

FALL ALL DAY

Vegan Power Bowl GF VG N 16	Mediterranean Chicken Bowl N 20	Fish Tacos GF 18
Brown Rice & Quinoa, Lemony White Beans, Kale, Root Vegetable Saute, Maple Vinaigrette, Fried Sage & Shallots	Seared Chicken Thighs, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Olive Mix, Pine Nuts	Tempura Battered Gulf Fish, Housemade Corn Tortillas, Red Cabbage Slaw, Jalapeno Crema, Diced Tomatoes, Red Onion & Cilantro
Salmon Poke * GF N 19.5	Pistachio Crusted Salmon N GF 23	Gulf Shrimp Pasta 23
Faroe Island Salmon Marinated with Ponzu, Broccolini, Sweet Potato, Caramelized Grapes, Furikake, Pickled Carrot & Daikon, Leche de Tigre, Crispy Bamboo Shoots	Faroe Island Salmon, Green Beans, Grilled Watermelon, Fennel, Diced Jicama, Baby Tomatoes, Feta, White Balsamic Vinaigrette	Milton's Bucatini Pasta, Lobster Sauce, Cremini Mushrooms, Spinach, Tomato, Broccolini
		Steak Bowl GF 22
		Saffron Rice, Oyster Mushroom, Green Beans Roasted Cherry Tomatoes, Corn Salsa, Gold Bar Squash

SHAREABLES

Vegan Spinach Dip VG GF N 11
Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips
Cashew Queso VG N GF 9
Pico de Gallo, Vegan "Taco Meat", Tortilla Chips
Spicy Guacamole VG 10
Tajin, Corn, Lime, Cilantro, Wheat Tostada

HOUSEMADE COCKTAILS

Frozen Aperol Spritz 12
Aperol, Prosecco, Orange
Cherry Almond Sour N 11 / 25
1876 Vodka, Cherry Almond
Garden Gimlet 11 / 25
Ford's Gin, Mint, Tarragon, Basil
Ginger Berry Rita 11 / 25
Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer
Spicy Margarita 11 / 25
Tequila, Jalapeno, Lime, Tajin Rim
Lavender Lemonade 11 / 25
Empress Gin, Lemon, Lavender Syrup

WINES BY THE GLASS

Mohua Sauvignon Blanc 10
Marlborough, NZ
Domaine de Triennes Rose 10
Provence, FR
Eden Rift Pinot Noir 10
Central Coast, CA
No Curfew Chardonnay 10
California
Le Grand Prebois Brut 10
VDF, FR
Valvran Cabernet 10
Sonoma, CA

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS

Asian Chicken GF N 16
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce
Fall Harvest V GF N 13.5
Mixed Greens, Roasted Butternut Squash, Caramelized Grapes, Beets, Brussel Sprouts, Radish, Goat Cheese, Sunflower Seeds, Herb Vinaigrette
Shrimp Caesar N 20
Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing

SANDWICHES

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

"Crunchy" Chicken N 16.25
Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun
Avocado BLT 16.5
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, 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, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta
Texas Beef 19
44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll

SIDES

Tuscan Kale GF V N
Potato Chips GF VG
Red Potato Salad GF V
Pickle Spears GF VG
Pumpkin Seeds GF VG N
Lemongrass Sesame Slaw VG GF N

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

Taco Salad VG GF N 15.5
Kale & Romaine, Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Green Salmon Salad GF 19
Avocado, Zucchini, Cucumber, Celery, Cilantro, Mint, Basil, Green Beans, Poblano Peppers, Curry Oil, Crispy Black Rice

ANY SANDWICH MAY BE PREPARED AS A SALAD!

House Cured & Smoked Salmon * N 16
Faroe Island Salmon, Onion Jam, Dill Pickles, Eggy Cream Cheese, Toasted Everything Bagel
Garden Sammie VG 13
Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
"Banh Mi" 15
Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber Carrot Slaw, French Baguette <i>Sub San San Organic Non Gmo Tofu With Vegan Aioli</i>
Good Karma "Burger" VG N 14.5
Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N
Vegan Broccoli & Cheese VG

SWEETS

Chocolate Chip Cookie V 3
Vegan Carrot Cupcake VG 4
Chocolate Brownie GF 5

We add a 5% Premium Package fee on all To-Go Orders