

BRUNCH MENU

9 AM – 3 PM – SATURDAY & SUNDAY

MAINS

SANDWICHES + SALADS + BOWLS AVAILABLE AT 10:45AM

BANANA PANCAKE N KEEPERS HARVEST SALTED HONEY BUTTER, RIO GRANDE PECANS, MAPLE SYRUP, POWDERED SUGAR 16

LEMONS, BLUEBERRIES & BRIOCHE FRENCH TOAST V. SLOW DOUGH BRIOCHE, BUTTERMILK, SWIFT HILL FARMS EGGS, HOUSE BLUEBERRY COMPOTE, MILL KING LEMON CRÈME FRAICHE, PISTACHIO AND HOMESTEAD GRISTMILL OAT GRANOLA 17
[HALF-ORDER 10]

QUICHE OF THE DAY N LEMON DRESSED GREENS, RADISH, CHERRY TOMATO, ROMESCO 14.5

OVERNIGHT SENSATION V GF N MAPLE-CASHEW OVERNIGHT HOMESTEAD GRISTMILL OATS, YOGURT, KEEPERS HARVEST HONEY, PEANUT BUTTER, BANANA, CANDIED PEPITAS, HOUSE BLUEBERRY COMPOTE 10.5

BREAKFAST PLATE* TWO EGGS YOUR WAY, THICK CUT TENDER BELLY BACON, SLOW DOUGH SOURDOUGH TOAST, SALTED WHIPPED BUTTER, HOUSE JAM, HANGOVER POTATOES 15

LIL' NASTY BREAKFAST SANDWICH BUTTERY SCALLION SCRAMBLED SWIFT HILL FARMS EGGS, CRISPY BACON, MILL KING CHEDDAR CHEESE, ROASTED POBLANO, HOUSE SAMBAL, AIOLI, MARTIN'S POTATO BUN, WITH HANGOVER POTATOES 13.5

TACOQUILES VG GF FLYING TEMPEH "TACO MEAT," SALSA ROJA, SMASHED AVOCADO, TOFU CRÈMA, CILANTRO & ONION, EL MILAGRO TORTILLAS 14
[ADD AN EGG +2.5 / SUB BRAISED BEEF FOR "TACO MEAT" +5]

AVOCADO TOAST* V GRILLED PUMPERNICKEL, AVOCADO MASH, FRIED CAPERS, EVERYTHING SEASONING, SUNFLOWER SPROUT SALAD, SUNNY SIDE SWIFT HILL FARMS EGG 14
**DELUXE VERSION ** WITH 2ND EGG, PROVOLONE, AND TENDER BELLY BACON +5

BUBBY SALAD* F HOUSE SMOKED FAROE ISLAND SALMON, YOGURT LABNEH, SWIFT HILL FARMS JAMMY EGG, HOUSE CROUTONS, VILLAGE FARMS CHERRY TOMATOES, PICKLED ONIONS, SPROUTS ALIVE SUNFLOWER SPROUTS, SHREDDED KALE, TOASTED ONION & SESAME SEED MIX, LEMON VINAIGRETTE 22.5

SIDES & EXTRAS

CINNAMON COFFEE CAKE MUFFIN V WITH RICOTTA SWIRL & CINNAMON STREUSEL 6

WARM HOUSEMADE BISCUITS V WITH SEASONAL HONEY BUTTER 8

HANGOVER POTATOES GF V CRISPY RED POTATOES, PARMESAN, AIOLI, CHIVES 7
SERVED W/ KETCHUP + "HOUSE REAL HOT" SAUCE

CASHEW QUESO VG N GF PICO DE GALLO, VEGAN TACO MEAT 11
[ADD GUACAMOLE +2.5 / ESCABECHE +2.5]

TOAST SIDE 3.5 [ADD BUTTER + HOUSE JAM +1.5] SOURDOUGH, PRETZEL, CIABATTA, FRENCH ROLL, OR GLUTEN-FREE BREAD {+3}

TWO EGGS YOUR WAY* V 5 SUNNY SIDE, OVER EASY, OVER MEDIUM, OVER HARD, SCRAMBLED, EGG WHITES {+2.5}

TENDER BELLY THICK-CUT BACON* GF 5.5

2 CHICKEN & SAGE SAUSAGE PATTIES GF 6

SANDWICHES

W/ CHOICE OF 2 SIDES OR CUP OF SOUP

CRUNCHY CHICKEN N

OVEN ROASTED CHICKEN, NUT-SEED CRUMBLE, CRUSHED CHIPS, TOMATO, LETTUCE, HOUSE PICKLES, PROVOLONE, RANCH, PRETZEL BUN 18

GARDEN SAMMIE VG

BRUSSELS, AVOCADO SPREAD, HUMMUS, CURRIED CAULIFLOWER, PICKLED RED ONION, TOMATO, SPROUTS, CIABATTA 15

BANH MI

CHARRED F.L.F. PORK, PICKLED ONION, CUCUMBER-CARROT MIX, JALAPEÑO, CILANTRO, SAMBAL, AIOLI, FRENCH ROLL 17.5

** MAKE IT VEGAN SUB NON GMO UNCLE PHAN'S FRESH TOFU & VEGAN AIOLI

BORRACHO BEEF

MEXICAN STYLE BRAISED WAGYU EXCELENTE BEEF, GRILLED RED ONION, CILANTRO-CABBAGE SLAW, PICKLED PEPPERS, TOMATO, PROVOLONE, AIOLI, AU JUS, CIABATTA 22.5

