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FALL ALL DAY

Vegan Power Bowl GF VG16 Brown Rice & Quinoa, Lemony White Beans, Kale, Root Vegetable Saute, Maple Vinaigrette, Fried Sage & Shallots	Mediterranean Chicken Bowl N20 Seared Chicken Thighs, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Olive Mix, Pine Nuts	Fish Tacos GF18 Tempura Battered Gulf Fish, Housemade Corn Tortillas, Red Cabbage Slaw, Jalapeno Crema, Diced Tomatoes, Red Onion & Cilantro
Salmon Poke* GF N19.5 Faroe Island Salmon Marinated with Ponzu, Broccolini, Sweet Potato, Caramelized Grapes, Furikake, Pickled Carrot & Daikon, Leche de Tigre, Crispy Bamboo Shoots	Achiote Salmon N23 Faroe Island Salmon, Black Rice, Cauliflower Puree, Roasted Sweet Potatoes, Charred Broccolini	Gulf Shrimp Pasta 23 Milton's Bucatini Pasta, Lobster Sauce, Cremini Mushrooms, Spinach, Tomato, Broccolini
		Steak Bowl GF22 Saffron Rice, Oyster Mushroom, Green Beans Roasted Cherry Tomatoes, Corn Salsa, Gold Bar Squash

SHAREABLES

Vegan Spinach Dip VG GF N11 Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips
Cashew Queso VG N GF9 Pico de Gallo, Vegan "Taco Meat", Tortilla Chips
Spicy Guacamole VG10 Tajin, Corn, Lime, Cilantro, Wheat Tostada

HOUSEMADE COCKTAILS

Frozen Aperol Spritz 12 Aperol, Prosecco, Orange
Cherry Almond Sour N11 /25 1876 Vodka, Cherry Almond
Garden Gimlet 11 /25 Ford's Gin, Mint, Tarragon, Basil
Ginger Berry Rita 11 /25 Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer
Spicy Margarita 11 /25 Tequila, Jalapeno, Lime, Tajin Rim
Lavender Lemonade 11 /25 Empress Gin, Lemon, Lavender Syrup

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

Asian Chicken GF N16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	Taco Salad VG GF N15.5 Kale & Romaine, Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Fall Harvest V GF N13.5 Mixed Greens, Green Beans, Roasted Butternut Squash, Caramelized Grapes, Beets, Cauliflower, Brussel Sprouts, Radish, Goat Cheese, Sunflower Seeds, Herb Vinaigrette	Fall Salmon Salad GF N20 Arugula, Radicchio, Frisee, Almonds, Persimmons, Brussels, Kabocha Squash, Pomegranate, Fried Curry Sweet Potato Noodles, Coconut Almond Vinaigrette
Shrimp Caesar N20 Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing	

SANDWICHES

ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9	
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 ✓	
"Crunchy" Chicken N16.25 Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	Pastrami Smoked Salmon* N18 House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat
Avocado BLT 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, Sourdough	Garden Sammie VG13 Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
Truffled Egg Salad ✓15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	"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
Gulf Seafood 17.5 Blue Horizon Shrimp & Blue Crab, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta	Good Karma "Burger" VG N14.5 Quinoa Patty, Pickled Taqueria Vegetables,
Texas Beef 19 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

SWEETS

Chocolate Chip Cookie ✓	3
Vegan Carrot Cupcake VG	4
Chocolate Brownie GF	5

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