

LOCAL | Foods™

SUMMER DINNER MENU

SHARED PLATES

TEXAS REDFISH CEVICHE 16 GF/F

Fresh pineapple, citrus and habanero with mango, English cucumber, Granny Smith apple, and house guacamole

CASHEW QUESO 11 VG/N/GF

Pico de gallo, vegan taco meat, El Milagro corn tortilla chips

Add: escabeche +2.5 / guacamole +3

SOUPS cup/bowl

CHICKEN POSOLE 5/8.5 GF

Poblano, green chile, hominy, cilantro & pumpkin seed garnish

CORN & POBLANO "BISQUE" 5/8.5 VG/N/GF

Cashews, J&B Farms corn, crispy hominy

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, Dougets sticky rice, ginger green beans, chile-tamari
- LINGUINE MILANESA** 21 Panko crusted chicken breast, Della Casa Pasta linguine, lemon-caper velouté, fresh parsley
- GOLDEN MANGO CURRY** 19 GF/VG Sanchez Farms yellow squash, Green Gold Farms bell pepper, J&B Farms corn, Village Farms cherry tomato, onion, coconut, mango, Dougets sticky rice, fresh cilantro & Lone Star dill
- Add:** Tofu 5 Chicken 4/7.5 Tail-on Gulf Shrimp 9 Seared Faroe Island Salmon* 12
- STEAK FRITES** 32 GF Texas Wagyu Petite tender, house cut garlic fries, truffle parmesan butter, Lone Star herbs chimichurri
- SASHIMI TUNA AND AVOCADO BOWL*** 25 GF/F Raw sushi grade ahi tuna tossed in sesame ponzu, avocado, pickled daikon, Texas watermelon, diced cucumbers, radish, jicama, napa cabbage, ginger-scallion sauce, radish sprouts, sesame seeds
- MUSHROOM AL PASTOR POWER BOWL** 19.5 VG/GF Grilled HiFi Mycology oyster and lion's mane mushrooms, Flying Tempeh Brothers chorizo, local tomato, corn & zucchini ratatouille, pineapple-achiote salsa, cilantro, Dougets rice-quinoa
- 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, Texas watermelon, shaved radish, napa cabbage, jasmine rice-quinoa blend, 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

- SUMMER HARVEST** 15.5 V/GF Mixed greens, J&B Farms grilled corn, Village Farms cherry tomato, Gundermann organic watermelon radish, Texas watermelon, Sanchez Farms squash & zucchini, crispy brussels sprouts, Lone Star goat cheese, sunflower seeds, Sprouts Alive sunflower sprouts, Lonestar Herbs vinaigrette
- CHOPPED GREEN SALAD** 15.5 V Scallion and herb marinated chickpeas, Feta, avocado, English cucumber, Castelvetrano 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 3.5

SIDE CHOICES: House made Chips / Texas Watermelon / 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** 22.5 Mexican style braised Texas 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 F Chilled 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, Lone Star butter lettuce, aioli, sourdough
- ***CLUB IT UP – add chicken and provolone 5.5

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