

WINTER 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 | |
|---|----|
| <div>Cashew Queso<div>VG GF N</div></div> <div>Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips</div> | 9 |
| <div>Vegan Spinach Dip<div>VG GF N</div></div> <div>Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips</div> | 11 |
| <div>Delicata Squash Rings<div>V</div></div> <div>Tempura Fried, Fancy Remoulade, Chives</div> | 12 |

WINTER ELIXIRS & WINE

Seasonal Sangria

12

Red Wine Sangria

Mimosa Glass/Carafe (serves 4)

6/22

NON-ALCOHOLIC DRINKS

Seasonal Beverage

3.65

Blood-Orange Lemonade

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

44 Farms Steak, Red Rice, Roasted Ube Sweet Potatoes, Collard Greens, Turnips, Peppadew Peppers, Chimichurri

Mushroom Pasta

VG

21

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

Shrimp Tacos*

GF

17.5

Maximo Corn Tortillas, Pico De Gallo, Avocado, Cabbage, “Rajas”-(Peppers & Onions-mix), Salsa Roja, *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

Taco Salad

VG GF N

15.5

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

Salmon Caesar*

19

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

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*

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

Fruit

VG GF

Lemongrass Sesame Slaw

VG GF N

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, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, MixedOlives, Pine Nuts, Tzatziki

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

Cheeseburger Salad*

16

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

Texas Beef

19

44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

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