST SKILLET**-14.95
HOUSE MADE PORK SAUSAGE, SKILLET POTATOES, JALAPEÑOS, ONIONS, PEPPERS, SCALLIONS, GRUYERE, GRAVY & SUNNY SIDE EGGS*
- GF BRISKET N' EGGS**-14.95 [HOUSE FAVORITE]
P SMOKED CHOPPED BRISKET WITH TOMATILLO RELISH, PICKLED ONIONS, FRIED CORN KERNELS, & TWO SUNNY SIDE EGGS ON SMOKED GOUDA GRITS [ADD BISCUIT +2.50]
- GF SOUTHWEST SCRAMBLE**-13.50
V SCRAMBLED EGGS, BELL PEPPERS, AVOCADO, BLACK BEANS, SKILLET POTATOES, HOUSE ROASTED CORN PICO, COTIJA CHEESE, & TORTILLA STRIPS
- V NUTELLA FRENCH TOAST**-11.95 [HOUSE FAVORITE]
P THREE PIECES OF WHOLE GRAIN TOAST WITH NUTELLA, TOPPED WITH FRUIT & POWDERED SUGAR
- P TRADITIONAL BREAKFAST**-10.75
TWO EGGS* ANY STYLE, TWO PIECES OF ALL NATURAL BACON, WHOLE GRAIN TOAST & SEASONAL FRUIT [SUB GRITS +1]
- CHICKEN & BISCUITS**-13.25 [HOUSE FAVORITE]
TWO HOUSE BUTTERMILK BISCUITS WITH FRIED CAGE FREE CHICKEN & HOUSE GRAVY [MAKE IT SPICY +1]
- HOUSE BEIGNETS**-6.25
THREE BEIGNETS WITH POWDERED SUGAR & SWEET COFFEE ANGLAISE
- GF HOUSE OMELETTE**-9.65
V THREE EGGS, SPINACH, SHALLOTS, CRIMINI MUSHROOMS, **P** WHITE CHEDDAR CHEESE & SIDE OF SKILLET POTATOES
- GF MEMORIAL TRAIL SCRAMBLE**-12.95
P EGG WHITES WITH SPINACH, TOMATOES, & ONION WITH GRILLED CHICKEN BREAST & SIDE OF SEASONAL FRUIT [AVOCADO +2]
- GF HOUSE BREAKFAST TACOS**-7.95
P SCRAMBLED EGGS, ALL NATURAL BACON & WHITE CHEDDAR CHEESE ON FLOUR OR CORN TORTILLAS WITH HOUSE SALSA

PANCAKES

SINGLE 3.95 / DOUBLE 7.50

TOPPED WITH BERRIES & POWDERED SUGAR

HOUSE MADE BUTTERMILK | ORGANIC GLUTEN FREE

ADD: WHITE CHOCOLATE CHIPS • CANDIED PECANS • STRAWBERRIES • BANANA +1.50
FRIED CHICKEN +5.00

SIDES

- BACON-4
- PASTURE-RAISED EGG*-2
- SMOKED SALMON-8.50
- 6 OZ PULLED BRISKET-8
- HOUSE MADE SAUSAGE PATTIES**-4
- KIOLBASSA BEEF SAUSAGE LINK**-4
- CAGE FREE CHICKEN BREAST-4.95
- BLACK BEANS-2.50
- MIXED FRUIT-3.50
- SLICED TOMATOES-2.50
- TOAST-2.25
- SMOKED GOUDA GRITS-4
- PANCAKE-3.95
- HOUSE BISCUIT-2.50
- HOUSE GRAVY-2.50
- SKILLET POTATOES-4

