LOCAL FOODSTEYAS COM @LOCALFOODSTEXAS

RICE VILLAGE HOUSTON

Vegetarian

vg Vegan

GF Gluten Free

N Contains Nuts/Seeds

Every Friday–Sunday

WINTER BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes N GF	16
Blueberry Chia Jam, Yuzu, Almond Seed Granol	а,
Cane Syrup, Whipped Cream	

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

18 Smoked Brisket Stack GF Maximo Tostada, Cheddar, Black Beans, Fried Egg. Ranchero Salsa, Cilantro, Pickled Onion

Chicken/Acai Chia Pudding/Caesar Salad

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 vo 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

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

SHAREABLES

Spicy Crispy Brussels NVG 10 Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing

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

9

12

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

Twice Cooked Fries GFVG 7 Secret Sauce

SALADS

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

Asian Chicken GEN

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

Winter Harvest Salad V GF N 13.5

Mixed Greens, Cauliflower, Carrots, Beets, Snow Peas, Pomegranate Seeds, Radish, Brussels Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Seared Salmon Caesar Salad Kale-Romaine Mix, Tomatoes, Garlic Croutons,

Parmesan, Grilled Hearts of Palm, Caesar Dressing

Taco Salad vg GF N

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

15 5

19.5

17

18

13

15

14.5

Salmon Poke Bowl* GEN

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

Cheeseburger Salad

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

Pastrami Smoked Salmon* N

Cream Cheese Harvest Wheat

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

House Cured Faroe Island Salmon, Watercress,

Asian Pickles, Local Tomato, Red Onion, Dill-Roe

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

16

WHAT WE'RE

DRINKING

Winter Sangria 10

Red Wine, Amaretto, Cranberry, Orange

Cappelletti Spritz Cappelletti Apertivo, Prosecco, Sparkling

Mimosa 6/22

Pomegranate or Traditional

"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, Aioli, Pretzel Bun

17.5 **Gulf Seafood** Blue Horizon Shrimp & Blue Crab, Lettuce,

Tomatoes, Pickled Onion, Green Goddess Dressing, Ciabatta

Crispy Onions, Jalapeno Aioli, French Roll

19 Roasted Steak Gruyere Cheese, Katz Coffee Caramelized Onions,

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

"Banh Mi" 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 Aioli, Romaine, Ciabatta

SWEETS

Chocolate Brownie GF

Chocolate Chip Cookie

Carrot Cupcake vg

SIDES

Pumpkin Seeds GF VG N Tuscan Kale GFVN

Potato Chips GF VG Lemongrass Slaw GF VG N

Red Potato Salad GF V Fruit Salad GF VG

Pickles Spears GF VG

SOUPS

Chicken Posolé GF N 4.5/8

4.5/8 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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