

FALL BRUNCH

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

SHAREABLES

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

HOUSEMADE COCKTAILS

Frozen Aperol Spritz Aperol, Prosecco, Orange	12
Frozen Espresso Martini 1876 Vodka, Nitro Cold Brew, Kahlua	12
Cranberry Maple Smash Spiced Rum, Spiced Maple Simple, Cranberry, OJ	11/25
Cherry Almond Sour N 1876 Vodka, Cherry Almond	11/25
Ginger Berry Rita Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer	11/25
Spicy Margarita Tequila, Jalapeno, Lime, Tajin Rim	11/25
Lavender Lemonade Empress Gin, Lemon, Lavender Syrup	11/25
Bloody Mary 1876 Vodka, House Mix, Chili Salt, House Pickle	10

WINES BY THE GLASS

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

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette	
Fall Harvest V GF N	13.5	Achiote Salmon Salad GF N	20
Mixed Greens, Green Beans, Roasted Butternut Squash, Caramelized Grapes, Beets, Brussel Sprouts, Radish, Goat Cheese, Sunflower Seeds, Herb Vinaigrette		Arugula, Radicchio, Frisee, Almonds, Persimmons, 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, Caramelized Grapes, 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	Sub San San Organic Non Gmo Tofu With Vegan Aioli	
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	
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	

SWEETS

Chocolate Chip Cookie V	3
Vegan Carrot Cupcake VG	4
Chocolate Brownie GF	5

We add a 5% Premium Package fee on all To-Go Orders