

FALL DAILY MENU

Power Bowl GE VG

Brown Rice & Quinoa, Kale, Root Veggie Sautee, Lemongrass, Sage, Maple Vinaigrette Add Chicken +6 Add Salmon Fillet +9

Salmon Entree GF N

Faroe Island Herb Crusted Salmon, Sauteed

10

12/25

11/25

11/25

11

12

12/25

16

Green Beans and Arugula, Oven Dried Tomatoes, Potato Pave, Pistachio Dukkah, Harissa Yogurt

Classic Cheeseburger N

44 Farms Beef, White Cheddar, L&T, Red Onion, Pickle, "Secret Sauce", Sesame Challah Bun

Served with Two Sides Or A Soup

Shrimp Pasta N

Milton's Bucatini Pasta, Roasted Yellow Corn, Summer Squash, Zucchini, Cherry Tomatoes, Coconut Cream Pesto, Garlic Croutons, Charred Lemon

Mediterranean Chicken Bowl N

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

Thai Steak Bowl GF N

24 44 Farms Steak, Forbidden Rice, Marinated Carrot, Nuac Cham, Red Curry Aioli, Sweet Potato, Bok Choy, Toasted Cashews, Cilantro, Mint, Thai Basil

SHAREABLES

Cashew Queso vg gf N

Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

Vegan Spinach Dip vg GF N

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

Herb Hummus vg N

Chimichurri, Pita, Beet Chips, Roasted Sweet Potato, Radish, Green Beans, Pin Nuts

SALADS

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

Asian Chicken GF N

Sliced Chicken Breast, Cabbage & Romaine Mix, Cucumber, Broccoli, Cashew, Cilantro, Green Bean, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce

Harvest V GF N

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

Salmon Poke* GF N

Faroe Island Salmon, Pickled Carrot & Daikon, Roasted Grapes, Broccolini, Roasted Sweet Potato, Leche Del Tigre, Sunflower Sprouts, Furikake

Taco Salad vg GF N

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

Vinaigrette Caesar

16

13.5

19.5

13 Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing

Cheeseburger Salad

44 Farms Beef, White Cheddar, Romaine, Tomato, Red Onion, House Pickle, Croutons, "Secret Sauce"

ANY SANDWICH MAY BE

PREPARED AS A SALAD!

HOUSEMADE COCKTAILS

Clear & Spicy Margarita

Pepper-Infused Tequila, Orange Liqueur, Agave, Lime, Tajin Rim, Clarified

Cherry Almond Sour N

Townes Vodka, Sweet & Tart Cherries

Lavender Lemonade

Empress 1908 Gin, Lemon, Lavender Honey

Garden Gimlet

Ford's Gin, Mint, Tarragon, Basil

Frozen Beach Vacation

Cachata, Campari, Banana Liqueur, Cocchi Torino, Coconut Liqeuer, Coconut Water, OJ

H-Town Sweet Tea

Townes Vodka, Blueberry-Hibiscus, Citrus

Escape (The Pina Colada Drink) Coconut-Infused Rum, Cold Pressed Pineapple **SANDWICHES**

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

15

19

"Crunchy" Chicken N

Oven Roasted, Nut-Seed Crumble, Chips, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT

Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Iceberg Lettuce, Sourdough

Truffled Egg Salad v

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

Gulf Seafood

17.5 Blue Horizon Shrimp & Blue Crab, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta

Texas Roast Beef

44 Farms Beef, Gouda Cheese, Mushrooms, Kale, Tomato, Horseradish Cream, Ciabatta

Good Karma "Burger" vg N

14.5

16

Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

Garden Sammie vo

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

"Banh Mi"

Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette

Sub Organic Non Gmo Tofu & Vegan Aioli

House Cured & Smoked Salmon* N 16

Faroe Island Salmon, Onion Jam, Dill Pickles, Eggy Cream Cheese, Toasted Everything Bagel

OUR LOCAL PARTNERS

Swift Hill Farms. Blue Horizon, JV Foods, Deluxe Fine Foods, **Wiwas Tempeh**

SIDES

Tuscan Kale GF V N

Potato Chips GF VG

Red Potato Salad GF V

Pickle Spears GF VG

Seasonal Fruit GF VG

Lemongrass Slaw GF VG N

SOUP

CUP 4.5 / BOWL 8

Chicken Posolé GEN

Broccoli & Cheese vg GF

SWEETS

Chocolate Chip Cookie v

Vegan Carrot Cupcake vo

Chocolate Brownie GF V 5