

Every Friday–Sunday

SUMMER BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes <div>N GF</div> 14 Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream	Brunchy Chicken Sandwich <div>N</div> 18 Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion	Mushroom & Spinach Omelette <div>GF V</div> 18 Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes
Local Breakfast Plate 17 Nueske’s Bacon, 2 Eggs, French Toast, Fruit Salad, Breakfast Potatoes	Smoked Bacon & Egg Sandwich <div>N</div> 17 Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries	Chicken Shawarma Bowl <div>GF N</div> 19 Brussels Sprouts, Feta, Ancient Grains, Seeds, Watermelon & Melon, Dill Yogurt
Smoked Brisket Stack <div>GF</div> 18 Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion	Breakfast Power Bowl <div>N</div> 20 Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Eggs, Japanese Sweet Potato, Corn, Shishito Peppers, Aji Peanut Matcha	Market Cheddar Burger* <div>N</div> 17 Mill–King Cheddar, Bruleed Onion, Tomato, Lettuce, Jalapeno Mustard, House Pickles, Milk Bread Bun, Twice Cooked Fries Add A Fried Egg 1.5 Add Nueske’s Bacon 3
Vietnamese Steak Bowl <div>N GF</div> 22 Heirloom Tomato, Jalapeño–Nori Rice, Peanuts, Marinated Cucumber, Nuac Mam, Fried Egg, Herb Mix (Cilantro, Basil, & Mint)	Vegan Breakfast Burrito <div>VG</div> 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

Third Coast Campechana <div>GF</div> 18 Gulf Shrimp & Crab, Grilled Corn, Bell Peppers, Jalapeno, Tomato, Tajin, Tortilla Chips	Asian Chicken <div>GF N</div> 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger–Soy Vinaigrette, Sambal–Peanut Sauce	Taco Salad <div>VG GF N</div> 15.5 Kale, Romain, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette
Local Tomato Toast <div>NV</div> 12 Local Beefsteak Tomatoes, Jalapeno Cheddar Sourdough, Zucchini Butter, Super Sprout Salad, Pickle Green Tomatoes, Balsamic, Chili Garlic Oil Add A Fried Egg 1.5	Summer Harvest Salad <div>V GF N</div> 13.5 Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Radish, Watermelon, Tomatoes, Brussles Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette	Salmon Poke Bowl* <div>GF N</div> 19.5 Raw Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche De Tigre, Sunflower Sprouts
Cashew Queso <div>VG N GF</div> 9 Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	Smoked Salmon Caesar Salad* <div>N</div> 20 Hot Smoked Faroe Island Salmon, Poached Egg, Persian Cucumber, Seed Crunch, Avocado, Baby Kale & Local Baby Greens, Meyer Lemon Caesar	Cheeseburger Salad 17 Romaine, Cheddar, Onion, Pickle, Tomato, Croutons, Fries, Lemon Vinaigrette
White Bean & Garlic Hummus <div>N V</div> 12 Persian Cucumber, Pickled Carrots, Herbs, Naan Bread, Olives, Peanut Dukkah		
Twice Cooked French Fries <div>VG GF</div> 7 Secret Sauce		

WHAT WE’RE DRINKING

Summer Sangria

10

White Wine, Peach, Orange, Basil Simple

Cappelletti Spritz

10

Cappelletti Apertivo, Prosecco, Sparkling Water

Mimosa

9/25

Blood Orange or Traditional

SWEETS	SIDES	SOUPS
Chocolate Brownie <div>GF</div> 5	Tuscan Kale <div>GF V N</div> Pumpkin Seeds <div>GF VG N</div>	Chicken Posolé <div>GF N</div> 4.5 / 8
Chocolate Chip Cookie 3	Potato Chips <div>GF VG</div> Corn–Quinoa <div>GF V N</div>	Tomato Minestrone <div>VG</div> 4.5 / 8
Carrot Cupcake <div>VG</div> 4	Red Potato Salad <div>GF V</div> Texas Watermelon <div>GF VG</div>	
	Pickles Spears <div>GF VG</div>	

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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