RICE VILLAGE HOUSTON

v Vegetarian

vg Vegan

GF Gluten Free

N Contains Nuts/Seeds

17

15 5

19.5

17

18

13

14.5

Every Friday–Sunday

FALL BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes N GF	16
Blueberry Chia Jam, Yuzu, Almond Seed Grano	la,
Cana Cyrup Whinned Cream	

Cane Syrup, Whipped Cream

Build Your Own Brunch Pick Four Sides 18 French Toast/Breakfast Potatoes/Hash Brown/ ${\tt Bacon/Eggs\,Your\,Way/Mixed\,Fruit/Grilled}$ Chicken/Acai Chia Pudding/Caesar Salad

18 Smoked Brisket Stack GF Maximo Tostada, Cheddar, Black Beans, Fried

Egg. Ranchero Salsa, Cilantro, Pickled Onion

Mushroom & Spinach Omelette GF v 18 Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes

Brunchy Chicken Sandwich N 18

Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion

Smoked Bacon & Egg Sandwich N Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries

20 Breakfast Power Bowl N Double Smoked Bacon, Jalapeno Nori Rice,

Avocado, Poached Eggs, Japanese Sweet Potato, Roasted Root Vegetables, Aji Peanut Matcha 18

Vegan Breakfast Burrito vg Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa

Vietnamese Steak Bowl N GF 22 Heirloom Tomato, Jalapeño-Nori Rice, Peanuts Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)

Chicken Shawarma Bowl GF N 20 Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Pomegranate

Market Cheddar Burger* N Mill-King Cheddar, Bruleed Onion, Tomato, Lettuce, Jalapeno Mustard, House Pickles, Milk Bread Bun, Twice Cooked Fries Add A Fried Egg 1.5 Add Neuske's Bacon 3

SHAREABLES

Spicy Crispy Brussels NVG Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing

Cashew Queso vg NGF Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

Delicata "Onion Rings" v Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic

White Bean & Garlic Hummus VN 12

Cucumber, Pickled Carrots, Herbs, Naan, Olives, Peanut Dukkah

7 Twice Cooked Fries GFVG Secret Sauce

WHAT WE'RE

Red Wine, Amaretto, Cranberry, Orange

Cappelletti Apertivo, Prosecco, Sparkling

DRINKING

Cappelletti Spritz

Pomegranate or Traditional

Fall Sangria

Mimosa

SALADS

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

Asian Chicken GEN

9

12

10

6/22

Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce

Fall Harvest Salad v GF N 13.5

Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Green Beans, Caramelize Grapes, Radish, Brussels Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Smoked Salmon Caesar Salad* N 20

Hot Smoked Faroe Island Salmon, Poached Egg, Persian Cucumber, Seed Crunch, Avocado, Kale & Local Baby Greens, Meyer Lemon Caesar

16

Taco Salad vg GF N

Kale, Romain, Woodlands' Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette

Salmon Poke Bowl* GEN

Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Caramelize Grapes, Furikake, Crispy Bamboo

Cheeseburger Salad

Romaine, Cheddar, Onion, Pickle, Tomato, Croutons, Fries, Lemon Vinaigrette

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

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

"Crunchy" Chicken N

Oven Roasted, Nut-Seed Crumble, Chips, Tomatoes, Pickles, Romaine Lettuce, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT 16.5

Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Sourdough

Truffled Egg Salad v Swift Hill Farms Eggs, Greens, Tomato, Parmesan,

17.5 **Gulf Seafood**

Blue Horizon Shrimp & Blue Crab, Lettuce, Tomatoes, Pickled Onion, Green Goddess Dressing, Ciabatta

Grilled Chicken Caesar Wrap N

Charcoal Grilled Chicken Breast, Kale, Romaine, Parmesan, Smashed Avocado, Fried Capers, Sunflower Seed Crunch, Radish, Sprouts

Pastrami Smoked Salmon* N

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

Garden Sammie vo

Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta

"Banh Mi" 15 Charred Red Field Ranch Pork, Aioli, Pickled

Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette Sub San San Organic Non GMO Tofu with Vegan Aioli

Good Karma "Burger" vg N

Housemade Seeded Quinoa Patty, Pickled Tagueria Vegetables, Tomato, Vegan Ajoli,

SWEETS

Chocolate Brownie GF 5

Carrot Cupcake vg

Chocolate Chip Cookie

SIDES

Aioli, Pretzel Bun

Pumpkin Seeds GF VG N Tuscan Kale GFVN

Potato Chips GF VG

Red Potato Salad GF V Pickles Spears GF VG

SOUPS

Chicken Posolé GF N 4.5/8

4.5/8 Lemongrass Slaw GF VG N Vegan Broccoli Cheese VG GF N

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh Deluxe Fine Foods | Atkinson Farms | JV Foods | Leven Bakery

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