

WINTER BRUNCH

44 Farms Steak & Eggs GF 24	Build Your Own Brunch (Pick 4) 18	Farmers Breakfast GF N V 19
6 oz Seared Steak, 2 Sunny Side Up Eggs, Charred Tomato, Sauteed Spinach, Roasted Potatoes, Salsa Verde, Lemon Herb Butter	3 Eggs Your Way//Thick Cut Bacon Roasted Potatoes//Hash Browns Gluten Free Muffin//Mixed Fruit Pork Sausage Patty//Croissant	Sauteed Spinach, Mushrooms, Tomato, Radish, Zucchini, Seasoned Avocado, Feta Cheese, Everything Seasoned Potatoes, 2 Sunny Eggs
Croissant Sandwich 17	Carne Asada Hash GF 18	Fried Chicken & Waffles 19
Red Field Ranch Bacon, Fried Egg, Pork Sausage, Pimento Cheese, Harissa Aioli, Housemade Hashbrowns on Side	44 Farms Beef, Red Onion, Bell Peppers, Roasted Potatoes, Sunny Side Up Egg, Green Onion, House Made Corn Tortillas, Side of Avocado Apread and Ranchero Sauce	Buttermilk Fried Chicken Breast, Maple Syrup, Cinnamon Waffles, Strawberry Jam
Berry French Toast N V 16		
Lemon Ricotta, Strawberries, Blueberries, Maple Syrup, Hazelnuts		

SHAREABLES

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

HOUSEMADE COCKTAILS

Frozen Aperol Spritz 12
Aperol, Prosecco, Orange
Frozen Espresso Martini 12
1876 Vodka, Nitro Cold Brew, Kahlua
Cranberry Maple Smash 12/30
Spiced Rum, Spiced Maple Simple, Cranberry, OJ
Ginger Berry Rita 12/30
Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer
Spicy Margarita 12/30
Tequila, Jalapeno, Lime, Tajin Rim
Lavender Lemonade 12/30
Empress Gin, Lemon, Lavender Syrup
Bloody Mary 12
1876 Vodka, House Mix, Chili Salt, House Pickle
Red Wine Sangria 12
Pinot Noir, Apple, Orange, Amaretto

WINES BY THE GLASS

Mohua Sauvignon Blanc 10
Marlborough, NZ
Domaine de Triennes Rose 10
Provence, FR
Eden Rift Pinot Noir 10
Central Coast, CA
No Curfew Chardonnay 10
California
Le Grand Prebois Brut 10
VDF, FR
Valravn Cabernet 10
Sonoma, CA

SALADS

Asian Chicken GF N 16	Taco Salad VG GF N 15.5
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	Kale & Romaine, Woodlands’ Tempeh, Beans, Avocado, Cilantro-Hominy, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Harvest V GF N 13.5	Salmon Salad GF N 20
Mixed Greens, Snow Peas, Pickled Carrots, Pomegranate Seeds, Beets, Cauliflower, Brussel Sprouts, Radish, Goat Cheese, Sunflower Seeds, Herb Vinaigrette	Arugula, Radicchio, Frisee, Almonds, Oranges, Brussels, Kabocha Squash, Pomegranate, Fried Curry Sweet Potato Noodles, Coconut Almond Vinaigrette
Shrimp Caesar 20	Salmon Poke* GF N 19.5
Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing	Faroe Island Salmon Marinated with Ponzu, Broccolini, Sweet Potato, Furikake, Pickled Carrot & Daikon, Leche de Tigre, Crispy Bamboo Shoots

SANDWICHES

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

“Crunchy” Chicken N	16.25	Pastrami Smoked Salmon* N	18
Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun		House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat	
Avocado BLT	16.5	Garden Sammie VG	13
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, Sourdough		Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta	
Truffled Egg Salad V	15	“Banh Mi”	15
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun		Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber Carrot Slaw, French Baguette	
Gulf Seafood	17.5	<i>Sub San San Organic Non Gmo Tofu With Vegan Aioli</i>	
Blue Horizon Shrimp & Blue Crab, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta		Good Karma “Burger” VG N	14.5
Texas Beef	19	Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta	
44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll			

SIDES

Tuscan Kale GF V N
Potato Chips GF VG
Red Potato Salad GF V
Mixed Fruit Cup GF VG
Pickle Spears GF VG
Pumpkin Seeds GF VG N
Lemongrass Sesame Slaw N VG GF

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
Chocolate Brownie GF 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