

FALL DAILY MENU

Power Bowl

GF VG

16

Brown Rice & Quinoa, Kale, Root Veggies, Lemony White Beans, Fried Sage, Dates, Maple Vinaigrette

Add Chicken +6   Add Salmon Filet +9

Salmon Entree

GF N

22

Pistachio & Herb Crusted Faroe Island Salmon, Gingered Kale & Chickpeas, Golden Raisin Chutney, Roasted Sweet Potato, Tahini Yogurt Sauce

SHAREABLES

Cashew Queso

VG GF N

9

Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips

Vegan Spinach Dip

VG GF N

11

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

Tempura Delicata Squash Rings

V

12

Remolaude & Chopped Herbs

HOUSEMADE COCKTAILS

Spicy Margarita

12/27

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

Lavender Lemonade

12/27

Empress 1908 Gin, Lemon, Lavender Honey

H-Town Sweet Tea

12

Townes Vodka, Blueberry-Hibiscus, Citrus

Fall Sangria

12

Red Wine, Orange Liqueur, Brandy, Fall Spices

Maple Cranberry Smash

12

Cranberry & OrangeJuice, Spiced Rum, Maple Simple

OUR LOCAL PARTNERS

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

Classic Cheeseburger

N

16

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

Served with Two Sides Or A Soup

Braised Short Rib

GF

28

TX Beef, Herb Polenta, Red Wine Reduction, Sauteed Muistard Greens, Baby Carrots, Crispy Sweet Potatoes

Spaghetti & Meatballs

20

Milton's Spaghetti, Beef & Mozzarella House-made Meatballs, Mirepoix Tomato Sauce, Mushrooms & Greens, Finished with Panko Crumbs & Parmesan

SALADS

Asian Chicken

GF N

16

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

Harvest

V GF N

13.5

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

Salmon Poke\*

GF N

19.5

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

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, L&T, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT

16.5

Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Iceberg 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, L&T, Pickled Onion, Green Goddess Dressing, Ciabatta

Texas Beef

19

44 Farms Steak, Gruyere Cheese, Katz Coffee Carmelized Onions, Crispy Onions, Jalapeno Aioli, 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 Slaw

GF VG N

Mediterranean Chicken Bowl

N

20

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

ADD A PROTEIN TO ANY SALAD

Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9

Taco Salad

VG GF N

15.5

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

Caesar

13

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

Cheeseburger Salad

16

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

Good Karma “Burger”

VG N

14.5

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

Garden Sammie

VG

13

Brussels Sprouts, Avocado Spread, Hummus, 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

Sub Organic Non Gmo Tofu & Vegan Aioli

Pastrami Smoked Salmon\*

N

18

House Cured Faroe Island Salmon, Watercress, Asian Pickles, Local Tomato, Red Onion, Dill-Roe Cream Cheese, Harvest Wheat

SOUP

CUP 4.5 / BOWL 8

Chicken Posolé

GF N

Broccoli & Cheese

VG GF

SWEETS

Chocolate Chip Cookie

V

3

Vegan Carrot Cupcake

VG

4

Chocolate Brownie

GF V

5

PB & J Crumble

VG 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