GULF SEAFOOD POBOY* F

CHILLED SHRIMP & BLUE CRAB, TOMATO, LETTUCE, PICKLED ONION, GREEN GODDESS DRESSING, FRENCH ROLL 20

TRUFFLED EGG SALAD V

GREENS, TOMATO, PARMESAN, AIOLI, PRETZEL BUN 15.5

** GLOW UP ADD FAROE ISLAND SMOKED SALMON +8.5

AVOCADO B.L.T.*

CRISPY BACON, TRUE HARVEST BUTTER LETTUCE, HEIRLOOM TOMATO, FRIED EGG, AVOCADO, AIOLI, SOURDOUGH 18

** CLUB IT UP ADD CHICKEN & PROVOLONE +5.5

-- Sub gluten-free bread +3 --

VG – VEGAN V – VEGETARIAN
F – CONTAINS FISH
GF – GLUTEN-FREE
N – CONTAINS NUTS

* CONSUMING RAW/UNDERCOOKED PRODUCT MAY CAUSE FOODBORNE ILLNESS

SIDES

HOUSEMADE CHIPS VG GF OLD BAY SEASONING

RED POTATO SALAD V GF EGG, MUSTARD, DILL, HONEY

TUSCAN KALE V GF N GOLDEN RAISIN, PINE NUTS, PARMESAN

ESCABECHE VG GF CAULIFLOWER, CARROT, JALAPENO

PICKLE SPEARS VG GF HOUSE BRINED

FRESH STRAWBERRIES VG GF GINGER GLAZED, LONESTAR BASIL

SOUPS

CHICKEN POSOLÉ 5/8.5 GF POBLANO, HOMINY, GREEN CHILES, PEPITAS, TORTILLA STRIP & CILANTRO GARNISH

CASHEW CREAM OF BROCCOLI 5/8.5 VG/GF/N CRISPY OLD BAY CHICKPEAS

SALADS

ADD TOFU 5 – CHICKEN 4/7.5 – FAROE ISLAND SALMON FILLET* 12 – TAIL-ON GULF SHRIMP* 9

SPRING HARVEST V GF MIXED GREENS, ASPARAGUS, TEXAS BEETS, STRAWBERRIES, RADISH, BRUSSELS SPROUTS, LONESTAR GOAT CHEESE, SUNFLOWER SEEDS, SUNFLOWER SPROUTS, FRESH HERB VINAIGRETTE 15.5

CHOPPED GREEN V HERB & SCALLION MARINATED CHICKPEAS, FETA, AVOCADO, ROMAINE, ENGLISH CUCUMBER, CASTELVETRANO OLIVES, HOUSE CROUTONS, RED WINE & SHALLOT VINAIGRETTE 15.5

VEGAN TACO VG GF VEGAN TACO MEAT, AVOCADO, GRILLED CORN, TOMATO, JICAMA, KIDNEY BEANS, PICKLED ONION, KALE-ROMAINE MIX, PEPITAS, CILANTRO, TORTILLA SHELL, LEMON VINAIGRETTE 18

ASIAN CHICKEN N GF ROASTED CHICKEN, NAPA CABBAGE, ROMAINE, BROCCOLI, GREEN BEANS, BEAN SPROUTS, CURED CUCUMBER, CASHEWS, SWEET POTATO NOODLES, CILANTRO, SESAME SEEDS, TOSSED WITH SESAME-TAMARI VINAIGRETTE & SIDE OF SAMBAL-PEANUT SAUCE 20.5

GREEN MONKEY SMOOTHIE GF VG 10 APPLE, SPINACH, KALE, PINEAPPLE, AVOCADO, DATES, CHIA, FLAX

WIRED MONKEY SMOOTHIE GF VG N 10 COLD BREW, BANANA, CHIA, PEANUT BUTTER, ALMOND MILK, CHERRIES

FRESH SQUEEZED ORANGE JUICE 5/10

MIMOSAS

GLASS 6.5 / CARAFE 34

CHOICE OF:

ORANGE JUICE, PINEAPPLE, STRAWBERRY, LAVENDER

MIMOSA FLIGHT 34

MIX N' MATCH ALL 4 FLAVORS

SANGRIA

RED OR WHITE WITH DRUNKEN SEASONAL FRUIT

GLASS 12 / PITCHER 49

MICHELADA 9

HOUSE MICHELADA MIX, HI SIGN EL BERTO MEXICAN LAGER, TAJIN, CHAMOY STRAW

BOWLS

CHICKEN & FARRO

HERB MARINATED GRILLED CHICKEN BREAST, ARUGULA PESTO DRESSED FARRO, BROCCOLI, SHAVED FENNEL, SHAVED GREEN APPLE, FRENCH FETA, SPROUTS ALIVE RADISH SPROUTS 19.5

SALMON POKE* GF F

HOUSE SESAME-TAMARI MARINATED FAROE ISLAND SALMON, JASMINE-QUINOA RICE, FRESH STRAWBERRIES, SHAVED RADISH, SESAME CUCUMBER, CABBAGE, BROCCOLI-MISO CRUNCH, NORI AIOLI, SESAME SEEDS, RADISH SPROUTS 21

SASHIMI TUNA

& AVOCADO* GF F

RAW SUSHI GRADE AHI TUNA TOSSED IN SESAME PONZU, AVOCADO, PICKLED DAIKON, STRAWBERRIES, JICAMA, SESAME CUCUMBERS, NAPA CABBAGE, RADISH, GINGER-SCALLION SAUCE, RADISH SPROUTS, SESAME SEEDS 25