- V SEASONAL GRAIN BOWL**-11.95 [NEW]
WARM FARRO, ORGANIC QUINOA, & TUSCAN KALE & CARAMELIZED ONION WITH MISO VINAIGRETTE, BUTTERNUT SQUASH, RAINBOW CARROTS, BROCCOLI & CAULIFLOWER, SHAVED ALMONDS, SESAME SEEDS, & BASIL [ADD YOUR FAVORITE PROTEIN]
- HOUSTON HOT CHICKEN SANDWICH** -13.75
BUTTERMILK FRIED CHICKEN BREAST TOSSED IN HOUSTON HOT SAUCE**, DRIZZLED WITH LOCAL HONEY, & TOPPED WITH PICKLED ONIONS & DILL RANCH SLAW ON A PRETZEL BUN
- GRILLED PESTO CHICKEN SANDWICH**-11.95 [HOUSE FAVORITE]
GRILLED CAGE FREE CHICKEN, HOUSE TX PECAN BASIL PESTO, TX GOAT CHEESE, TOMATO & ORGANIC GREENS ON PRETZEL BREAD
- TURKEY AVOCADO SANDWICH**-11.95
NATURAL TURKEY BREAST, AVOCADO, TOMATO, CARAMELIZED ONIONS, ORGANIC GREENS & BACON AIOLI ON TOASTED WHOLE GRAIN [BACON +2]
- P BLT SANDWICH**-10.95
ALL NATURAL BACON, ORGANIC GREENS, SLICED TOMATO, OVER EASY EGG* & GARLIC AIOLI ON TOASTED WHOLE GRAIN [AVOCADO +2]
- BBQ BRISKET SANDWICH**-12.95
SMOKED & PULLED TEXAS BRISKET, PICKLED RED ONION, CABBAGE SLAW & TANGY HOUSE BBQ SAUCE ON BOLILLO BUN
- CHICKEN SALAD SANDWICH**-9.95
CHICKEN SALAD** & ORGANIC GREENS ON TOASTED WHOLE GRAIN [MAYO • MUSTARD • GOLDEN RAISINS • ONIONS • PECANS • APPLE]
- GF 44 FARMS CHIMICHURRI STEAK TACOS** -14.75
MARINATED SKIRT STEAK WITH CHIMICHURRI, CILANTRO-LIME CABBAGE, ROASTED CORN PICO, & COTIJA CHEESE ON FLOUR OR CORN TORTILLAS WITH A SIDE OF BLACK BEANS [PLANT-BASED PROTEIN AVAILABLE, AVOCADO +2]
- GF PINEAPPLE SHRIMP TACOS** -14.50 [NEW]
GRILLED GULF SHRIMP, TOMATILLO SALSA, ROASTED PINEAPPLE PICO, SRIRACHA AIOLI, & CILANTRO-LIME CABBAGE ON FLOUR OR CORN TORTILLAS WITH A SIDE OF BLACK BEANS [AVOCADO +2]

SALADS

ADD: CHICKEN • CRISPY CHICKEN • CHICKEN SALAD** • TURKEY-5.25
PLANT-BASED PROTEIN-6 • STEAK* • SHRIMP* • SALMON*-8.75

SIDE SALAD -6.95 SIDE PORTION OF ANY SALAD

- GF BRUSSELS SPROUT SUPER SALAD**-12.95 [HOUSE FAVORITE]
V SHAVED BRUSSELS, SHREDDED KALE, ORGANIC QUINOA, DRIED CHERRIES, GOLDEN RAISINS, SHAVED ALMONDS, & PARMESAN WITH SWEET HONEY VINAIGRETTE
- GF APPLE PECAN SALAD**-11.75
V ORGANIC SPRING MIX, SPINACH, ROMAINE HEARTS, RED WINE POACHED APPLES, TX GOAT CHEESE, CANDIED TX PECANS, & BASIL WITH MUSTARD SEED VINAIGRETTE
- GF COBB SALAD**-15.95 [NEW]
P ICEBERG, ROMAINE HEARTS, SLICED TURKEY, TOMATO, BACON, BLEU CHEESE, AVOCADO, CORN, & SOFT BOILED EGG* WITH CLASSIC HONEY MUSTARD DRESSING
- GF HARVEST SALAD** -12 [NEW]
V ORGANIC MIXED GREENS, KALE, BUTTERNUT SQUASH, APPLES, BLEU CHEESE, & CANDIED PECANS WITH MAPLE BALSAMIC VINAIGRETTE
- GF QUINOA STUFFED AVOCADO** -11.25 [NEW]
V THREE AVOCADO HALVES TOPPED WITH ORGANIC QUINOA, TOMATO, CUCUMBER, & ORANGE WITH LIME VINAIGRETTE, MINT, & SESAME SEEDS
- CRISPY CHICKEN KALE CAESAR SALAD** -13.75 [NEW]
SHREDDED KALE, CABBAGE, CORN NUTS, PARMESAN CHEESE, & CRISPY CAGE FREE CHICKEN WITH HOUSE CAESAR

