

SATURDAY & SUNDAY

SUMMER BRUNCH MENU

10AM TO 3PM

Breakfast Plate 17 Eggs Your Way, Thick Cut Bacon, Crispy Potatoes, Mixed Fruit, Wheat Toast	Power Bowl GF VG N 16 Brown Rice & Quinoa, Lemony White Beans, Summer Veggie Saute, Red Pepper & Pine Nut Caponata, Baby Tomato	Smoked Salmon Platter* N 18 Faroe Isle Smoked Salmon, Lemon Cream, Capers, Pickled Onion, Tomato, Cucumber, Radish, Creole Mustard, Hard Egg, Bagel Chips
Cookie Crusted French Toast V 15 Shortbread Cookie Crumble, Guava & Cream Cheese Drizzle, Lime Whipped Cream	Local Cheeseburger* N 16 44 Farms Beef, Cheddar, L&T, Red Onion, Pickle, "Secret Sauce", Sesame Challah Bun	Steak & Eggs GF 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
3 Eggs Your Way • Thick Cut Bacon • Classic French Toast • Hash Browns
Crispy Potatoes • Muffin of the Day N • Mixed Fruit Cup • Jalapeno Cheddar Biscuit

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
Vegan Spinach Dip V GF N 11 Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	Asian Chicken GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	Taco Salad VG GF N 15.5 Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Cashew Queso VG N GF 9 Pico De Gallo, Vegan "Taco Meat", Tortilla Chips	Harvest V GF N 13.5 Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Watermelon, Brussels Sprouts, TX Goat Cheese, Radish, Tomato, Sunflower Seeds, Fresh Herb Vinaigrette	Caesar 13 Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing
Spicy Summer Guacamole VG 10 Pea & Avocado Blend, Tajin, Crispy Corn, Lime, Cilantro, Wheat Tostada	Salmon Poke* GF N 19.5 Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche Del Tigre, Sunflower Sprouts	Cheeseburger Salad* 16 44 Farms Beef, Cheddar, Tomato, Red Onion, Pickle, Croutons, "Secret Sauce"
Avocado Toast V 15 Harvest Wheat, Heirloom Tomato, Sprouted Lentils, Arugula, Queso Fresco, Balsamic, Radish, Sunny Egg		

HOUSEMADE COCKTAILS	SANDWICHES	ANY SANDWICH MAY BE PREPARED AS A SALAD!
Mimosa Time! 6/22 citrus-mint, watermelon, or cucumber-lime	<i>Served with your choice of two house sides or a cup of soup. Sub Leven gluten-free bread +3 V</i>	
Frozen Mimosa 6 Champagne, Marfa Orange, Citrus	"Crunchy" Chicken N 16.25 Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	Garden Sammie VG 13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
Cherry Almond Sour N 11/25 Townes Vodka, Sweet & Tart Cherries, Almond	Avocado BLT 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Sourdough	"Banh Mi" 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 & Vegan Aioli</i>
Bloody Mary 11 Townes Vodka, House Mix, Tajin	Truffled Egg Salad V 15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	House Cured & Smoked Salmon* N 16 Faroe Isle Salmon, Onion Jam, Dill Pickles, Eggy Cream Cheese, Toasted Everything Bagel
Garden Gimlet 11/25 Ford's Gin, Mint, Tarragon, Basil	Gulf Seafood 17.5 Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta	Good Karma "Burger" VG N 14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
Berry Ginger Margarita 11/25 Tequila Blanco, Mixed Berries, Ginger Beer	Chimichurri Steak Torta 19 44 Farms Beef, Mozzarella, Heirloom Tomato, Avocado, Watercress, Chimichurri Aioli, Bolillo Roll	
H-Town Sweet Tea 11 Townes Vodka, Blueberry Hibiscus Tea, Lemon		
Espresso Martini 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

SIDES	SOUP
Tuscan Kale GF V N	Chicken Posolé GF N
Potato Chips GF VG	Summer Tomato Minestrone VG
Red Potato Salad GF V	
Pickle Spears GF VG	
Seasonal Fruit GF VG	
Summer Corn & Quinoa GF VG N	
	SWEETS
	Chocolate Chip Cookie V 3
	Vegan Carrot Cupcake VG 4
	Chocolate Brownie GF V 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

14

Local Shakshuka

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

dairy, seeds, spicy

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

18

Summer Brunch Bowl

summer succotash, hash brown cubes, sauteed greens, cheddar-chicken sausage, sunny eggs, bacon-tomato jam

pork, dairy, soy

18

Brunchy Chicken Sandwich

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

dairy, egg, pork

18

Shrimp & Crab Cake Benedict

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

shellfish, dairy, seeds

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