

Every Friday–Sunday

SUMMER BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes N GF 16 Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream	Brunchy Chicken Sandwich N 18 Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion	Chimichurri Steak Salad N 26 TX Flank Steak, Charred Corn, Croutons, Grilled Peaches, Dill, Cabbage Kale Mix, Pumpkin Seeds, Spanish Chorizo, Chile Garlic Crunch
Local Breakfast Plate* 18 Bacon, Sunny Side Up Eggs, Breakfast Potatoes, Fruit Salad, Butter French Toast, Maple Syrup	Mushroom & Spinach Omelette GFV 18 Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes	Chicken Shawarma Bowl GF N 22 Herbed Jalapeno Rice, Pickled Vegetables, Garlic Sauce, Baby Arugula–Kale Mix, Halloumi Cheese, Roasted Sweet Potato, Za’atar
Smoked Brisket Stack GF 18 Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion	Breakfast Power Bowl N 20 Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Egg, Sweet Potato, Summer Vegetables, Aji Peanut Matcha	Red Field Ranch Smash Burger N20 Sesame Challah, New School American Cheese, Iceberg Lettuce, Aioli, Pickles, Grilled Onions,10oz TX Angus Beef, 70g Protein, Twice Cooked Fries <i>Add Bacon + 3, Add Fried Egg + 1.5</i>
Buttermilk Biscuit Sandwich 17 Thick Cut Bacon, Mill King Cheddar, Local Tomato, Jalapeno Chile Jam, Farm Egg, Local Arugula, Housemade Fries	Vegan Breakfast Burrito VG 18 Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa	

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
Housemade Foccacia & Whipped Ricotta N V 10 Roasted Pistachios, Sea Salt, Italian Salsa Verde, Lemon	Asian Chicken GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger–Soy Vinaigrette, Sambal–Peanut Sauce	Taco Salad VG GF N 15.5 Kale, Romaine, Woodlands’ Tempeh, Kidney Beans, Avocado, Cilantro–Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette
Smoked Redfish Dip 10 Lemon, Achiotte Tajin, Shallots, Celery, Chives, Ritz Crackers	Summer Harvest Salad V GF N 13.5 Mixed Greens, Brussels Sprouts, Corn, Ninja Radish, Gold Bar Squash & Zucchini, Grape Tomatoes, Watermelon, Sunflower Seeds, Microgreens, TX Goat Cheese, Herb Vinaigrette	Salmon Poke Bowl* GF N 19.5 Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche de Tigre, Sprouts
Vegan Spinach Dip VG N GF 11 Cashew Cream, Hearts of Palm, Tortilla Chips	Seared Salmon Caesar Salad* 20 Kale–Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Grilled Hearts of Palm, Caesar Dressing	Greek Chicken Salad GF 24 Mixed Baby Lettuce, Marinated Peas, Radish, Pepperoncini, Persian Cucumbers, Feta Cheese, Oregano–Sumac Dressing, 10oz Smoked Chicken Breast
Cashew Queso VG N GF 9 Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips		
Twice Cooked Fries GF VG 7 Fry Sauce		

WHAT WE'RE DRINKING
Summer Sangria 10 White Wine, Peach, Orange Basil Simple
Cappelletti Spritz 10 Cappelletti Apertivo, Prosecco, Sparkling Water
Mimosa 6/22 Seasonal or Traditional

SWEETS	SIDES	SOUPS CUP 4.5 / BOWL 8
Chocolate Chunk Cookie 4	Tuscan Kale GF V N Pumpkin Seeds GF VG N	Chicken Posolé GF N
Carrot Cupcake VG 4	Potato Chips GF VG Texas Watermelon GF VG	Summer Minestrone VG
Tripe Chocolate Cookie GF 4.5	Red Potato Salad GF V Summer Corn Succotash GF VG	
	Pickles Spears GF VG	

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh

Deluxe Fine Foods | Atkinson Farms | Red Field Ranch | Leven Bakery

*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