

SPRING 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

CASHEW CREAM OF BROCCOLI 5/8.5 VG/N/GF
Crispy old bay chickpeas

Our Menu: N contains nuts; F fish; V vegetarian; VG vegan; GF gluten free;
*consuming raw/undercooked product may cause foodborne illness

ENTREES & BOWLS

PESCE PRIMAVERA 26 F Pan seared Texas Redfish, fingerling potato & spring green bean-arugula salad,
Rio Fresh Farms organic leeks, Lone Star + Mill King dill crème fraiche, castelvetrano tapenade

SPRING PEA GREEN CURRY 19 GF/VG House coconut green curry with ginger, poblano, roasted cauliflower, spring peas,
green beans, roasted carrots, yellow onion, chickpeas, sticky rice, Lone star Thai basil and fresh cilantro

Add: Tofu 5 Chicken 4/7.5 Tail-on Gulf Shrimp 9 Seared Faroe Island Salmon* 12

LINGUINE MILANESA 21 Panko crusted chicken breast, Della Casa Pasta linguine, lemon-caper velouté, fresh parsley

SASHIMI TUNA AND AVOCADO BOWL* 25 GF/F Raw sushi grade ahi tuna tossed in sesame ponzu, avocado, pickled daikon,
fresh strawberries, diced cucumbers, radish, jicama, napa cabbage, ginger-scallion sauce, radish sprouts, sesame seeds

TEMPEH + GRILLED MUSHROOM BOWL 19.5 VG/GF/N Herb marinated and grilled HiFi Mycology oyster and lion's mane
mushrooms, Flying Tempeh Brothers sausage, massaged kale, cashew-red pepper puree, jasmine rice-quinoa, 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, fresh strawberries, shaved radish,
cabbage, jasmine rice-quinoa blend, 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

SPRING HARVEST 15.5 V/GF Mixed greens, spring asparagus, Texas beets, strawberries, 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 / Ginger Strawberries / 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 Chilled 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