

FALL ALL DAY

Vegan Power Bowl GF VG 16	Mediterranean Chicken Bowl N 20	Fish Tacos 18
Brown Rice & Quinoa, Lemony White Beans, Kale, Root Vegetable Saute, Maple Vinaigrette, Fried Sage & Shallots	Seared Chicken Thighs, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Olive Mix, Pine Nuts	Tempura Battered Gulf Fish, Housemade Corn Tortillas, Red Cabbage Slaw, Jalapeno Crema, Diced Tomatoes, Red Onion & Cilantro
Salmon Poke * GF N 19.5	Achiote Salmon N GF 23	Gulf Shrimp Pasta 23
Faroe Island Salmon Marinated with Ponzu, Broccolini, Sweet Potato, Caramelized Grapes, Furikake, Pickled Carrot & Daikon, Leche de Tigre, Crispy Bamboo Shoots	Faroe Island Salmon, Black Rice, Cauliflower Puree, Roasted Sweet Potatoes, Charred Broccolini	Milton's Bucatini Pasta, Lobster Sauce, Cremini Mushrooms, Spinach, Tomato, Broccolini
		Steak Bowl GF 22
		Saffron Rice, Oyster Mushroom, Green Beans Roasted Cherry Tomatoes, Corn Salsa, Gold Bar Squash

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		
Delicata "Onion Rings"	V	12
Tempura Fried Delicata Squash, House Remoulade, Chives		

HOUSEMADE COCKTAILS

Frozen Espresso Martini	12
1876 Vodka, Nitro Cold Brew, Kahlua	
Frozen Aperol Spritz	12
Aperol, Prosecco, Orange	
Cranberry Maple Smash	12/27
Spiced Rum, Spiced Maple Simple, Cranberry, OJ	
Ginger Berry Rita	12/27
Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer	
Spicy Margarita	12/27
Tequila, Jalapeno, Lime, Tajin Rim	
Lavender Lemonade	12/27
Empress Gin, Lemon, Lavender Syrup	
Red Wine Sangria	12
Pinot Noir, Apple, Orange, Amaretto	

WINES BY THE GLASS

Mohua 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	
Valvran Cabernet	10
Sonoma, CA	

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
Asian Chicken GF N 16	Taco Salad VG GF N 15.5
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	Kale & Romaine, Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Fall Harvest V GF N 13.5	Fall Salmon Salad GF N 20
Mixed Greens, Green Beans, Roasted Butternut Squash, Caramelized Grapes, Beets, Cauliflower, Brussel Sprouts, Radish, Goat Cheese, Sunflower Seeds, Herb Vinaigrette	Arugula, Radicchio, Frisee, Almonds, Persimmons, Brussels, Kabocha Squash, Pomegranate, Fried Curry Sweet Potato Noodles, Coconut Almond Vinaigrette
Shrimp Caesar 20	
Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing	
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

"Crunchy" Chicken N 16.25	Pastrami Smoked Salmon * N 18
Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat
Avocado BLT 16.5	Garden Sammie VG 13
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, Sourdough	Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
Truffled Egg Salad V 15	"Banh Mi" 15
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber Carrot Slaw, French Baguette
Gulf Seafood 17.5	<i>Sub San San Organic Non Gmo Tofu With Vegan Aioli</i>
Blue Horizon Shrimp & Blue Crab, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta	Good Karma "Burger" VG N 14.5
Texas Beef 19	Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll	

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 GF N	

SOUP CUP 4.5 / BOWL 8	
Chicken Posolé GF N	
Vegan Broccoli & Cheese VG GF	
SWEETS	
Chocolate Chip Cookie V 3	
Vegan Carrot Cupcake VG 4	
Chocolate Brownie GF 5	

We add a 5% Premium Package fee on all To-Go Orders