

BRUNCH MENU

9 AM – 3 PM – SATURDAY & SUNDAY

MAINS

SANDWICHES + SALADS + BOWLS AVAILABLE AT 10:45AM

BANANA PANCAKE N KEEPERS HARVEST SALTED HONEY BUTTER, RIO GRANDE PECANS, MAPLE SYRUP, POWDERED SUGAR 16

CARAMEL APPLE FRENCH TOAST V GREEN APPLE DULCE DE LECHE, MASCARPONE FILLED THICK ASS SLOW DOUGH BRIOCHE, CINNAMON CRUNCHIES, ORANGE ZEST, POWDERED SUGAR 17
[HALF-ORDER 10]

QUICHE OF THE DAY N LEMON DRESSED GREENS, RADISH, CHERRY TOMATO, ROMESCO 14.5

OVERNIGHT SENSATION V GF N MAPLE-CASHEW OVERNIGHT HOMESTEAD GRISTMILL OATS, YOGURT, KEEPERS HARVEST HONEY, PEANUT BUTTER, BANANA, CANDIED PEPITAS, HOUSE BLUEBERRY COMPOTE 10.5

BREAKFAST PLATE* TWO EGGS YOUR WAY, THICK CUT TENDER BELLY BACON, SLOW DOUGH SOURDOUGH TOAST, SALTED WHIPPED BUTTER, HOUSE JAM, HANGOVER POTATOES 15

LIL' NASTY BREAKFAST SANDWICH BUTTERY SCALLION SCRAMBLED SWIFT HILL FARMS EGGS, CRISPY BACON, MILL KING CHEDDAR CHEESE, ROASTED POBLANO, HOUSE SAMBAL, AIOLI, MARTIN'S POTATO BUN, WITH HANGOVER POTATOES 13.5

TACOQUILES VG GF FLYING TEMPEH "TACO MEAT," SALSA ROJA, SMASHED AVOCADO, TOFU CRÊMA, CILANTRO & ONION, EL MILAGRO TORTILLAS 14
[ADD AN EGG +2.5 / SUB BRAISED BEEF FOR "TACO MEAT" +5]

AVOCADO TOAST* V GRILLED PUMPERNICKEL, AVOCADO MASH, FRIED CAPERS, EVERYTHING SEASONING, SUNFLOWER SPROUT SALAD, SUNNY SIDE SWIFT HILL FARMS EGG 14
**DELUXE VERSION ** WITH 2ND EGG, PROVOLONE, AND TENDER BELLY BACON +5

BUBBY SALAD* F HOUSE SMOKED FAROE ISLAND SALMON, YOGURT LABNEH, SWIFT HILL FARMS JAMMY EGG, HOUSE CROUTONS, VILLAGE FARMS CHERRY TOMATOES, PICKLED ONIONS, SPROUTS ALIVE SUNFLOWER SPROUTS, SHREDDED KALE, TOASTED ONION & SESAME SEED MIX, LEMON VINAIGRETTE 22.5

SIDES & EXTRAS

CINNAMON COFFEE CAKE MUFFIN V
WITH RICOTTA SWIRL & CINNAMON STREUSEL 6

WARM HOUSEMADE BISCUITS V
WITH SEASONAL HONEY BUTTER 8

HANGOVER POTATOES GF V
CRISPY RED POTATOES, PARMESAN, AIOLI, CHIVES 7
SERVED W/ KETCHUP + "HOUSE REAL HOT" SAUCE

CASHEW QUESO VG N GF
PICO DE GALLO, VEGAN TACO MEAT 11
[ADD GUACAMOLE +2.5 / ESCABECHE +2.5]

TOAST SIDE 3.5 [ADD BUTTER + HOUSE JAM +1.5]
SOURDOUGH, PRETZEL, CIABATTA,
FRENCH ROLL, OR GLUTEN-FREE BREAD {+3}

TWO EGGS YOUR WAY* V 5
SUNNY SIDE, OVER EASY, OVER MEDIUM,
OVER HARD, SCRAMBLED, EGG WHITES {+2.5}

TENDER BELLY THICK-CUT BACON* GF 5.5

2 CHICKEN & SAGE SAUSAGE PATTIES GF 6

SANDWICHES

W/ CHOICE OF 2 SIDES OR CUP OF SOUP

CRUNCHY CHICKEN N

OVEN ROASTED CHICKEN,
NUT-SEED CRUMBLE, CRUSHED
CHIPS, TOMATO, LETTUCE,
HOUSE PICKLES, PROVOLONE,
RANCH, PRETZEL BUN 18

GARDEN SAMMIE VG

BRUSSELS, AVOCADO SPREAD,
HUMMUS, CURRIED CAULIFLOWER,
PICKLED RED ONION, TOMATO,
SPROUTS, CIABATTA 15

BANH MI

CHARRED F.L.F. PORK, PICKLED
ONION, CUCUMBER-CARROT MIX,
JALAPEÑO, CILANTRO, SAMBAL,
AIOLI, FRENCH ROLL 17.5

**MAKE IT VEGAN SUB NON GMO UNCLE PHAN'S FRESH TOFU & VEGAN AIOLI

BORRACHO BEEF

MEXICAN STYLE BRAISED WAGYU
EXCELENTE BEEF, GRILLED RED
ONION, CILANTRO-CABBAGE SLAW,
PICKLED PEPPERS, TOMATO,
PROVOLONE, AIOLI, AU JUS,
CIABATTA 22.5

