

Every Friday–Sunday

SPRING BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes N GF 16
Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream

Build Your Own Brunch* Pick Four Sides 18
French Toast/ Breakfast Potatoes/ Hash Brown/ Bacon/ Eggs Your Way/ Mixed Fruit/ Grilled Chicken/ Acai Chia Pudding/ Caesar Salad

Smoked Brisket Stack GF 18
Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion

Mushroom & Spinach Omelette GF V B 18
Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes

Brunchy Chicken Sandwich N 18
Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion

Smoked Bacon & Egg Sandwich N 17
Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries

Breakfast Power Bowl N 20
Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Eggs, Japanese Sweet Potato, Roasted Root Vegetables, Aji Peanut Matcha

Vegan Breakfast Burrito VG 18
Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa

Vietnamese Steak Bowl N GF 22
Heirloom Tomato, Jalapeño–Nori Rice, Peanuts, Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)

Thighs & “Fries” GF N 22
Pan Seared Red Bird Chicken Thighs, Yukon Gold Potato Wedges, Baby Arugula, Lemon, Jalapeno & Cilantro Yogurt, Za’atar

Red Field Ranch Smash Burger N 20
Sesame Challah, New School American Cheese, Iceberg Lettuce, Ketchup, Aioli, Pickles, Grilled Onions, 10oz TX Angus Beef, 70g Protein, Twice Cooked Fries

SHAREABLES

Spicy Crispy Brussels N VG 10
Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing

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

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

Delicata “Onion Rings” 12
Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic

Twice Cooked Fries GF VG 7
Fry Sauce

SALADS

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

Asian Chicken GF N 16
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger–Soy Vinaigrette, Sambal–Peanut Sauce

Spring Harvest Salad V GF N 13.5
Mixed Greens, Brussels Sprouts, Beets, Asparagus, Strawberries, Radish, Sunflower Seeds, Microgreens, TX Goat Cheese, Herb Vinaigrette

Seared Salmon Caesar Salad* 20
Kale–Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Grilled Hearts of Palm, Caesar Dressing

Taco Salad VG GF N 15.5
Kale, Romaine, Woodlands’ Tempeh, Kidney Beans, Avocado, Cilantro–Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette

Salmon Poke Bowl* GF N 19.5
Citrus Ponzu Salmon, Sesame Rice, Pickled, Cabbage, Spiced Pears, Edamame, Radish, Furikake Aioli, Hard Boiled Egg

Greek Chicken Salad GF 24
Mixed Baby Lettuce, Marinated Peas, Radish, Pepperoncini, Persian Cucumbers, Feta Cheese, Oregano–Sumac Dressing, 10oz Smoked Chicken Breasts

SANDWICHES

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
Oven Roasted, Nut–Seed Crumble, Chips, Tomatoes, Pickles, Romaine Lettuce, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT 16.5
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Sourdough

Truffled Egg Salad V 15
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood 17.5
Blue Horizon Shrimp & Blue Crab, Lettuce, Tomatoes, Pickled Onion, Green Goddess Dressing, Ciabatta

Roasted Steak 19
Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll

Garden Sammie VG 13
Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta

“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

Good Karma “Burger” VG N 14.5
Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

WHAT WE'RE DRINKING

Spring Sangria 10
White Wine, Peach, Orange Basil Simple

Cappelletti Spritz 10
Cappelletti Apertivo, Prosecco, Sparkling Water

Mimosa 6/22
Seasonal or Traditional

SWEETS

Chocolate Brownie GF 5

Chocolate Chip Cookie 4

Carrot Cupcake VG 4

SIDES

Tuscan Kale GF V N **Pumpkin Seeds** GF VG N

Potato Chips GF VG **Apple–Beet Slaw** V

Red Potato Salad GF V **Spring Strawberries** GF VG

Pickles Spears GF VG

SOUPS

CUP 4.5 / BOWL 8

Chicken Posolé GF N

Spring Squash & Quinoa VG GF

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh
Deluxe Fine Foods | Atkinson Farms | Red Field Ranch | Leven Bakery