

WINTER

BOWLS & ENTREES

- Spaghetti & Meatballs

22

Spaghetti alla Chitarra, Grana Padano, Sugo Rosa, Thai Basil. Really Good Olive Oil
- Market Cheddar Burger*

N

17

Mill-King Cheddar, Bruleed Onion, Lettuce, Tomato, Jalapeño Mustard, House Pickles, Challah Bun, Twice Cooked Fries
Add A Fried Egg \$1.5 Add Neuske’s Bacon \$3
- 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, Pomegranate Seeds, 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)
- Chicken Shawarma Bowl

GF N

20

Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Pomegranate

- Grilled Chicken Caesar Wrap

N

19

Charcoal Grilled Chicken Breast, Kale, Romaine, Parmesan, Smashed Avocado, Fried Capers, Sunflower Seed Crunch, Radish, Sprouts
Choice of 2 Sides or a Cup of Soup
- Chile Gulf Shrimp Tacos

GF

20

Maximo Corn Tortilla, Smashed Avocado, Cabbage Slaw, Lime Dressing, Smoked Corn Pico, Cilantro
Choice of 2 Sides or a Cup of Soup

SHAREABLES

- Spicy Crispy Brussels

N VG

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
- 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
- Winter Harvest Salad

V GF N

13.5

Mixed Greens, Cauliflower, Carrots, Beets, Snow Peas, Pomegranate Seeds, 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

- Seared Salmon Caesar Salad

20

Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Grilled Hearts of Palm, Caesar Dressing
- Taco Salad

VG GF N

15.5

Kale, Romain, Woodlands’ Tempeh, Kidney Beans, Avocado, Hominy, 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
- Roasted Steak

19

Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll

HOUSEMADE COCKTAILS

- Winter 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

Potato Chips

GF VG

Red Potato Salad

GF V

Pickles Spears

GF VG

Pumpkin Seeds

GF VG N

Lemongrass Slaw

GF N VG

Fruit Salad

GF VG

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