

AUTUMN ALL DAY

Classic Texas Cheeseburger*

N

16

44 Farms Beef, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, “Secret Sauce”, Challah Sesame Seed Bun,
*Served With Two Sides Or A Cup of Soup

Salmon Poké*

GF N

19.5

Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Brocolini, Sweet Potato, Caramelized Grapes, Furikake, Crispy Bamboo Shoots

SHAREABLES

Cashew Queso

VG GF N

9

Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips

Vegan Spinach Dip

VG GF N

11

Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips

Spicy Cauliflower Bites

V GF N

11

Breaded Cauliflower Bites Fried And Tossed In A Ginger Agrodolce With A Side Of Ranch

FALL ELIXIRS & WINE

Seasonal Sangria

12

Red Wine Fall Sangria

Mimosa Glass/Carafe (serves 4)

6/22

NON-ALCOHOLIC DRINKS

Seasonal Beverage

3.65

Fall Apple Ciderade

Honey Iced Coffee

V

4.5

With Oat Milk

Katz Cold Brew Nitro Draft

6

Matcha Latte

6

Chai Latte

6

OUR LOCAL PARTNERS

Atkinson Farms, Katz Coffee, Dairy Maids Houston, Texas Evergreen Harvest, Bee2Bee Honey Collective, Award Winning Mushrooms

Steak Bowl*

GF

24

Seared Sirloin Steak, Served With Brown Rice, Balsamic Red Onions, Sweet Corn & Green Beans Salsa Topped With Tomatillo Sauce & A Caramelized Lime Wedge

Mushroom Pasta

VG

21

Milton's Pasta, Lion's Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano

Shrimp Tacos*

GF

17.5

Corn Tortillas, Cabbage Mix, Pico De Gallo, Avocado, Sriracha Aioli
*Served With Two Sides Or Cup Of Soup

SALADS

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

Asian Chicken

GF N

16

Cabbage & Romaine, Cucumber, Green Beans, Bean Sprouts, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sesame Seeds, Sambal-Peanut Sauce

Fall Harvest

V GF N

13.5

Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Green Beans, Caramelized Grapes, Radish, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette

Taco Salad

VG GF N

15.5

Kale & Romaine, Woodlands' Tempeh, Kidney Beans, Tomato, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Leven Baking Co. gluten free bread +3 V

“Crunchy” Chicken

N

16.25

Oven Roasted, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun

Avocado BLT

16.5

Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough

Truffled Egg Salad

V

15

Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood*

N

17.5

Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

Pastrami Smoked Salmon*

N

18

House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat

SIDES

Tuscan Kale

V GF N

Potato Chips

VG GF

Red Potato Salad

V GF

Pickle Spears

VG GF

Pumpkin Seeds

VG GF N

Lemongrass Sesame Slaw

VG GF N

Fall Power Bowl

VG GF N

16

Brown Rice & Quinoa, Lemony White Beans, Kale, Dates, Root Vegetable Sauté, Maple Vinaigrette, Sage and Fried Shallots

Mediterranean Chicken Bowl

N

20

Roasted Chicken Thighs, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts

Salmon Caesar*

N

19

Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons

Texas Cheeseburger Salad*

N

16

44 Farms Beef, Romaine, Shredded Cheddar, Tomato, Red Onions, Pickles, Croutons, “Secret Sauce”

Borracho Beef

19

Mexican Style Wine Braised Beef, Cilantro & Cabbage Slaw, Sliced Tomato, Grilled Red Onion, Pickled Pepper, Provolone, Aioli, Ciabatta

Garden Sammie

VG

13

Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Micro Sprouts, Ciabatta

Good Karma “Burger”

VG N

14.5

Smoked Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Romaine, Vegan Aioli, Ciabatta

“Banh Mi”

15

Charred Red Field Ranch Pork, Pickled Onion, Jalapeño, Cilantro, Cucumber-Carrot Slaw, Aioli, Sambal, French Baguette
Sub San San Organic Non Gmo Tofu With Vegan Aioli VG

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

Miso Brown Sugar Cookie

VG GF

4

Chocolate Brownie

V GF

5

Butterscotch Blondie

V N

5

*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