

SATURDAY & SUNDAY

FALL BRUNCH MENU

10AM TO 3PM

<b>Breakfast Plate</b> 17 Eggs Your Way, Thick Cut Bacon, Crispy Potatoes, Mixed Fruit, Wheat Toast	<b>Power Bowl</b> GF VG N 16 Brown Rice & Quinoa, Kale, Lemony White Beans, Veggie Sautee, Sage, Maple Vinaigrette <i>Add Chicken +6   Add Salmon Fillet +9</i>	<b>Smoked Salmon Platter*</b> N 18 Faroe Isle Smoked Salmon, Lemon Cream, Capers, Pickled Onion, Tomato, Cucumber, Radish, Creole Mustard, Hard Egg, Bagel Chips
<b>Cookie Crusted French Toast</b> V 15 Shortbread Cookie Crumble, Guava & Cream Cheese Drizzle, Lime Whipped Cream	<b>Local Cheeseburger*</b> N 16 44 Farms Beef, Cheddar, L&T, Red Onion, Pickle, "Secret Sauce", Sesame Challah Bun	<b>Steak &amp; Eggs</b> GF 23 Herb-Marinated Steak, Sunny Side Up Eggs, Breakfast Potatoes, Chives, Heirloom Tomato, Chimichurri

BRUNCH A LA CARTE: 5 EA // BUILD YOUR OWN BRUNCH! PICK 4 FOR 17  
3 Eggs Your Way • Thick Cut Bacon • Classic French Toast • Hash Browns  
Crispy Potatoes • Muffin of the Day N • Mixed Fruit Cup • Jalapeno & Cheddar Biscuit • Seasonal Scone

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
<b>Vegan Spinach Dip</b> V GF N 11 Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	<b>Asian Chicken</b> GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	<b>Taco Salad</b> VG GF N 15.5 Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
<b>Cashew Queso</b> VG N GF 9 Pico De Gallo, Vegan "Taco Meat", Tortilla Chips	<b>Harvest</b> V GF N 13.5 Mixed Greens, Caramelized Cauliflower, Roasted Butternut Squash, Brussels Sprouts, Beet, Green Beans, Roasted Grapes, TX Goat Cheese, Radish, Sunflower Seeds, Fresh Herb Vinaigrette	<b>Caesar</b> 13 Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing
<b>Classic Hummus</b> VG N 10 Chimichurri, Everything Spice, Pita, Beet Chips, Roasted Sweet Potato, Radish, Green Beans, Pine Nuts	<b>Salmon Poke*</b> GF N 19.5 Faroe Island Salmon, Pickled Carrot & Daikon, Roasted Grapes, Broccolini, Roasted Sweet Potato, Leche Del Tigre, Sunflower Sprouts, Furikake	<b>Cheeseburger Salad*</b> 16 44 Farms Beef, Cheddar, Tomato, Red Onion, Pickle, Croutons, "Secret Sauce"
<b>Avocado Toast</b> V 15 Harvest Wheat, Heirloom Tomato, Radish, Sprouted Lentils, Arugula, Queso Fresco, Balsamic, Sunny Egg		
HOUSEMADE COCKTAILS	SANDWICHES	ANY SANDWICH MAY BE PREPARED AS A SALAD!

<b>Mimosa Time!</b> 6/22 classic orange, fall mix, or cucumber-lime	<i>Served with your choice of two house sides or a cup of soup. Sub Leven gluten-free bread +3 V</i>	
<b>Escape (The Pina Colada Drink)</b> 12 Cocnut oil-washed Rum, Cold Pressed Pina	<b>"Crunchy" Chicken</b> N 16.25 Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	<b>Garden Sammie</b> VG 13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
<b>Cherry Almond Sour</b> N 11/25 Townes Vodka, Sweet & Tart Cherries, Almond	<b>Avocado BLT</b> 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Sourdough	<b>"Banh Mi"</b> 15 Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette <i>Sub with San San Organic Non Gmo Tofu &amp; Vegan Aioli</i>
<b>Bloody Mary</b> 11 Townes Vodka, House Mix, Tajin	<b>Truffled Egg Salad</b> V 15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	<b>House Cured &amp; Smoked Salmon*</b> N 16 Faroe Isle Salmon, Onion Jam, Dill Pickles, Eggy Cream Cheese, Toasted Everything Bagel
<b>Garden Gimlet</b> 11 Ford's Gin, Mint, Tarragon, Basil	<b>Gulf Seafood</b> 17.5 Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta	<b>Good Karma "Burger"</b> VG N 14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
<b>Frozen Beach Vacation</b> 12 Cachaca, Campari, Cocchi Torino, Coconut, Banana, OJ	<b>Texas Roast Beef</b> 19 44 Farms Beef, Gouda Cheese, Mushrooms, Kale, Tomato, Horseradish Cream, Ciabatta	
<b>H-Town Sweet Tea</b> 11 Townes Vodka, Blueberry Hibiscus Tea, Lemon		
<b>Espresso Martini</b> 11 Vodka, Mr. Black Coffee Liqueur, Nitro Cold Brew		

OUR LOCAL PARTNERS

Swift Hill Farms, Blue Horizon, JV Foods, Deluxe Fine Foods, Wiwas Tempeh, Yaya Raw Rah

SIDES	SOUP CUP 4.5 / BOWL 8
<b>Tuscan Kale</b> GF V N	<b>Chicken Posolé</b> GF N
<b>Potato Chips</b> GF VG	<b>Vegan Broccoli &amp; Cheese</b> VG GF
<b>Red Potato Salad</b> GF V	
<b>Pickle Spears</b> GF VG	
<b>Pumpkin Seeds</b> GF VG	
<b>Lemongrass Sesame Slaw</b> GF VG N	
	<b>SWEETS</b>
	<b>Chocolate Chip Cookie</b> V 3
	<b>Vegan Carrot Cupcake</b> VG 4
	<b>Chocolate Brownie</b> GF V 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