GULF SEAFOOD
POBOY* F

SHRIMP & BLUE CRAB, TOMATO,
LETTUCE, PICKLED ONION,
GREEN GODDESS DRESSING,
FRENCH ROLL 20

TRUFFLED
EGG SALAD V

GREENS, TOMATO, PARMESAN,
AIOLI, PRETZEL BUN 15.5

** GLOW UP ADD FAROE ISLAND SMOKED SALMON +8.5

AVOCADO B.L.T.*

CRISPY BACON, TRUE HARVEST
BUTTER LETTUCE, HEIRLOOM
TOMATO, FRIED EGG, AVOCADO,
AIOLI, SOURDOUGH 18

** CLUB IT UP ADD CHICKEN & PROVOLONE +5.5

SIDES

HOUSEMADE CHIPS VG GF
OLD BAY SEASONING

RED POTATO SALAD V GF
EGG, MUSTARD, DILL, HONEY

TUSCAN KALE V GF N
GOLDEN RAISIN, PINE NUTS,
PARMESAN

ESCABECHE VG GF
CAULIFLOWER, CARROT, JALAPENO

PICKLE SPEARS VG GF
HOUSE BRINED

WINTER CITRUS SALAD VG GF
GRAPEFRUIT, THAI BASIL, JICAMA,
CLEMENTINE, LIME JUICE

SOUPS

CUP / BOWL

CHICKEN POSOLÉ 5/8.5 GF
POBLANO, HOMINY, GREEN
CHILES, PEPITAS, TORTILLA
STRIP & CILANTRO GARNISH
GINGER CHICKEN LEMONGRASS
6/9 F/GF
COCONUT MILK, KAFFIR LIME,
FRIED SHALLOT AND FRESH
CILANTRO GARNISH
TOMATO BISQUE 5/8.5 VG/GF
CRISPY POTATO STRIPS &
FRIED SHALLOT GARNISH

BRUNCH DRINKS

GREEN MONKEY
SMOOTHIE GF VG 10
APPLE, SPINACH, KALE, PINEAPPLE,
AVOCADO, DATES, CHIA, FLAX

WIRED MONKEY
SMOOTHIE GF VG N 10
COLD BREW, BANANA, CHIA, PEANUT
BUTTER, ALMOND MILK, CHERRIES

FRESH SQUEEZED
ORANGE JUICE 5/10

MIMOSAS
GLASS 6.5 / CARAFE 31
CHOICE OF:
ORANGE JUICE, MANGO,
PASSION-POM, GUAVA

MIMOSA FLIGHT 34
MIX N' MATCH ALL 4 FLAVORS

RED SANGRIA
WITH DRUNKEN SEASONAL FRUIT
GLASS 12 / PITCHER 49

MICHELADA 9
HOUSE MICHELADA MIX,
HI SIGN EL BERTO MEXICAN
LAGER, TAJIN, CHAMOY STRAW

BOWLS

CHICKEN & FARRO
HERB MARINATED GRILLED
CHICKEN BREAST, ARUGULA
PESTO DRESSED FARRO,
BROCCOLI, SHAVED FENNEL,
SHAVED GREEN APPLE, FRENCH
FETA, SPROUTS ALIVE RADISH
SPROUTS 19.5

SALMON POKE* GF F
HOUSE SESAME-TAMARI
MARINATED FAROE ISLAND
SALMON, JASMINE-QUINOA RICE,
MANDARIN ORANGE, SHAVED
RADISH, SESAME CUCUMBER,
CABBAGE, BROCCOLI-MISO
CRUNCH, NORI AIOLI, SESAME
SEEDS, RADISH SPROUTS 21

SASHIMI TUNA
& AVOCADO* GF F
RAW SUSHI GRADE AHI TUNA
TOSSED IN SESAME PONZU,
AVOCADO, PICKLED DAIKON,
MANDARIN, JICAMA, SESAME
CUCUMBERS, NAPA CABBAGE,
RADISH, GINGER-SCALLION
SAUCE, RADISH SPROUTS,
SESAME SEEDS 25

SALADS

ADD TOFU 5 – CHICKEN 4/7.5 –
FAROE ISLAND SALMON FILLET* 12
– TAIL-ON GULF SHRIMP* 9

WINTER HARVEST V GF
MIXED GREENS, SNOW PEAS,
PICKLED CARROT, CARAMELIZED
CAULIFLOWER, MANDARIN
SEGMENTS, TEXAS RED BEETS,
RADISH, BRUSSELS SPROUTS,
LONESTAR GOAT CHEESE,
SUNFLOWER SEEDS, SUNFLOWER
SPROUTS, FRESH HERB
VINAIGRETTE 15.5

CHOPPED GREEN V
HERB & SCALLION MARINATED
CHICKPEAS, FETA, AVOCADO,
ROMAINE, ENGLISH CUCUMBER,
CASTELVETRANO OLIVES, HOUSE
CROUTONS, RED WINE &
SHALLOT VINAIGRETTE 15.5

VEGAN TACO VG GF
VEGAN TACO MEAT, AVOCADO,
GRILLED CORN, TOMATO, JICAMA,
KIDNEY BEANS, PICKLED ONION,
KALE-ROMAINE MIX, PEPITAS,
CILANTRO, TORTILLA SHELL,
LEMON VINAIGRETTE 18

ASIAN CHICKEN N GF
ROASTED CHICKEN, NAPA
CABBAGE, ROMAINE, BROCCOLI,
GREEN BEANS, BEAN SPROUTS,
CURED CUCUMBER, CASHEWS,
SWEET POTATO NOODLES,
CILANTRO, SESAME SEEDS,
TOSSED WITH SESAME-TAMARI
VINAIGRETTE & SIDE OF SAMBAL-
PEANUT SAUCE 20.5

-- Sub gluten-free bread +3 --

VG – VEGAN V – VEGETARIAN
F – CONTAINS FISH
GF – GLUTEN-FREE
N – CONTAINS NUTS

* CONSUMING RAW/UNDERCOOKED
PRODUCT MAY CAUSE FOODBORNE
ILLNESS