CHILDISH

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

- P ONE EGG, ONE PIECE OF BACON, & TOAST**-6.50
- V NUTELLA FRENCH TOAST BITES**-6.50
- V NUTELLA & JELLY SANDWICH WITH FRUIT**-7
- V BISCUIT & GRAVY**-6.50
CHICKEN BISCUIT-7
CHICKEN TENDERS-7 [BBQ • RANCH • KETCHUP • HONEY MUSTARD]
- V SINGLE PANCAKE**-5.50 [GLUTEN FREE AVAILABLE]

DRINKS

ORGANIC CANE SUGAR FOUNTAIN SODA | TEA-2.95
 TOPO CHICO | SAN PELLEGRINO-2.95
 HOUSE LEMONADE-3.25
 JUICES | ORANGE • GRAPEFRUIT SM-3.50 / LG-5
 BOTTLED ALKALINE WATER-2.50
 BOTTLED KICKIN KOMBUCHA-5.50
 HOT TEA-3.5 GREEN • BLACK • CHAMOMILE
 BOTTLED COLD BREW-5

LOCALLY ROASTED FAIR TRADE COFFEE BY GREENWAY COFFEE
 LATTE [HOT OR ICED] | REG-4.25 LG-6.25
 DAILY BLACK • AMERICANO • ESPRESSO • ICED COFFEE-2.95
 CAPPUCCINO • MACCHIATO • CORTADO • FLAT WHITE-4

ADD: MOCHA • VANILLA • CARAMEL • CANE SUGAR • SEASONAL SYRUP
 OAT MILK • ALMOND MILK + .60

HOUSE JUICES & ELIXIRS

BEETS BY DISH-5.75 [CLEANSING]
 BEETS • CARROTS • ORANGE • GINGER

GREEN SOCIETY-5.75 [ALKALIZING]
 SPINACH • KALE • CUCUMBER • APPLE • LEMON • GINGER

ENTRY LEVEL-5.75 [ANTI-INFLAMMATORY]
 PINEAPPLE • CARROT • ORANGE • GINGER

VIRGIN MOJITO -5.75
 MINT • LIME • CLUB SODA • CANE SUGAR

LEMONBERRY-5.75
 LEMON • STRAWBERRIES • BLACKBERRIES • CANE SUGAR • BALSAMIC • MINT

MOSAS

TOP SHELF MIMOSA
 9.50 GLASS | 13.50 LG. GLASS | 22 CARAFE
 OJ + PAULA'S ORANGE • PRICKLY PEAR + ST GERMAIN

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

FROMOSA
 8 GLASS | 20 CARAFE
 FROZEN CLASSIC • SPIKE OF VODKA

BROMOSA
 6 GLASS | 16 CARAFE
 KARBACH SOUTHERN WHEAT • OJ • LEMON JUICE

... ASK ABOUT OUR SEASONAL ROTATIONS ...

LOCAL TX CRAFT BEER

LONE PINT YELLOW ROSE | IPA 6.8% [MAGNOLIA] - 8
 SOUTHERN STAR BOMBSHELL BLONDE 5.2% [CONROE] - 5
 BUFFALO BAYOU MORE COWBELL | 2X IPA 9.1% [HOU] - 8
 KARBACH SOUTHERN WHEAT | BELGIAN WHITE ALE 5.4% [HOU] - 5
 LEGAL DRAFT BEER CO. | TEXAS LAGER | 4.2% [ARLINGTON] - 5
 SPINDLE TAP HOP GUSHER | IPA 6.5% [HOU] - 8
 LIVE OAK HEFEWEIZEN | 5.3% [AUSTIN] - 5
 SAINT ARNOLD AMBER | 6.2% [HOU] - 5
 BEARDED FOX NO. 48 PORTER | 8.5% [HOU] - 8
 AUSTIN EAST CIDERS SEASONAL ROTATE [AUSTIN] - 7

