

Every Friday–Sunday

WINTER BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes N GF 16 Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream	Brunchy Chicken Sandwich N 18 Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion	Vietnamese Steak Bowl N GF 22 Heirloom Tomato, Jalapeño–Nori Rice, Peanuts, Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)
Build Your Own Brunch Pick Four Sides 18 French Toast/ Breakfast Potatoes/ Hash Brown/ Bacon/ Eggs Your Way/ Mixed Fruit/ Grilled Chicken/ Acai Chia Pudding/ Caesar Salad	Smoked Bacon & Egg Sandwich N 17 Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries	Chicken Shawarma Bowl GF N 20 Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Pomegranate
Smoked Brisket Stack GF 18 Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion	Breakfast Power Bowl N 20 Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Eggs, Japanese Sweet Potato, Roasted Root Vegetables, Aji Peanut Matcha	Market Cheddar Burger* N 17 Mill–King Cheddar, Bruleed Onion, Tomato, Lettuce, Jalapeno Mustard, House Pickles, Challah Bun, Twice Cooked Fries <a>Add A Fried Egg 1.5 <a>Add Neuske’s Bacon 3
Mushroom & Spinach Omelette GF V 18 Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes	Vegan Breakfast Burrito VG 18 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
Spicy Crispy Brussels N VG 10 Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing	Asian Chicken GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger–Soy Vinaigrette, Sambal–Peanut Sauce	Taco Salad VG GF N 15.5 Kale, Romain, Woodlands’ Tempeh, Kidney Beans, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette
Cashew Queso VG N GF 9 Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	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	Salmon Poke Bowl* GF N 19.5 Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Pomegranate Seeds, Furikake, Crispy Bamboo Shoots
Delicata “Onion Rings” V 12 Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic	Seared Salmon Caesar Salad 20 Kale–Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Grilled Hearts of Palm, Caesar Dressing	Cheeseburger Salad 17 Romaine, Cheddar, Onion, Pickle, Tomato, Croutons, Fries, Lemon Vinaigrette
Twice Cooked Fries GF VG 7 Secret Sauce	SANDWICHES	ANY SANDWICH MAY BE PREPARED AS A SALAD!

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

SWEETS	SIDES	SOUPS
Chocolate Brownie GF 5	Tuscan Kale GF V N Pumpkin Seeds GF VG N	Chicken Posolé GF N 4.5 / 8
Chocolate Chip Cookie 3	Potato Chips GF VG Lemongrass Slaw GF VG N	Vegan Broccoli Cheese VG GF N 4.5 / 8
Carrot Cupcake VG 4	Red Potato Salad GF V Fruit Salad GF VG Pickles Spears GF VG	

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

We add a 5% Premium Package fee on all To–Go Orders