

- N

CONTAINS NUTS/SEEDS
- GF

GLUTEN FREE
- V

VEGETARIAN
- VG

VEGAN

# FOR THE TABLE

**LEMON WHIPPED RICOTTA \$12**

N

V

  
MOZZARELLA COMPANY GOAT MILK RICOTTA,  
SPICY ENGLISH PEAS, MINT, CASHEWS,  
SUPER SEED CRACKERS

**CRISPY BRUSSELS SPROUTS \$12**

N

GF

  
SHALLOTS, BONITO FLAKES, CHILE ROASTED  
CASHEWS, WHITE SESAME

**CASHEW QUESO \$9**

VG

N

GF

  
PICO DE GALLO, VEGAN “TACO MEAT”,  
TORTILLA CHIPS

**GULF SNAPPER CRUDO\* \$16**

GF

  
DASHI, CILANTRO FLOWERS, MALDON SALT  
MORITA CHILIE OIL, GRANNY SMITH APPLES

**SAGE & GARLIC HUMMUS \$14**

N

VG

  
TUSCAN WHITE BEANS, PERSIAN CUCUMBER,  
PICKLED CARROTS, SOFT HERBS, NAAN BREAD,  
MARINATED OLIVES, PEANUT DUKKAH

**SPRING AVOCADO TOAST \$14**

N

V

  
GRILLED HARVEST WHEAT, SMASHED AVOCADO,  
RED ONION, FENNEL, PEARS, POMEGRANATE,  
FRENCH FETA

**TWICE COOKED FRENCH FRIES \$7**

GF

VG

  
SECRET SAUCE

## SOUP \$4.5/\$8

**CHICKEN POSOLÉ**

GF

N

  
PUMPKIN SEEDS, CILANTRO

**SPRING SQUASH & QUINOA**

VG

N

GF

  
GARDEN PEAS, MINT

# SALADS

ADD A PROTEIN TO ANY SALAD   TOFU 3 / CHICKEN 5 / SHRIMP 6 / SALMON FILET 8

**ASIAN CHICKEN \$15.25**

GF

N

  
NAPA CABBAGE, ROMAINE, CURED CUCUMBER,  
BROCCOLI, GREEN BEANS, CASHEWS, CILANTRO,  
SWEET POTATO NOODLES, GINGER-SOY  
VINAIGRETTE, SAMBAL-PEANUT SAUCE

**SPRING HARVEST \$13.5**

V

GF

N

  
MIXED GREENS, BEETS, RADISH, ASPARAGUS,  
SUNFLOWER SEEDS, BRUSSEL SPROUTS,  
TX GOAT CHEESE, STRAWBERRIES, MICRO  
SPROUTS, FRESH HERB VINAIGRETTE

**WARM SHRIMP & ARTICHOKE SALAD \$24**

N

GF

  
CURED GULF SHRIMP, ASPARAGUS, SNAP PEAS,  
RADISH, SHERRY VINAIGRETTE, HEMP SEEDS,  
GREEN APPLE, GRILLED ROMAINE

**TACO SALAD \$15**

VG

GF

N

  
KALE, ROMAINE, WOODLANDS’ TEMPEH,  
KIDNEY BEANS, AVOCADO, FRESH CORN,  
PICKLED ONIONS, TORTILLA SHELL,  
PUMPKIN SEEDS, LEMON VINAIGRETTE

**SALMON POKE\* \$19.5**

GF

N

  
SALMON, BROWN RICE, SUGAR SNAP PEAS,  
AVOCADO,RADISH, GREEN ONION,  
PICKLED GINGER,TOASTED SALTED ALMONDS,  
CHILI CRISP, SPICY VEGAN MAYO, SPROUTS

**TX WAGYU CHEESEBURGER SALAD \$19**  
ROMAINE, CHEDDAR, ONION, CHOPPED PICKLE,  
CROUTONS, SUN-DRIED TOMATO, TWICE COOKED  
FRIES, CHOPPED WAGYU, LEMON VINAIGRETTE

# SANDWICHES

SERVED WITH YOUR CHOICE OF 2 MARKET SIDES OR A CUP OF SOUP.  
SUB LEVEN BAKERY   GLUTEN-FREE BREAD -\$3 

V



**“CRUNCHY” CHICKEN \$15.25**

N

  
OVEN ROASTED CHICKEN, NUT-SEED CRUMBLE,  
CRUSHED CHIPS, TOMATO, HOUSE PICKLES,  
ROMAINE, PROVOLONE, BUTTERMILK RANCH,  
PRETZEL BUN

**AVOCADO BLT\* \$16**  
APPLEWOOD BACON, FRIED EGG, AVOCADO,  
AIOLI, LETTUCE, TOMATO, SOURDOUGH

**TRUFFLED EGG SALAD \$14**

V

  
VITAL FARMS EGGS, GREENS, TOMATO, PARMESAN,  
AIOLI, PRETZEL BUN

**GULF SEAFOOD \$17.5**  
BLUE HORIZON SHRIMP & BLUE CRAB, TOMATO,  
PICKLED ONION, GREEN GODDESS DRESSING,  
ROMAINE, CIABATTA

