

Every Friday–Sunday

FALL BRUNCH

from 10am to 3pm

<b>Buttermilk Ricotta Pancakes</b> <div>N GF</div> <b>16</b> Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream	<b>Brunchy Chicken Sandwich</b> <div>N</div> <b>18</b> Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion	<b>Vietnamese Steak Bowl</b> <div>N GF</div> <b>22</b> Heirloom Tomato, Jalapeño–Nori Rice, Peanuts, Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)
<b>Build Your Own Brunch</b> <div>Pick Four Sides</div> <b>18</b> French Toast/Breakfast Potatoes/Hash Brown/Bacon/Eggs Your Way/Mixed Fruit/Grilled Chicken/Acai Chia Pudding/Caesar Salad	<b>Smoked Bacon &amp; Egg Sandwich</b> <div>N</div> <b>17</b> Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries	<b>Chicken Shawarma Bowl</b> <div>GF N</div> <b>20</b> Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Pomegranate
<b>Smoked Brisket Stack</b> <div>GF</div> <b>18</b> Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion	<b>Breakfast Power Bowl</b> <div>N</div> <b>20</b> Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Eggs, Japanese Sweet Potato, Roasted Root Vegetables, Aji Peanut Matcha	<b>Market Cheddar Burger*</b> <div>N</div> <b>17</b> Mill–King Cheddar, Bruleed Onion, Tomato, Lettuce, Jalapeno Mustard, House Pickles, Milk Bread Bun, Twice Cooked Fries <a>Add A Fried Egg 1.5</a> <a>Add Neuske’s Bacon 3</a>
<b>Mushroom &amp; Spinach Omelette</b> <div>GF V</div> <b>18</b> Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes	<b>Vegan Breakfast Burrito</b> <div>VG</div> <b>18</b> Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa	

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
<b>Spicy Crispy Brussels</b> <div>N VG</div> <b>10</b> Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing	<b>Asian Chicken</b> <div>GF N</div> <b>16</b> Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger–Soy Vinaigrette, Sambal–Peanut Sauce	<b>Taco Salad</b> <div>VG GF N</div> <b>15.5</b> Kale, Romain, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette
<b>Cashew Queso</b> <div>VG N GF</div> <b>9</b> Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	<b>Fall Harvest Salad</b> <div>V GF N</div> <b>13.5</b> Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Green Beans, Caramelize Grapes, Radish, Brussels Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette	<b>Salmon Poke Bowl*</b> <div>GF N</div> <b>19.5</b> Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Caramelize Grapes, Furikake, Crispy Bamboo Shoots
<b>Delicata “Onion Rings”</b> <div>V</div> <b>12</b> Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic	<b>Smoked Salmon Caesar Salad*</b> <div>N</div> <b>20</b> Hot Smoked Faroe Island Salmon, Poached Egg, Persian Cucumber, Seed Crunch, Avocado, Kale & Local Baby Greens, Meyer Lemon Caesar	<b>Cheeseburger Salad</b> <b>17</b> Romaine, Cheddar, Onion, Pickle, Tomato, Croutons, Fries, Lemon Vinaigrette
<b>White Bean &amp; Garlic Hummus</b> <div>V N</div> <b>12</b> Cucumber, Pickled Carrots, Herbs, Naan, Olives, Peanut Dukkah		
<b>Twice Cooked Fries</b> <div>GF VG</div> <b>7</b> Secret Sauce		

WHAT WE’RE DRINKING
<b>Fall Sangria</b> <b>10</b> Red Wine, Amaretto, Cranberry, Orange
<b>Cappelletti Spritz</b> <b>10</b> Cappelletti Apertivo, Prosecco, Sparkling Water
<b>Mimosa</b> <b>6/22</b> Pomegranate or Traditional

SWEETS	SIDES
<b>Chocolate Brownie</b> <div>GF</div> <b>5</b>	<b>Tuscan Kale</b> <div>GF V N</div> <b>Pumpkin Seeds</b> <div>GF VG N</div>
<b>Chocolate Chip Cookie</b> <b>3</b>	<b>Potato Chips</b> <div>GF VG</div> <b>Lemongrass Slaw</b> <div>GF VG N</div>
<b>Carrot Cupcake</b> <div>VG</div> <b>4</b>	<b>Red Potato Salad</b> <div>GF V</div>
	<b>Pickles Spears</b> <div>GF VG</div>

SOUPS
<b>Chicken Posolé</b> <div>GF N</div> <b>4.5 / 8</b>
<b>Vegan Broccoli Cheese</b> <div>VG GF N</div> <b>4.5 / 8</b>

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh

Deluxe Fine Foods | Atkinson Farms | JV Foods | Leven Bakery

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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