

BRUNCH MENU

9 AM – 3 PM – SATURDAY & SUNDAY

MAINS

SANDWICHES + SALADS + BOWLS AVAILABLE AT 10:45AM

- BANANA PANCAKE

N

KEEPERS HARVEST SALTED HONEY BUTTER, RIO GRANDE PECANS, MAPLE SYRUP, POWDERED SUGAR

16
- QUICHE OF THE DAY

N

LEMON DRESSED GREENS, RADISH, CHERRY TOMATO, ROMESCO

14.5
- OVERNIGHT SENSATION

V GF N

MAPLE-CASHEW OVERNIGHT HOMESTEAD GRISTMILL OATS, YOGURT, KEEPER'S HARVEST HONEY, PEANUT BUTTER, BANANA, CANDIED PEPITAS, HOUSE BLUEBERRY COMPOTE

10.5
- LEMONS, BLUEBERRIES & BRIOCHE FRENCH TOAST

V/N

SLOW DOUGH BRIOCHE, BUTTERMILK, SWIFT HILL FARMS EGGS, HOUSE BLUEBERRY COMPOTE, MEYER LEMON AND WHITE MOUNTAIN BULGARIAN YOGURT, PISTACHIO AND HOMESTEAD GRISTMILL OAT GRANOLA

16.5

[HALF-ORDER 9]
- BREAKFAST PLATE*

TWO EGGS YOUR WAY, THICK CUT TENDER BELLY BACON, SLOW DOUGH SOURDOUGH TOAST, SALTED WHIPPED BUTTER, HOUSE JAM, HANGOVER POTATOES

15

LIL' NASTY BREAKFAST SANDWICH

BUTTERY SCALLION SCRAMBLED SWIFT HILL FARMS EGGS, CRISPY BACON, MILL KING CHEDDAR CHEESE, ROASTED POBLANO, HOUSE SAMBAL, AIOLI, MARTIN'S POTATO BUN, WITH HANGOVER POTATOES

13.5

TACOQUILES

VG GF

FLYING TEMPEH "TACO MEAT," SALSA ROJA, SMASHED AVOCADO, TOFU CRÈMA, CILANTRO & ONION, EL MILAGRO TORTILLAS

14

[ADD AN EGG +2.5 / SUB BRAISED BEEF FOR "TACO MEAT" +5]

AVOCADO TOAST*

V

GRILLED PUMPERNICKEL, AVOCADO MASH, FRIED CAPERS, EVERYTHING SEASONING, SUNFLOWER SPROUT SALAD, SUNNY SIDE SWIFT HILL FARMS EGG

14

**DELUXE VERSION ** WITH 2ND EGG, PROVOLONE, AND TENDER BELLY BACON +5

BUBBY SALAD*

F

HOUSE SMOKED FAROE ISLAND SALMON, YOGURT LABNEH, SWIFT HILL FARMS JAMMY EGG, HOUSE CROUTONS, VILLAGE FARMS CHERRY TOMATOES, PICKLED ONIONS, SPROUTS ALIVE SUNFLOWER SPROUTS, SHREDDED KALE, TOASTED ONION & SESAME SEED MIX, LEMON VINAIGRETTE

22.5

BRUNCH CHICKEN POSOLE*

GF

AVOCADO, SUNNY SIDE EGG, PICKLED RED ONION, JALAPENO, TORTILLA STRIPS, CILANTRO, RADISH, PUMPKIN SEEDS

18

SIDES & EXTRAS

CINNAMON COFFEE CAKE MUFFIN

V

WITH RICOTTA SWIRL & CINNAMON STREUSEL

6

- WARM HOUSEMADE BISCUITS

V

WITH SEASONAL HONEY BUTTER

8
- HANGOVER POTATOES

GF V

CRISPY RED POTATOES, PARMESAN, AIOLI, CHIVES

7

SERVED W/ KETCHUP + "HOUSE REAL HOT" SAUCE
- CASHEW QUESO

VG N GF

PICO DE GALLO, VEGAN TACO MEAT

11

[ADD GUACAMOLE +2.5 / ESCABECHE +2.5]