**HOUSE CURED & SMOKED SALMON\* \$16**

N

  
CURED & COLD SMOKED, ONION JAM, DILL PICKLES,  
EGGY CREAM CHEESE, TOASTED EVERYTHING BAGEL

**GARDEN SAMMIE \$13**

VG

  
BRUSSELS SPROUTS, AVOCADO SPREAD, HUMMUS,  
PICKLED ONION, TOMATO, CURRIED CAULIFLOWER,  
SPROUTS, ROMAINE, CIABATTA

**“BANH MI” \$14.5**  
CHARRED FALCON LAKE FARMS PORK, AIOLI,  
PICKLED ONION, JALAPEÑO, CILANTRO, SAMBAL,  
CUCUMBER-CARROT SLAW, FRENCH BAGUETTE  
  
SUB SAN SAN ORGANIC NON GMO TOFU WITH VEGAN AIOLI

**QUINOA BURGER \$14.5**

VG

N

  
PICKLED TAQUERIA VEGETABLES, TOMATO,  
VEGAN AIOLI, SHREDDED ROMAINE, CIABATTA

# ENTREES

**LAMB MEATBALL PASTA \$24**  
LEMON GARLIC SAUCE, BRAISED FENNEL,  
ENGLISH PEAS, THYME, PECORINO, ROMANO,  
BLACK PEPPER-OLIVE TAPENADE

**LOCAL MUSHROOM PAPPARDELLE PASTA \$22**

V

  
OYSTER & PORCINI MUSHROOMS, CREAM,  
TARRAGON, LEMON, FRIED CAPERS,  
PAUTALEO CHEESE

**STEAK FRITES\* \$26**

GF

  
44 FARMS BEEF, GRILLED ASPARAGUS,  
TWICE COOKED FRIES, GARLIC-CHIVE BUTTER  
\*\*SERVED MEDIUM

**CRISPY SKIN SALMON\* \$26**

N

  
CHILLED UDON NOODLES, SUGAR SNAP PEAS,  
WATERMELON RADISH, LONG BEANS,  
BLACK SESAME, SHIITAKE MUSHROOMS,  
PEA SHOOTS, SCALLION-CHILE HONEY  
\*\*SERVED MEDIUM

**TX WAGYU CHEDDAR & BACON BURGER\* \$24**  
NEUSKE’S BACON, RED NECK CHEDDAR, SPICY  
FRIED ONIONS, JALAPENO MUSTARD, HOUSE  
PICKLES, MILK BREAD BUN. SERVED WITH FRIES  
**ADD A FRIED EGG \$1.5**

**LOCAL POWER BOWL \$15**

GF

VG

N

  
ASPARAGUS, PEAS, SWISS CHARD,  
RED & YELLOW BEETS  
CARAMELIZED SWEET POTATO,  
BROWN RICE & QUINOA,  
HEMP-PISTACHIO DUKKAH,  
TURMERIC-GINGER SAUCE

**CHICKEN SAUSAGE HASH \$19**

GF

  
MAPLE-SAGE CHICKEN SAUSAGE,  
SPRING VEGETABLES, FRENCH FETA,  
AVOCADO, POACHED FARM EGGS

**CHICKEN SHAWARMA BOWL \$19**

GF

N

  
BRUSSELS SPROUT-APPLE SALAD, FETA,  
ANCIENT GRAINS, STRAWBERRIES,  
SQUASH SEEDS , DILL YOGURT

# MARKET SIDES

**TUSCAN KALE SALAD**

GF

V

N

  
PINE NUTS, GOLDEN RAISINS, PARMESAN, LEMON

**OLD BAY POTATO CHIPS**

GF

VG

  
OLD BAY SEASONING

**RED POTATO SALAD**

GF

V

  
EGG, DILL, CREOLE MUSTARD, ONION

**HOUSE DILL PICKLES SPEARS**

GF

VG

**PUMPKIN SEEDS**

GF

VG

N

  
TOASTED SEASONED PUMKIN SEEDS

**LOCAL FRUIT SIDE**

VG

  
STRAWBERRY-GINGER-BASIL SALAD

# SWEETS

**GLUTEN FREE  
STRAWBERRY ALMOND  
POUND CAKE \$5**

GF

N

**CHOCOLATE CHIP  
COOKIE \$3**

**CARROT CUPCAKE \$4**

VG

  
VANILLA BUTTER CREAM

# DRINKS

**SEASONAL LEMONADE**

**KATZ CLASSIC BLACK ICED TEA**

**KATZ SEASONAL GREEN TEA**

**PAT GREER’S SEASONAL KOMBUCHA**

**KATZ COLD BREW NITRO DRAFT**

**HONEY ICED COFFEE (WITH OAT MILK)**

**ASSORTED BOTTLED BEVERAGES**

**CRAFT SODAS**

**ESPRESSO DRINKS AVAILABLE**



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

5% SURCHARGE FOR TO-GO ORDERS