LOCAL FOODSTEYAS COM @LOCALFOODSTEXAS

RICE VILLAGE HOUSTON

v Vegetarian

vg Vegan

**GF** Gluten Free

N Contains Nuts/Seeds

17

15 5

17

18

13

Every Friday-Sunday

# **SUMMER BRUNCH**

from 10am to 3pm

Buttermilk Ricotta Pancakes N GE 14 Blueberry Chia Jam, Yuzu, Almond Seed Granola,

Cane Syrup, Whipped Cream

17 Local Breakfast Plate Nueske's Bacon, 2 Eggs, French Toast, Fruit Salad, Breakfast Potatoes

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

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

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, Corn, Shishito Peppers, Aji Peanut Matcha

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

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

Chicken Shawarma Bowl GF N Brussels Sprouts, Feta, Ancient Grains, Seeds, Watermelon & Melon, Dill Yogurt

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**

Third Coast Campechana GF

Gulf Shrimp & Crab, Grilled Corn, Bell Peppers, Jalapeno, Tomato, Tajin, Tortilla Chips

Local Tomato Toast NV 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

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

White Bean & Garlic Hummus NV 12 Persian Cucumber, Pickled Carrots, Herbs, Naan Bread, Olives, Peanut Dukkah

7 Twice Cooked French Fries vg GF Secret Sauce

#### SALADS

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

Asian Chicken GEN

18

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

Summer Harvest Salad v GF N 13.5 Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Radish, Watermelon, Tomatoes, Brussles 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, Baby Kale & Local Baby Greens, Meyer Lemon Caesar

Taco Salad vg GF N

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

19.5 Salmon Poke Bowl\* GEN Raw Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche De Tigre, Sunflower Sprouts

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

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WHAT WE'RE DRINKING

Summer Sangria 10 White Wine, Peach, Orange, Basil Simple

Cappelletti Spritz

Cappelletti Apertivo, Prosecco, Sparkling

Mimosa 9/25 Blood Orange 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

**Gulf Seafood** 17.5

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

Gulf Shrimp "Smash" Pita 20

Naan, Smashed Shrimp Burger, Pickled Green Tomato & Jalapeno, Cabbage Slaw, Chile Threads, Pineapple Crisps, Coconut Cream, Asian Herbs

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 14.5 Housemade Seeded Quinoa Patty, Pickled Tagueria Vegetables, Tomato, Vegan Aioli,

#### **SWEETS**

Chocolate Brownie GF Chocolate Chip Cookie

Carrot Cupcake vg

SIDES

Tuscan Kale GFVN

Potato Chips GF VG

Red Potato Salad GF V Pickles Spears GF VG

Pumpkin Seeds GF VG N

Corn-Quinoa GE VN

Texas Watermelon GFVG

### **SOUPS**

Chicken Posolé GF N 4.5/8

4.5/8 Tomato Minestrone vg

## **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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