COCKTAILS

CITRUS RANCH WATER-9
 EL JIMADOR • TOPO • LIME • GRAPEFRUIT • SALTED

PACIFIC EMPRESS-11 [NEW]
 EMPRESS GIN • CUCUMBER • LAVENDER • LIME • LEMON

BITTERSWEET GINPHONY-9
 BLUEBONNET GIN • LEMON • CANE SUGAR • BITTERS • MINT

HIGH SOCIETY OLD FASHIONED-12
 LONGBRANCH BOURBON • ANGOSTURA BITTERS • CANE SUGAR

SPARKLING ELDERFLOWER-9
 PROSECCO • SIMPLE SYRUP • ST. GERMAIN • MINT • LIME

CINCO MULE-9
 TITO'S VODKA • CUCUMBER • LIME • CANE SUGAR • ORGANIC MAINE ROOT GINGER BEER

BLACK CHERRY LIMEADE-9
 TITO'S VODKA • CHERRY SYRUP • LIME • SPLASH OF CLUB SODA

BLOODY MARY-11 | 24 CARAFE
 TITO'S VODKA • HOUSE BLOODY MARY MIX

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

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

PRICKLY PEAR FROZEN MARGARITA-8 | 20 CARAFE
 TEQUILA • PRICKLY PEAR • SIMPLE SYRUP • ORANGE LIQUEUR • LIME

WINES

WINES INCLUDED IN MONDAY \$15 BOTTLE SPECIAL

WHITE	6oz / 9oz / BTL	SPARKLING & MORE	6oz / 9oz / BTL
PINOT GRIGIO BENVOLIO [FRIULI, ITALY] 5/8/18 peaches, floral aromas with a crisp apple finish		MOSCATO BULLETIN [SOUTH EASTERN AUSTRALIA] 5/8/18 well balanced sweetness with intense fruit flavors of mangos & orange rind	
PINOT GRIGIO SANTA LINA [VENETO, ITALY] 7/11/22 light bodied with notes of citrus and tropical fruits		PROSECCO LA MARCA [VENETO, ITALY] 8/22 ripe lemon, green apple & grapefruit with slight minerality	
SAUVIGNON BLANC SAND POINT [CA] 6/8/20 lemon and lime flavors, great acidity and a clean finish		BRUT CUVÉE DECOY [CA] 11/34 baked apple, white peach & orange zest	
SAUVIGNON BLANC MOHUA [MARLBOROUGH, NZ] 8/11/25 passion fruit, gunsmoke, grapefruit, & herbs		CAVA BRUT MARQUES DE CACERES [PENEDES, SPAIN] 7/22 citrus fruit with notes of brioche	
SAUVIGNON BLANC SAUVIGNON JOHN [CA] 12/16/36 pear, lemon citrus, hint of fresh coconut *houston based co.		ROSÉ ELOUAN [OR] 8/11/22 ripe fruit, citrus, pear & peach	
CHARDONNAY CAMBRIA CLONE 4 [SANTA MARIA VALLEY] 12/16/36 bright & crisp with fresh citrus, apple & white peach		SPARKLING ROSÉ MONTELVINI [VENETO, ITALY] 8/22 peaches & strawberries with fine steady bubbles	
CHARDONNAY SANDPOINT [CARNEROS, CA] 5/8/18 medium body with vanilla, lemon, & apple			
CHARDONNAY CHATEAU ST. MICHELLE MIMI [HORSE HEAVEN HILLS, WA] 8/11/26 lightly oaked with apple, pears & bright acidity			
RED	6oz / 9oz / BTL		
PINOT NOIR SIMPLE LIFE [CA] 6/9/20 raspberry, strawberry, rosewater		PETITE SYRAH THE CRUSHER [CA] 8/12/26 bold aromas of boysenberry, blackberry & fig jam	
PINOT NOIR BOEN [TRI-COUNTY, CA] 10/14/30 dark plum, white pepper, Italian herbs, cinnamon, blackberry & cherry		CABERNET SANDPOINT [LODI, CA] 6/9/20 aromas of roasted peppers & bright berries with silky tannins	
RED BLEND BERINGER BROS BOURBON BARREL [CA] 10/14/35 blackberries, hazelnut, & caramel		CABERNET SAUVIGNON JOHN [CA] 12/16/36 black raspberry, cocoa, black cherries, sugar plum, hint of vanilla *houston based co.	
MALBEC PADRILLOS [MENDOZA, ARGENTINA] 6/9/20 plum, cherries & dried berries		CABERNET BV [NAPA VALLEY] 11/15/34 refined with fresh berries, savory notes, & tannins driven by bright acidity	
MERLOT SANDPOINT [LODI, CA] 6/9/20 spicy with flavors of dark chocolate & plum			

LOCAL & SUSTAINABLE PARTNERS

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

