

SATURDAY & SUNDAY

SUMMER BRUNCH MENU

10AM TO 3PM

<b>Breakfast Plate</b> <div>V</div> 17 Eggs Your Way, Thick Cut Bacon, Crispy Potatoes, Mixed Fruit, Wheat Toast	<b>Power Bowl</b> <div>GF VG N</div> 16 Brown Rice & Quinoa, Lemony White Beans, Summer Veggie Saute, Red Pepper & Pine Nut Caponata, Baby Tomato	<b>Smoked Salmon Platter*</b> <div>N</div> 18 Faroe Isle Smoked Salmon, Lemon Cream, Capers, Pickled Onion, Tomato, Cucumber, Radish, Creole Mustard, Hard Egg, Bagel Chips
<b>Stuffed French Toast</b> <div>V N</div> 15 Challah French Bread, Lemon Whipped Ricotta, Candied Pistachio Crumble, Strawberry Syrup	<b>Local Cheeseburger*</b> <div>N</div> 16 44 Farms Beef, Cheddar, L&T, Red Onion, Pickle, "Secret Sauce", Sesame Challah Bun	<b>Steak &amp; Eggs</b> <div>GF</div> 23 Herb-Marinated Steak, Sunny Side Up Eggs, Breakfast Potatoes, Chives, Heirloom Tomato, Chimichurri

BRUNCH A LA CARTE: 5 EA // BUILD YOUR OWN BRUNCH! PICK 4 FOR 17

Eggs Your Way • Thick Cut Bacon • French Toast • Hash Browns

Crispy Potatoes • Muffin of the Day 

N

 • Fruit Cup • Jalapeno Cheddar Biscuit

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
<b>Vegan Spinach Dip</b> <div>V GF N</div> 11 Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	<b>Asian Chicken</b> <div>GF N</div> 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	<b>Taco Salad</b> <div>VG GF N</div> 15.5 Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
<b>Cashew Queso</b> <div>VG N GF</div> 9 Pico De Gallo, Vegan "Taco Meat", Tortilla Chips	<b>Harvest</b> <div>V GF N</div> 13.5 Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Watermelon, Brussels Sprouts, TX Goat Cheese, Radish, Sunflower Seeds, Fresh Herb Vinaigrette	<b>Caesar</b> 13 Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing
<b>Spicy Summer Guacamole</b> <div>VG</div> 10 Pea & Avocado Blend, Tajin, Crispy Corn, Lime, Cilantro, Wheat Tostada	<b>Salmon Poke*</b> <div>GF N</div> 19.5 Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche Del Tigre, Sunflower Sprouts	<b>Cheeseburger Salad*</b> 16 44 Farms Beef, Cheddar, Tomato, Red Onion, Pickle, Croutons, "Secret Sauce"

HOUSEMADE COCKTAILS

<b>Mimosa Time!</b> 6/22 citrus-mint, watermelon, or cucumber-lime
<b>Cherry Almond Sour</b> <div>N</div> 11/25 Townes Vodka, Sweet & Tart Cherries, Almond
<b>Bloody Mary</b> 11 Townes Vodka, House Mix, Tajin
<b>Garden Gimlet</b> 11/25 Ford's Gin, Mint, Tarragon, Basil
<b>Berry Ginger Margarita</b> 11/25 Tequila Blanco, Mixed Berries, Ginger Beer
<b>Maximo Frozen Margarita</b> 12 Blanco Tequila, Marfa Orange, Lime, Agave <i>Add Grand Marnier Floater +4</i>
<b>H-Town Sweet Tea</b> 11 Townes Vodka, Blueberry Hibiscus Tea, Lemon
<b>Espresso Martini</b> 11 Vodka, Mr. Black Coffee Liqueur, Nitro Cold Brew

OUR LOCAL PARTNERS

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

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Leven gluten-free bread +3 

V

<b>"Crunchy" Chicken</b> <div>N</div> 16.25 Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	<b>Garden Sammie</b> <div>VG</div> 13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
<b>Avocado BLT</b> 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Sourdough	<b>"Banh Mi"</b> 15 Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette <i>Sub with San San Organic Non Gmo Tofu &amp; Vegan Aioli</i>
<b>Truffled Egg Salad</b> <div>V</div> 15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	<b>House Cured &amp; Smoked Salmon*</b> <div>N</div> 16 Faroe Isle Salmon, Onion Jam, Dill Pickles, Eggy Cream Cheese, Toasted Everything Bagel
<b>Gulf Seafood</b> 17.5 Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta	<b>Good Karma "Burger"</b> <div>VG N</div> 14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
<b>Chimichurri Steak Torta</b> 19 44 Farms Beef, Mozzarella, Heirloom Tomato, Avocado, Watercress, Chimichurri Aioli, Bolillo Roll	

SIDES

<b>Tuscan Kale</b> <div>GF V N</div>
<b>Potato Chips</b> <div>GF VG</div>
<b>Red Potato Salad</b> <div>GF V</div>
<b>Pickle Spears</b> <div>GF VG</div>
<b>Seasonal Fruit</b> <div>GF VG</div>
<b>Summer Corn &amp; Quinoa</b> <div>GF VG N</div>

SOUP

CUP 4.5 / BOWL 8

<b>Chicken Posolé</b> <div>GF N</div>
<b>Summer Tomato Minestrone</b> <div>VG</div>

SWEETS

<b>Chocolate Chip Cookie</b> <div>V</div>	3
<b>Vegan Carrot Cupcake</b> <div>VG</div>	4
<b>Chocolate Brownie</b> <div>GF V</div>	5

\*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

# BRUNCH FEATURES

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14

## Local Shakshuka

two eggs poached in a spiced summer tomato stew, feta, sliced red onion, cilantro, toasted pita, chimichurri, zataar

*dairy, seeds, spicy*

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15

## Avocado Toast

harvest wheat, heirloom tomato, sprouted lentils, arugula, queso fresco, balsamic, radish, sunny egg

*dairy, seeds*

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16

## Nashville Not-So-Hot Tofu Sandwich

crispy tofu, vegan aioli, napa cabbage slaw, almond salsa macha, house pickles, vegan challah bun, served with two sides or a cup of soup

*vegan, contains nuts, soy*

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18

## Brunchy Chicken Sandwich

sliced chicken breast, pimento cheese, fried egg, bacon, arugula, fried onion, green goddess ranch, everything pretzel bun

*dairy, egg, pork*

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18

## Shrimp & Crab Cake Benedict

two poached eggs, shrimp & crab cake, roasted tomato, sautéed spinach, toasted everything bagel, jalapeno hollandaise

*shellfish, dairy, seeds*

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19

## Veggie Burrito

tofu scramble, pico de gallo, potato hash, jalapeno salsa, sliced avocado, refried beans, grilled peppers & onions, quinoa-veggie fritters

\*served with a side of crispy breakfast potatoes\*

*vegan, soy, seeds*