

FALL ALL-DAY

BOWLS & ENTREES

- BBQ Tofu Pho**

VG

18

Crispy Tofu, Mushroom “Pho” Broth, Delicata Squash, Garlic Chile Crunch, Kale, Radish, Carrots, Wild Mushrooms, Housemade Noodles

Add Steak \$8 Add Chicken \$6 Add Shrimp \$9
- Market Cheddar Burger***

N

17

Mill-King Cheddar, Bruleed Onion, Lettuce, Tomato, Jalapeño Mustard, House Pickles, Milk Bread Bun, Twice Cooked Fries

Add A Fried Egg \$1.5 Add Neuske’s Bacon \$3

- Blackened Redfish**

26

Butternut Squash Risotto, Duck Sausage, English Peas, Sage Brown Butter, Lemon
- Chicken Shawarma Bowl**

GF N

20

Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Pomegranate
- Mediterranean Falafel Bowl**

N V

17

Tzatziki, Tabouli & Parsley Mix, Heirloom Tomatoes, Pickled Red Onions, Cucumber & Feta Salad, Mixed Olives & Pine Nuts

- Local Power Bowl**

GF VG

16

Brown Rice & Quinoa, Lemony White Beans, Kale, Root Vegetable Sautee, Dates, Maple Vinaigrette, Fried Sage & Shallots
- Salmon Poke Bowl***

GF N

19.5

Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Caramelize Grapes, Furikake, Crispy Bamboo Shoots
- Vietnamese Steak Bowl**

N GF

22

Heirloom Tomato, Jalapeño-Nori Rice, Peanuts, Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)

SHAREABLES

- Spicy Crispy Brussels**

NVG

10

Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing
- Cashew Queso**

VG N GF

9

Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips
- Delicata “Onion Rings”**

12

Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic
- White Bean & Garlic Hummus**

V N

12

Cucumber, Pickled Carrots, Herbs, Naan Bread, Olives, Peanut Dukkah
- Twice Cooked Fries**

GF VG

7

Secret Sauce

SALADS

- Asian Chicken Salad**

GF N

16

Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce
- Fall Harvest Salad**

V GF N

13.5

Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Green Beans, Caramelize Grapes, Radish, Brussels Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette
- Cheeseburger Salad**

17

Romaine, Cheddar, Tomato, Onion, Pickle, Croutons, Fries, Lemon Vinaigrette

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

- Smoked Salmon Caesar Salad***

N

20

Hot Smoked Faroe Island Salmon, Poached Egg, Persian Cucumber, Seed Crunch, Avocado, Baby Kale & Local Baby Greens, Meyer Lemon Caesar
- Taco Salad**

VG GF N

15.5

Kale, Romaine, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette

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

Oven Roasted, Nut-Seed Crumble, Chips, Tomato, Pickles, Romaine Lettuce, Provolone, Buttermilk Ranch, Pretzel Bun
- Avocado BLT**

16.5

Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, 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

- Garden Sammie**

VG

13

Brussel Sprouts, Avocado Spread, Hummus, Pickled Onion, Lettuce, Tomato, Curried Cauliflower, Ciabatta
- “Banh Mi”**

15

Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette

Sub San San Organic Non Gmo Tofu With Vegan Aioli
- Good Karma “Burger”**

VG N

14.5

Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
- Grilled Chicken Caesar Wrap**

N

19

Charcoal Grilled Chicken Breast, Kale, Romaine, Parmesan, Smashed Avocado, Fried Capers, Sunflower Seed Crunch, Radish, Sprouts

HOUSEMADE COCKTAILS

- Fall Sangria**

10

Red Wine, Amaretto, Cranberry, Orange
- Cappelletti Spritz**

10

Cappelletti Apertivo, Prosecco, Sparkling Water, Orange Slice
- Sparkling Amethyst**

10

Sparkling Wine, Vermouth, Kin Euphorics

OUR LOCAL PARTNERS

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

SIDES

- Tuscan Kale**

GF V N

4.5 / 8
- Potato Chips**

GF VG

4.5 / 8
- Red Potato Salad**

GF V

4.5 / 8
- Pickles Spears**

GF VG

4.5 / 8
- Pumpkin Seeds**

GF VG N

4.5 / 8
- Lemongrass Slaw**

GF N VG

4.5 / 8

SOUP

- Chicken Posolé**

GF N

4.5 / 8
- Vegan Broccoli Cheese**

VG GF N

4.5 / 8

SWEETS

- Chocolate Brownie**

GF

5
- Chocolate Chip Cookie**

3
- Carrot Cupcake**

VG

4

*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