

AUTUMN ALL DAY

Classic Texas Cheeseburger*

N

16

44 Farms Beef, 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, Brocolini, Sweet Potato, Caramelized Grapes, Furikake, Crispy Bamboo Shoots

SHAREABLES	
Cashew Queso VG GF N Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	9
Vegan Spinach Dip VG GF N Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	11
Delicata Squash Rings V	12
Tempura Fried, Fancy Remoulade, Chives	

FALL ELIXIRS & WINE

Seasonal Sangria12

Red Wine Fall Sangria

Mimosa Glass/Carafe (serves 4)6/22

NON-ALCOHOLIC DRINKS

Seasonal Beverage3.65

Fall Apple Ciderade

Honey Iced Coffee

V

4.5

With Oat Milk

Katz Cold Brew Nitro Draft6

Matcha Latte6

Chai Latte6

OUR LOCAL PARTNERS

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

Fall Steak Bowl*

GF

24

44 Farms 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

Corn Tortillas, Cabbage Mix, Pico De Gallo, Avocado, Sriracha Aioli
*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

Fall Harvest

V

GF

N

13.5

Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Green Beans, Caramelized Grapes, Radish, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Taco Salad

VG

GF

N

15.5

Kale & Romaine, Woodlands’ Tempeh, Kidney Beans, Tomato, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

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 BLT16.5

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

Pastrami Smoked Salmon*

N

18

House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat

Borracho Beef19

Mexican Style Wine Braised Beef, Cilantro & Cabbage Slaw, Sliced Tomato, Grilled Red Onion, Pickled Pepper, Provolone, Aioli, Ciabatta

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

SIDES

CUP 4.5 / BOWL 8

Tuscan Kale

V

GF

N

Potato Chips

VG

GF

Red Potato Salad

V

GF

Pickle Spears

VG

GF

Pumpkin Seeds

VG

GF

N

Lemongrass Sesame Slaw

VG

GF

N

Fall 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, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts

Salmon Caesar*19

Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons

Texas Cheeseburger Salad*16

44 Farms Beef, Romaine, Shredded Cheddar, Tomato, Red Onions, Pickles, Croutons, “Secret Sauce”

SOUP

CUP 4.5 / BOWL 8

Chicken Posolé

GF

N

Vegan Broccoli Cheese

VG

GF

SWEETS

Chocolate Chip 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