

Every Friday–Sunday

SUMMER BRUNCH

from 10am to 3pm

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

Local Breakfast Plate* 18
Bacon, Sunny Side Up Eggs, Breakfast Potatoes, Fruit Salad, Butter French Toast, Maple Syrup

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

Mushroom & Spinach Omelette GF V 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, Sesame Challah Bun, Fries

Breakfast Power Bowl N 20
Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Egg, Sweet Potato, Summer 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

Chimichurri Steak Salad N 26
TX Flank Steak, Charred Snow Peas, Croutons, Tarragon, Fennel, Cabbage Kale Mix, Pumpkin Seeds, Spanish Chorizo, Chile Garlic Crunch

Chicken Shawarma Bowl GF N 22
Herbed Jalapeno Rice, Pickled Vegetables, Garlic Sauce, Baby Arugula-Kale Mix, Halloumi Cheese, Roasted Sweet Potato, Za'atar

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

SHAREABLES

Housemade Focaccia & Whipped Ricotta N V 10
Roasted Pistachios, Sea Salt, Italian Salsa Verde, Lemon

Smoked Redfish Dip 10
Lemon, Achiote Tajin, Shallots, Celery, Chives, Ritz Crackers

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

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

Summer Harvest Salad V GF N 13.5
Mixed Greens, Brussels Sprouts, Corn, Ninja Radish, Gold Bar Squash & Zucchini, Grape Tomatoes, Watermelon, 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
Faore Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche de Tigre, Sprouts

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

Crispy Cod Sandwich 18
Wild Caught Cod, Animal Farms Greens, Yuzu Caviar Tartar Sauce, Havarti Cheese, Potato Roll

WHAT WE'RE DRINKING

Summer Sangria 10
White Wine, Peach, Orange Basil Simple

Cappelletti Spritz 10
Cappelletti Apertivo, Prosecco, Sparkling Water

Mimosa 6/22
Seasonal or Traditional

SWEETS

Chocolate Chunk Cookie 4

Carrot Cupcake VG 4

SIDES

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

Potato Chips GF VG **Texas Watermelon** GF VG

Red Potato Salad GF V **Summer Corn**

Pickles Spears GF VG **Succotash** GF VG

SOUPS

CUP 4.5 / BOWL 8

Chicken Posolé GF N

Summer Minestrone VG

OUR LOCAL PARTNERS

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