

LOCAL | Foods™

SPRING DINNER MENU

SHARED PLATES

SPICY CRUNCHY MUNCHY

BRUSSELS SPROUTS 9 VG/GF

Crispy brussels sprouts, sweet chile miso glaze, maple candied pumpkin seeds, Pedernales & Engel Farms pickled chiles, toasted sesame

CASHEW QUESO 10 VG/N/GF

Pico de gallo, vegan "taco meat" – + Guac 2.5, + Escabeche 2.5

SOUPS cup 5/bowl 8.5

CHICKEN POSOLE GF

Poblano, green chile, hominy, cilantro & pumpkin seed garnish

LEEK & WILD RICE MINISTRONE VG/GF

Local zucchini, white beans, roasted red pepper, tomato, onion, carrot, celery

Our Menu: N contains nuts; V vegetarian; VG vegan; GF gluten free; *consuming raw/undercooked product may cause foodborne illness

BOWLS & ENTREES

PAN SEARED SKIN-ON TEXAS REDFISH & CHILLED SPRING NOODLES N 24 Chilled Sun ramen noodles, spring asparagus, grilled napa cabbage, Lonestar Thai basil, cilantro, house chili crisp with sesame and cashews, side of SPICY four chili paste

SPRING THAI GREEN CURRY 18 VG/GF House coconut green curry with ginger, curried cauliflower, Ritchie Family Farm Spinach, Texas corn, spring peas, green beans, fresh jalapeno, and chickpeas served over sticky rice with Lone Star Thai basil and fresh cilantro
Add: Tofu 5 Chicken 4/7.5 Shrimp 8 Seared salmon 10

MEDITERRANEAN CHICKEN MEATBALLS 19 Tahini yogurt, Farm Patch zucchini and yellow squash caponata with cherry tomatoes, kalamata olives, capers, shallots, white wine, picked Lone Star Herbs

SASHIMI TUNA AND AVOCADO BOWL* 25 GF Raw sushi grade ahi tuna tossed in sesame ponzu, avocado, strawberries, red beets, jicama, sesame cucumbers, Gundermann radish, napa cabbage, ginger-scallion sauce, sunflower sprouts, toasted sesame seeds

TEMPEH + GRILLED MUSHROOM POWER BOWL 19 VG/GF/N Herb marinated and grilled HiFi Mycology oyster and lion's mane mushrooms, massaged kale, cashew-red pepper puree, jasmine rice-quinoa blend, Sprouts Alive sunflower sprout salad
Add: Tofu 5 Chicken 4/7.5 Shrimp 8 Seared salmon 10

SALMON POKE* 20 GF Sesame-tamari marinated salmon, jasmine-quinoa rice, cabbage, shaved Texas radish, sesame cucumber, fresh strawberries, broccoli-miso crunch, nori aioli, black and white sesame seeds

CHICKEN & FARRO BOWL 19.5 Herb marinated grilled chicken breast, arugula pesto dressed farro, broccoli, shaved fennel, green apple, feta, Sprouts Alive sunflower sprouts

SALADS ADD A PROTEIN TO ANY SALAD TOFU 5 / CHICKEN 4/7.5 / SEARED SALMON FILLET* 10 / SEARED SHRIMP 8

SPRING HARVEST 15 V/GF Greens, Lone Star goat cheese, red and golden beets, spring asparagus, rotating Gundermann Acres radish, fresh strawberries, brussels, sunflower seeds, Sprouts Alive sunflower sprouts, fresh herb vinaigrette

CHOPPED GREEN SALAD 15 V Scallion and herb marinated chickpeas, Feta, avocado, romaine, English cucumber, Castelvetrano olives, house croutons, red wine-shallot vinaigrette

BUBBY SALAD* 19.5 House smoked salmon, kale, jammy Vital Farms egg, White Mountain yogurt labneh, pickled red onion, Village Farms cherry tomatoes, sunflower sprouts, toasted onion & sesame seed mix, Slow Dough ciabatta croutons, lemon vinaigrette

TACO 16.5 VG/GF Baby kale, romaine, vegan "taco meat," avocado, grilled corn, tomato, kidney beans, pickled onion, jicama, pumpkin seeds, cilantro, El Milagro tortilla strips, lemon vinaigrette

ASIAN CHICKEN SALAD 18.5 GF/N Napa cabbage mix, romaine, sweet potato noodles, cured cucumber, broccoli, bean sprouts, J&D Farms green beans, toasted cashews, cilantro, white sesame seeds, sesame-tamari vinaigrette, side of sambal-peanut sauce

SANDWICHES served with 2 sides OR 1 cup of soup; sub gluten free Leven Baking Co bread 3

SIDE CHOICES: Housemade Chips, Strawberries, Tuscan Kale, Potato Salad, Dill Pickles, Escabeche

"CRUNCHY" CHICKEN 16.5 N Oven roasted chicken, nut-seed crumble, crushed chips, tomato, lettuce, house pickles, provolone, house ranch, pretzel bun

TRUFFLED EGG SALAD 14.5 V Vital Farms eggs, greens, tomato, Parmesan, aioli, Slow Dough toasted pretzel bun
***GLOW UP – add smoked salmon 8.5

BANH MI 16 Charred Falcon Lake Farms pork, pickled onion, cucumber-carrot mix, Pedernales Farms jalapenos, cilantro, sambal, aioli, toasted French roll

***MAKE IT VEGAN – sub Uncle Phan's Fresh Tofu (non-gmo) and vegan aioli

BORRACHO BEEF 20 Mexican style braised 44 Farms beef, grilled red onion, cilantro-cabbage slaw, pickled peppers, tomato, Provolone, aioli, house au jus, toasted ciabatta

AVOCADO B.L.T.* 17 Kalera Krunch lettuce, crispy bacon, heirloom tomato, Vital Farms egg, avocado, aioli, sourdough
***CLUB IT UP – add chicken and Provolone 5.5

GARDEN SAMMIE 14 VG Brussels, avocado spread, hummus, curried cauliflower, pickled red onion, tomato, sprouts, ciabatta

GULF SEAFOOD POBOY* 18.5 Gulf shrimp & blue crab, Romaine, tomato, pickled onion, house Green Goddess, French roll

HOUSE CURED & SMOKED SALMON 18.5 Avocado spread, Lone Star herb medley, fennel, tomato, pickled red onion, mirin carrots, Slow Dough sourdough