- TOAST SIDE

3.5

[ADD BUTTER + HOUSE JAM +1.5]

SOURDOUGH, PRETZEL, CIABATTA, FRENCH ROLL, OR GLUTEN-FREE BREAD {+3}
- TWO EGGS YOUR WAY*

V

5

SUNNY SIDE, OVER EASY, OVER MEDIUM, OVER HARD, SCRAMBLED, EGG WHITES {+2.5}
- TENDER BELLY THICK-CUT BACON*

GF

5.5
- 2 CHICKEN & SAGE SAUSAGE PATTIES

GF

6

SANDWICHES

W/ CHOICE OF 2 SIDES OR CUP OF SOUP

CRUNCHY CHICKEN

N

OVEN ROASTED CHICKEN, NUT-SEED CRUMBLE, CRUSHED CHIPS, TOMATO, LETTUCE, HOUSE PICKLES, PROVOLONE, RANCH, PRETZEL BUN

18

GARDEN SAMMIE

VG

BRUSSELS, AVOCADO SPREAD, HUMMUS, CURRIED CAULIFLOWER, PICKLED RED ONION, TOMATO, SPROUTS, CIABATTA

15

BANH MI

CHARRED F.L.F. PORK, PICKLED ONION, CUCUMBER-CARROT MIX, JALAPEÑO, CILANTRO, SAMBAL, AIOLI, FRENCH ROLL

17.5

**MAKE IT VEGAN SUB NON GMO UNCLE PHAN'S FRESH TOFU & VEGAN AIOLI

BORRACHO BEEF

MEXICAN STYLE BRAISED WAGYU EXCELENTE BEEF, GRILLED RED ONION, CILANTRO-CABBAGE SLAW, PICKLED PEPPERS, TOMATO, PROVOLONE, AIOLI, AU JUS, CIABATTA

