



LATE FALL DINNER MENU

SHARED PLATES

SPINACH & HEART OF PALM DIP 12 VG/N/GF Cashew cream, crispy potato strips & fried shallots, El Milagro corn tortilla chips
CASHEW QUESO 11 VG/N/GF Pico de gallo, vegan taco meat, El Milagro corn tortilla chips Add: escabeche +2.5 / guacamole +2.5

SOUPS cup/bowl

CHICKEN POSOLE 5/8.5 GF Poblano, green chile, hominy, cilantro & pumpkin seed garnish
GINGER CHICKEN LEMONGRASS 6/9 GF/F Coconut milk, kaffir lime, garlic, fried shallot and cilantro garnish
BUTTERNUT SQUASH BISQUE 5/8.5 VG/GF Oat milk & candied pepitas
Our Menu: N contains nuts; F fish; V vegetarian; VG vegan; GF gluten free; *consuming raw/undercooked product may cause foodborne illness

ENTREES & BOWLS

BAM BAM SALMON 26 GF/F Pan seared Faroe Island salmon, sweet chile glaze, Gundermann beet puree, herbed spaghetti squash, Lone Star + Mill King dill crème fraiche
PASTA ARRABIATA 19.5 V Fresh Della Casa Rigatoni, Jimmy Nardello arrabiata sauce, Montamore cheese Add: Chicken 4/7.5 Tail-on Gulf Shrimp 9
BRAISED BEEF SHORT RIB 32 Wagyu excelente short rib, panko crusted mashed potato cake, Texas carrot puree, wilted greens, port wine reduction
SASHIMI TUNA AND AVOCADO BOWL* 25 GF/F Raw sushi grade ahi tuna tossed in sesame ponzu, avocado, pickled daikon, mandarin segments, diced cucumbers, radish, jicama, napa cabbage, ginger-scallion sauce, radish sprouts, sesame seeds
FRENCH BISTRO MUSHROOM BOWL 19.5 V/GF Herb marinated and grilled HiFi Mycology oyster and lion’s mane mushrooms, local garlicky greens, white bean cassoulet, roasted locally grown carrots, Texas black gold garlic balsamic, jasmine-quinoa rice, sunflower sprout salad Add: Tofu 5 Chicken 4/7.5 Tail-on Gulf Shrimp 9 Seared Faroe Island Salmon* 12
SALMON POKE* 21 GF/F Sesame-tamari marinated Faroe Island salmon, diced cucumber, mandarin orange, shaved radish, cabbage, jasmine-quinoa rice, broccoli-miso crunch, nori aioli, radish sprouts, black and white sesame seeds
CHICKEN & FARRO BOWL 19.5 Herb marinated grilled chicken breast, broccoli, shaved fennel, shaved green apple, French feta, arugula pesto dressed farro, Sprouts Alive radish sprouts
TACO BOWL 19 VG/GF Vegan taco meat, avocado, grilled corn, tomato, kidney beans, pickled onion, jicama, pumpkin seeds, El Milagro tortilla strips, jasmine rice/quinoa base, cilantro, salsa roja (protein additions and substitutions available)

SALADS ADD TOFU 5 / CHICKEN 4/7.5 / SEARED FAROE ISLAND SALMON FILLET* 12 / TAIL-ON GULF SHRIMP 9

FALL HARVEST 15.5 V/GF Mixed greens, 2L Produce roasted butternut squash, caramelized cauliflower, roasted red grapes, green beans, Texas red beets, local radish, brussels sprouts, Lone Star goat cheese, sunflower seeds, Sprouts Alive sunflower sprouts, fresh herb vinaigrette
CHOPPED GREEN SALAD 15.5 V Scallion and herb marinated chickpeas, Feta, avocado, English cucumber, Castelvetrano olives, romaine, house croutons, red wine-shallot vinaigrette
BUBBY SALAD* 22.5 F House smoked Faroe Island salmon, jammy Swift Hill Farms egg, White Mountain yogurt labneh, pickled red onion, Village Farms cherry tomatoes, shredded kale, sunflower sprouts, toasted onion & sesame seed mix, house croutons, lemon vinaigrette
ASIAN CHICKEN SALAD 20.5 GF/N Roasted chicken, sweet potato noodles, cured cucumber, broccoli, bean sprouts, green beans, toasted cashews, napa cabbage, romaine, cilantro, sesame seeds, sesame-tamari vinaigrette, side of sambal-peanut sauce

SANDWICHES served with 2 sides OR 1 cup of soup -- sub gluten free Leven Baking Co bread 3

SIDE CHOICES: House made Chips / Apple-Cranberry Salad/ Tuscan Kale / Potato Salad / Dill Pickles / Escabeche

“CRUNCHY” CHICKEN 18 N Oven roasted chicken, nut-seed crumble, crushed chips, tomato, lettuce, house pickles, provolone, house ranch, pretzel bun
TRUFFLED EGG SALAD 15.5 V Swift Hills Farms eggs, greens, tomato, parmesan, aioli, Slow Dough toasted pretzel bun
BANH MI 17.5 Charred Falcon Lake Farms pork, pickled onion, cucumber-carrot mix, Pedernales Farms jalapenos, cilantro, sambal, aioli, toasted French roll ***MAKE IT VEGAN – sub Uncle Phan’s Fresh Tofu (non-gmo) and vegan aioli
BORRACHO BEEF 22.5 Mexican style braised Wagyu Excelente beef, grilled red onion, cilantro-cabbage slaw, pickled peppers, tomato, Provolone, aioli, house au jus, toasted ciabatta
GARDEN SAMMIE 15 VG Brussels, avocado spread, hummus, curried cauliflower, pickled red onion, tomato, sprouts, ciabatta
GULF SEAFOOD POBOY* 20 Gulf shrimp & blue crab, romaine, tomato, pickled onion, house green goddess, French roll
AVOCADO B.L.T.* 18 Crispy bacon, heirloom tomato, Swift Hill Farms egg, avocado, True Harvest butter lettuce, aioli, sourdough ***CLUB IT UP – add chicken and provolone 5.5

KIDS Choice of:
Fruit, pickles, or chips

KIDS CRUNCHY CHICKEN – crushed chips,
provolone, buttermilk ranch, pretzel bun 10.5
KIDS PEANUT BUTTER & JELLY N/VG –
pretzel bun 7.5

KIDS GRILLED CHEESE V – provolone,
pretzel bun 7.5
10.23.25