

WINTER ALL DAY

Classic Texas Cheeseburger^{*} **N** 16
Beef Patty, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, “Secret Sauce”, Challah Sesame Seed Bun
^{*}Served With Two Sides Or A Cup of Soup

Salmon Poké^{*} **GF N** 19.5
Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Pomegranate Seeds, Furikake, Crispy Bamboo Shoots

SHAREABLES	
Cashew Queso VG GF N	9
Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	
Vegan Spinach Dip VG GF N	11
Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	

WINTER ELIXIRS & WINE

Seasonal Sangria 12
Red Wine Sangria

Mimosa Glass/Carafe (serves 4) 6/22

NON-ALCOHOLIC DRINKS

Seasonal Beverage 3.65
Blood-Orange Lemonade

Honey Iced Coffee **V** 4.5
With Oat Milk

Katz Cold Brew Nitro Draft 6

Matcha Latte 6

Chai Latte 6

OUR LOCAL PARTNERS	
Atkinson Farms, Katz Coffee, Dairy Maids Houston, Texas Evergreen Harvest, Bee2Bee Honey Collective, Award Winning Mushrooms	

Steak Bowl^{*} **GF** 24
Steak, Red Rice, Roasted Ube Sweet Potatoes, Collard Greens, Turnips, Peppadew Peppers, Chimichurri

Mushroom Pasta **VG** 21
Milton’s Pasta, Lion’s Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano

Shrimp Tacos^{*} **GF** 17.5
Maximo Corn Tortillas, Avocado, Cabbage, “Rajas”-(Peppers & Onions-mix), Salsa Roja
^{*}Served With Two Sides Or Cup Of Soup

SALADS

ADD A PROTEIN TO ANY SALAD
Tofu 3 | Chicken 6 | Shrimp 9 | Salmon 9

Asian Chicken **GF N** 16
Cabbage & Romaine, Cucumber, Green Beans, Bean Sprouts, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sesame Seeds, Sambal-Peanut Sauce

Taco Salad **VG GF N** 15.5
Kale & Romaine, Woodlands’ Tempeh, Kidney Beans, Tomato, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

Salmon Caesar^{*} 19
Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Leven Baking Co. gluten free bread +3 **V**

“Crunchy” Chicken **N** 16.25
Oven Roasted, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun

Avocado BLT 16.5
Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough

Truffled Egg Salad **V** 15
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood^{*} 17.5
Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

SIDES

Tuscan Kale **V GF N**

Potato Chips **VG GF**

Red Potato Salad **V GF**

Pickle Spears **VG GF**

Pumpkin Seeds **VG GF N**

Fruit **VG GF**

Lemongrass Sesame Slaw **VG GF N**

Power Bowl **VG GF N** 16
Brown Rice & Quinoa, Lemony White Beans, Kale, Dates, Root Vegetable Sauté, Maple Vinaigrette, Sage and Fried Shallots

Mediterranean Chicken Bowl **N** 20
Roasted Chicken Thighs, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts, Tzatziki

[some entrees not available til 4pm on weekends]

Harvest **V GF N** 13.5
Mixed Greens, Cauliflower, Beets, Pickled Carrots, Snow Peas, Pomegranate Seeds, Radish, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Cheeseburger Salad^{*} 16
Beef Patty, Romaine, Shredded Cheddar, Tomato, Red Onions, Pickles, Croutons, “Secret Sauce”

Roasted Steak 19
Gruyere, Katz Coffee Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

Garden Sammie **VG** 13
Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Micro Sprouts, Ciabatta

Good Karma “Burger” **VG N** 14.5
Smoked Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Romaine, Vegan Aioli, Ciabatta

“Banh Mi” 15
Charred Red Field Ranch Pork, Pickled Onion, Jalapeño, Cilantro, Cucumber-Carrot Slaw, Aioli, Sambal, French Baguette
Sub San San Organic Non Gmo Tofu With Vegan Aioli **VG**

SOUP CUP 4.5 / BOWL 8

Chicken Posolé **GF N**

Vegan Broccoli Cheese **VG GF**

SWEETS

Chocolate Chunk Cookie **V** 3

Vegan Carrot Cupcake **VG** 4

Miso Brown Sugar Cookie **VG GF** 4

Chocolate Brownie **V GF** 5

Butterscotch Blondie **V N** 5

^{*}consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

We add a 5% Premium Package fee on all To-Go Orders