LOCAL | Foods™

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HEIGHTS
HOUSTON

V Vegetarian
VG Vegan
GF Gluten Free
N Contains Nuts/Seeds

FALL BRUNCH

Steak & Eggs GF 24
6 oz Seared Steak, 2 Sunny Side Up Eggs, Charred Tomato, Sauteed Spinach, Roasted Potatoes, Salsa Verde, Lemon Herb Butter

Croissant Sandwich 17
Red Field Ranch Bacon, Fried Egg, Pork Sausage, Pimento Cheese, Harissa Aioli, Housemade Hashbrowns on Side

Vegan Tacos VG 17
Flour Tortillas, Tofu Scramble, Vegan Bacon Bits, Tomato, Red Onions, Peppers, Avocado, Chopped Hashbrowns Spicy Tomato Sauce,

Build Your Own Brunch (Pick 4) 18
3 Eggs Your Way//Thick Cut Bacon
Roasted Potatoes//Hash Browns
Gluten Free Muffin//Pork Sausage Patty
//Croissant

Carne Asada Hash GF 18
1855 Farms Beef, Red Onion, Bell Peppers, Roasted Potatoes, Sunny Side Up Egg, Green Onion, Corn Tortillas, Side of Whipped Avocado and Ranchero Sauce

Farmers Breakfast GF N V 19
Sauteed Spinach, Mushrooms, Tomato, Radish, Zucchini, Seasoned Avocado, Feta Cheese, Everything Seasoned Potatoes, 2 Sunny Eggs

Blueberry Ricotta Pancakes N 15
2 Pancakes, Toasted Almonds, Fresh Blueberries, Fresh Strawberries, Vanilla Icing, Maple Syrup

SHAREABLES

Vegan Spinach Dip VG GF N 11
Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips

Cashew Queso VG N GF 9
Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

SALADS

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

Asian Chicken GF N 17
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce

Harvest V GF N 14.5
Mixed Greens, Cauliflower, Shaved Apples, Roasted Butternut Squash, Brussel Sprouts, Radish, Beets, Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Shrimp Caesar 21
Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing

Taco Salad VG GF N 16.5
Kale & Romaine, Woodlands' Tempeh, Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

Salmon Salad GF N 21
Arugula, Radicchio, Frisee, Fresno Peppers, Pepperoncini Peppers, Olives, Cucumber, Red Onion, Tomato, Mixed Goat & Feta Cheese, Everything Bagel Spice, Red Wine Vinaigrette

Salmon Poke* GF N 19.5
Faroe Island Salmon, Broccolini, Caramelized Grapes, Seaweed Crunch, Crispy Shallots, Napa Cabbage, Pickled Carrot and Daikon, Leche de Tigre

HOUSEMADE COCKTAILS

Frozen Gin & Tonic 12
Ford's Gin, Fresh Lime, Simple
Add Aperol Float for $2

Frozen Aperol Spritz 12
Aperol, Prosecco, Orange

Pear Moscow Mule 12
1876 Vodka, Ginger Beer, Pear Puree

Spicy Margarita 12/30
Tequila, Jalapeno, Lime, Tajin Rim

Lavender Lemonade 12/30
Empress Gin, Lemon, Lavender Syrup

Pineapple Mezcalita 12/30
Mezcal, Lime, Orange Liquor, Spicy Salt Rim

Bloody Mary 12
1876 Vodka, House Mix, Chili Salt, House Pickle

Nitro Carajillo 12
House Cold Brew, Licor 43

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Gluten Free Wrap +3 VG

"Crunchy" Chicken N 17
Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT 17.5
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, Sourdough

Truffled Egg Salad V 15.5
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood 18.5
Blue Horizon Shrimp & Blue Crab, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

Roasted Steak 19
44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

Garden Sammie VG 13.5
Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta

"Banh Mi" 16
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 15
Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

WINES BY THE GLASS

Sea Pearl Sauvignon Blanc 10
Marlborough, NZ

Domaine de Triennes Rose 10
Provence, FR

Eden Rift Pinot Noir 10
Central Coast, CA

No Curfew Chardonnay 10
California

Le Grand Prebois Brut 10
VDF, FR

Valravn Cabernet 10
Sonoma, CA

SIDES

Tuscan Kale GF V N

Potato Chips GF VG

Red Potato Salad GF V

Pickle Spears GF VG

Pumpkin Seeds GF VG N

Lemongrass Sesame Slaw VG N GF

SOUP

CUP 5 / BOWL 8.5

Chicken Posolé GF N

Vegan Broccoli & Cheese VG GF

SWEETS

Chocolate Chunk Cookie V 4

Vegan Carrot Cupcake VG 4

Salted Cocoa Cookie GF 4.5

Pumpkin Spiced Cake 5

Cranberry Orange & Almond Scone 4

**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