

LOCAL | Foods™

FALL DINNER MENU

SHARED PLATES	SOUPS cup/bowl
CRUNCHY MUNCHY BRUSSELS SPROUTS 9 VG/GF Sweet chile-miso glazed brussels, maple candied pumpkin seeds, pickled chiles, toasted sesame seeds CASHEW QUESO 11 VG/N/GF Pico de gallo, vegan taco meat, El Milagro corn tortilla chips Add: escabeche +2.5 / guacamole +2.5	CHICKEN POSOLE 5/8.5 GF Poblano, green chile, hominy, cilantro & pumpkin seed garnish BUTTERNUT SQUASH BISQUE 5/8.5 VG/GF Oat milk & candied pepitas Our Menu: N contains nuts; F fish; V vegetarian; VG vegan; GF gluten free; *consuming raw/undercooked product may cause foodborne illness

ENTREES & BOWLS
SEARED AHI TUNA* 27 GF/F Black & white sesame crusted ahi tuna, sticky rice, ginger green beans, chile-tamari PASTA ARRABIATA 19.5 V Fresh Della Casa Rigatoni, Jimmy Nardello arrabiata sauce, Montamore cheese Add: Chicken 4/7.5 Tail-on Gulf Shrimp 9 STEAK FRITES 28 N/GF Texas Wagyu Petite Tender, house cut fries, truffle parmesan butter, Rio Grande pecan romesco SASHIMI TUNA AND AVOCADO BOWL* 25 GF/F Raw sushi grade ahi tuna tossed in sesame ponzu, avocado, pickled daikon, mandarin segments, diced cucumbers, radish, jicama, napa cabbage, ginger-scallion sauce, radish sprouts, sesame seeds MEDITERRANEAN POWER BOWL 19.5 VG/GF Herb marinated and grilled HiFi Mycology oyster and lion’s mane mushrooms, blistered shishito peppers and broccoli, za’atar, baba ghanoush, golden raisin & caper agrodolce, jasmine-quinoa rice, sunflower sprout salad Add: Tofu 5 Chicken 4/7.5 Tail-on Gulf Shrimp 9 Seared Faroe Island Salmon* 12 SALMON POKE* 21 GF/F Sesame-tamari marinated Faroe Island salmon, diced cucumber, mandarin orange, shaved radish, cabbage, jasmine-quinoa rice, broccoli-miso crunch, nori aioli, radish sprouts, black and white sesame seeds CHICKEN & FARRO BOWL 19.5 Herb marinated grilled chicken breast, broccoli, shaved fennel, shaved green apple, French feta, arugula pesto dressed farro, Sprouts Alive radish sprouts TACO BOWL 19 VG/GF Vegan taco meat, avocado, grilled corn, tomato, kidney beans, pickled onion, jicama, pumpkin seeds, El Milagro tortilla strips, jasmine rice/quinoa base, cilantro, salsa roja (protein additions and substitutions available)

SALADS ADD TOFU 5 / CHICKEN 4/7.5 / SEARED FAROE ISLAND SALMON FILLET* 12 / TAIL-ON GULF SHRIMP 9
FALL HARVEST 15.5 V/GF Mixed greens, 2L Produce roasted butternut squash, caramelized cauliflower, roasted red grapes, green beans, Texas red beets, local radish, brussels sprouts, Lone Star goat cheese, sunflower seeds, Sprouts Alive sunflower sprouts, fresh herb vinaigrette CHOPPED GREEN SALAD 15.5 V Scallion and herb marinated chickpeas, Feta, avocado, English cucumber, Castelvetro olives, romaine, house croutons, red wine-shallot vinaigrette BUBBY SALAD* 22.5 F House smoked Faroe Island salmon, jammy Swift Hill Farms egg, White Mountain yogurt labneh, pickled red onion, Village Farms cherry tomatoes, shredded kale, sunflower sprouts, toasted onion & sesame seed mix, house croutons, lemon vinaigrette ASIAN CHICKEN SALAD 20.5 GF/N Roasted chicken, sweet potato noodles, cured cucumber, broccoli, bean sprouts, green beans, toasted cashews, napa cabbage, romaine, cilantro, sesame seeds, sesame-tamari vinaigrette, side of sambal-peanut sauce

SANDWICHES served with 2 sides OR 1 cup of soup -- sub gluten free Leven Baking Co bread 3

SIDE CHOICES: House made Chips / Apple-Cranberry Salad/ Tuscan Kale / Potato Salad / Dill Pickles / Escabeche

“CRUNCHY” CHICKEN 18 N Oven roasted chicken, nut-seed crumble, crushed chips, tomato, lettuce, house pickles, provolone, house ranch, pretzel bun TRUFFLED EGG SALAD 15.5 V Swift Hills Farms eggs, greens, tomato, parmesan, aioli, Slow Dough toasted pretzel bun BANH MI 17.5 Charred Falcon Lake Farms pork, pickled onion, cucumber-carrot mix, Pedernales Farms jalapenos, cilantro, sambal, aioli, toasted French roll ***MAKE IT VEGAN – sub Uncle Phan’s Fresh Tofu (non-gmo) and vegan aioli BORRACHO BEEF 21 Mexican style braised Wagyu Excelente beef, grilled red onion, cilantro-cabbage slaw, pickled peppers, tomato, Provolone, aioli, house au jus, toasted ciabatta GARDEN SAMMIE 15 VG Brussels, avocado spread, hummus, curried cauliflower, pickled red onion, tomato, sprouts, ciabatta GULF SEAFOOD POBOY* 20 Gulf shrimp & blue crab, romaine, tomato, pickled onion, house green goddess, French roll AVOCADO B.L.T.* 18 Crispy bacon, heirloom tomato, Swift Hill Farms egg, avocado, True Harvest butter lettuce, aioli, sourdough ***CLUB IT UP – add chicken and provolone 5.5
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KIDS

Choice of:
Fruit, pickles, or chips

KIDS CRUNCHY CHICKEN – crushed chips, provolone, buttermilk ranch, pretzel bun 10.5

KIDS PEANUT BUTTER & JELLY N/VG – pretzel bun 7.5

KIDS GRILLED CHEESE V – provolone, pretzel bun 7.5