

WINTER ALL DAY

Classic Texas Cheeseburger* N 16
44 Farms Beef, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, “Secret Sauce”, Challah Sesame Seed Bun
*Served With Two Sides Or A Cup of Soup

Salmon Poké* GF N 19.5
Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Pomegranate Seeds, Furikake, Crispy Bamboo Shoots

SHAREABLES	
Cashew Queso VG GF N	9
Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	
Vegan Spinach Dip VG GF N	11
Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	
Delicata Squash Rings V	12
Tempura Fried, Fancy Remoulade, Chives	

WINTER ELIXIRS & WINE

Seasonal Sangria 12
Red Wine Sangria

Mimosa Glass/Carafe (serves 4) **6/22**

NON-ALCOHOLIC DRINKS

Seasonal Beverage 3.65
Blood-Orange Lemonade

Honey Iced Coffee V 4.5
With Oat Milk

Katz Cold Brew Nitro Draft 6

Matcha Latte 6

Chai Latte 6

OUR LOCAL PARTNERS

Atkinson Farms, Katz Coffee, Dairy Maids Houston, Texas Evergreen Harvest, Bee2Bee Honey Collective, Award Winning Mushrooms

Steak Bowl* GF 24
44 Farms Steak, Red Rice, Roasted Ube Sweet Potatoes, Collard Greens, Turnips, Peppadew Peppers, Chimichurri

Mushroom Pasta VG 21
Milton's Pasta, Lion's Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano

Shrimp Tacos* GF 17.5
Maximo Corn Tortillas, Pico De Gallo, Avocado, Cabbage, “Rajas”-(Peppers & Onions-mix), Salsa Roja, *Served With Two Sides Or Cup Of Soup

SALADS

ADD A PROTEIN TO ANY SALAD
Tofu 3 | Chicken 6 | Shrimp 9 | Salmon 9

Asian Chicken GF N 16
Cabbage & Romaine, Cucumber, Green Beans, Bean Sprouts, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sesame Seeds, Sambal-Peanut Sauce

Taco Salad VG GF N 15.5
Kale & Romaine, Woodlands’ Tempeh, Kidney Beans, Tomato, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

Salmon Caesar* 19
Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

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

“Crunchy” Chicken N 16.25
Oven Roasted, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun

Avocado BLT 16.5
Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough

Truffled Egg Salad V 15
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood* 17.5
Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

Pastrami Smoked Salmon* N 18
House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat

Texas Beef 19
44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

Garden Sammie VG 13
Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Micro Sprouts, Ciabatta

Good Karma “Burger” VG N 14.5
Smoked Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Romaine, Vegan Aioli, Ciabatta

“Banh Mi” 15
Charred Red Field Ranch Pork, Pickled Onion, Jalapeño, Cilantro, Cucumber-Carrot Slaw, Aioli, Sambal, French Baguette
Sub San San Organic Non Gmo Tofu With Vegan Aioli VG

SIDES

Tuscan Kale V GF N

Potato Chips VG GF

Red Potato Salad V GF

Pickle Spears VG GF

Pumpkin Seeds VG GF N

Fruit VG GF

Lemongrass Sesame Slaw VG GF N

Power Bowl VG GF N 16
Brown Rice & Quinoa, Lemony White Beans, Kale, Dates, Root Vegetable Sauté, Maple Vinaigrette, Sage and Fried Shallots

Mediterranean Chicken Bowl N 20
Roasted Chicken Thighs, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts, Tzatziki

Harvest V GF N 13.5
Mixed Greens, Cauliflower, Beets, Carrots, Snow Peas, Pomegranate Seeds, Radish, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Cheeseburger Salad* 16
44 Farms Beef, Romaine, Shredded Cheddar, Tomato, Red Onions, Pickles, Croutons, “Secret Sauce”

SOUP

CUP 4.5 / BOWL 8

Chicken Posolé GF N

Vegan Broccoli Cheese VG GF

SWEETS

Chocolate Chip Cookie V 3

Vegan Carrot Cupcake VG 4

Miso Brown Sugar Cookie VG GF 4

Chocolate Brownie V GF 5

Butterscotch Blondie V N 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