21

GULF SEAFOOD POBOY*

V

SHRIMP & BLUE CRAB, TOMATO, LETTUCE, PICKLED ONION, GREEN GODDESS DRESSING, FRENCH ROLL

20

TRUFFLED EGG SALAD

V

GREENS, TOMATO, PARMESAN, AIOLI, PRETZEL BUN

15.5

** GLOW UP ADD FAROE ISLAND SMOKED SALMON +8.5

-- SUB GLUTEN-FREE BREAD +3 --

VG – VEGAN V – VEGETARIAN
F – CONTAINS FISH
GF – GLUTEN-FREE
N – CONTAINS NUTS

* CONSUMING RAW/UNDERCOOKED PRODUCT MAY CAUSE FOODBORNE ILLNESS

AVOCADO B.L.T.*

CRISPY BACON, TRUE HARVEST BUTTER LETTUCE, HEIRLOOM TOMATO, FRIED EGG, AVOCADO, AIOLI, SOURDOUGH

18

** CLUB IT UP ADD CHICKEN & PROVOLONE +5.5

SIDES

- HOUSEMADE CHIPS

VG GF

OLD BAY SEASONING
- RED POTATO SALAD

V GF

EGG, MUSTARD, DILL, HONEY
- TUSCAN KALE

V GF N

GOLDEN RAISIN, PINE NUTS, PARMESAN
- ESCABECHE

VG GF

CAULIFLOWER, CARROT, JALAPENO
- PICKLE SPEARS

VG GF

HOUSE BRINED
- TEXAS WATERMELON

VG GF

SOUPS

CUP / BOWL

- CHICKEN POSOLÉ

5/8.5

GF

POBLANO, HOMINY, GREEN CHILES, PEPITAS, TORTILLA STRIP & CILANTRO GARNISH
- TEXAS WATERMELON GAZPACHO

5/8.5

VG/GF

CUCUMBER, CORN, GINGER SERRANO

Brunch drinks

- GREEN MONKEY SMOOTHIE

GF VG

10

APPLE, SPINACH, KALE, PINEAPPLE, AVOCADO, DATES, CHIA, FLAX
- WIRED MONKEY SMOOTHIE

GF VG N

10

COLD BREW, BANANA, CHIA, PEANUT BUTTER, ALMOND MILK, CHERRIES
- FRESH SQUEEZED ORANGE JUICE

5/10

- MIMOSAS

GLASS 6.5 / CARAFE 31

CHOICE OF:
ORANGE JUICE, WATERMELON, CUCUMBER, LAVENDER
- MIMOSA FLIGHT

34

MIX N' MATCH ALL 4 FLAVORS
- RED OR WHITE SANGRIA

WITH DRUNKEN SEASONAL FRUIT

GLASS 12 / PITCHER 49
- MICHELADA

9

HOUSE MICHELADA MIX, HI SIGN EL BERTO MEXICAN LAGER, TAJIN, CHAMOY STRAW

BOWLS

CHICKEN & FARRO

HERB MARINATED GRILLED CHICKEN BREAST, ARUGULA PESTO DRESSED FARRO, BROCCOLI, SHAVED FENNEL, SHAVED GREEN APPLE, FRENCH FETA, SPROUTS ALIVE RADISH SPROUTS

19.5

SALMON POKE*

GF F

HOUSE SESAME-TAMARI MARINATED FAROE ISLAND SALMON, JASMINE-QUINOA RICE, FRESH WATERMELON, SHAVED RADISH, SESAME CUCUMBER, CABBAGE, BROCCOLI-MISO CRUNCH, NORI AIOLI, SESAME SEEDS, RADISH SPROUTS

21

SASHIMI TUNA & AVOCADO*

GF F

RAW SUSHI GRADE AHI TUNA TOSSED IN SESAME PONZU, AVOCADO, PICKLED DAIKON, WATERMELON, JICAMA, SESAME CUCUMBERS, NAPA CABBAGE, RADISH, GINGER-SCALLION SAUCE, RADISH SPROUTS, SESAME SEEDS

25

SALADS

ADD TOFU 5 – CHICKEN 4/7.5 – FAROE ISLAND SALMON FILLET* 12 – TAIL-ON GULF SHRIMP* 9

SUMMER HARVEST

V GF

MIXED GREENS, J & B FARMS SQUASH & ZUCCHINI, MARFA TOMATOES, TX WATERMELON, GRILLED CORN, RADISH, BRUSSELS SPROUTS, LONESTAR GOAT CHEESE, SUNFLOWER SEEDS, SUNFLOWER SPROUTS, FRESH HERB VINAIGRETTE

15.5

CHOPPED GREEN

V

HERB & SCALLION MARINATED CHICKPEAS, FETA, AVOCADO, ROMAINE, ENGLISH CUCUMBER, CASTELVETRANO OLIVES, HOUSE CROUTONS, RED WINE & SHALLOT VINAIGRETTE

15.5

VEGAN TACO

VG GF

VEGAN TACO MEAT, AVOCADO, GRILLED CORN, TOMATO, JICAMA, KIDNEY BEANS, PICKLED ONION, KALE-ROMAINE MIX, PEPITAS, CILANTRO, TORTILLA SHELL, LEMON VINAIGRETTE

18

ASIAN CHICKEN

N GF

ROASTED CHICKEN, NAPA CABBAGE, ROMAINE, BROCCOLI, GREEN BEANS, BEAN SPROUTS, CURED CUCUMBER, CASHEWS, SWEET POTATO NOODLES, CILANTRO, SESAME SEEDS, TOSSED WITH SESAME-TAMARI VINAIGRETTE & SIDE OF SAMBAL-PEANUT SAUCE

20.5

