

Every Friday–Sunday

SPRING BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes **N GF 16**
Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream

Build Your Own Brunch* **Pick Four Sides 18**
French Toast/ Breakfast Potatoes/ Hash Brown/ Bacon/ Eggs Your Way/ Mixed Fruit/ Grilled Chicken/ Acai Chia Pudding/ Caesar Salad

Smoked Brisket Stack **GF 18**
Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion

Mushroom & Spinach Omelette **GF V B 18**
Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes

Brunchy Chicken Sandwich **N 18**
Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion

Smoked Bacon & Egg Sandwich **N 17**
Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries

Breakfast Power Bowl **N 20**
Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Eggs, Japanese Sweet Potato, Roasted Root Vegetables, Aji Peanut Matcha

Vegan Breakfast Burrito **VG 18**
Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa

Vietnamese Steak Bowl **N GF 22**
Heirloom Tomato, Jalapeño-Nori Rice, Peanuts, Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)

Chicken Shawarma Bowl **GF N 20**
Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Strawberries

Market Cheddar Burger* **N 17**
Mill-King Cheddar, Bruleed Onion, Tomato, Lettuce, Jalapeno Mustard, House Pickles, Challah Bun, Twice Cooked Fries
Add A Fried Egg 1.5 Add Neuske's Bacon 3

SHAREABLES

Spicy Crispy Brussels **N VG 10**
Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing

Vegan Spinach Dip **VG N GF 11**
Cashew Cream, Hearts of Palm, Tortilla Chips

Cashew Queso **VG N GF 9**
Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

Delicata "Onion Rings" **12**
Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic

Twice Cooked Fries **GF VG 7**
Fry Sauce

SALADS

Asian Chicken **GF N 16**
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce

Spring Harvest Salad **V GF N 13.5**
Mixed Greens, Brussels Sprouts, Beets, Asparagus, Strawberries, Radish, Sunflower Seeds, Microgreens, TX Goat Cheese, Herb Vinaigrette

Seared Salmon Caesar Salad* **20**
Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Grilled Hearts of Palm, Caesar Dressing

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, Tomatoes, Tortilla Shell, Lemon Vinaigrette

Salmon Poke Bowl* **GF N 19.5**
Citrus Ponzu Salmon, Sesame Rice, Pickled, Cabbage, Spiced Pears, Edamame, Radish, Furikake Aioli, Hard Boiled Egg

Cheeseburger Salad **17**
Romaine, Cheddar, Onion, Pickle, Tomato, Croutons, Fries, Lemon Vinaigrette

SANDWICHES

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, Tomatoes, Pickles, Romaine Lettuce, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT **16.5**
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, 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, Tomatoes, Pickled Onion, Green Goddess Dressing, Ciabatta

Roasted Steak **19**
Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll

Garden Sammie **VG 13**
Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta

"Banh Mi" **15**
Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette
Sub San San Organic Non GMO Tofu with Vegan Aioli

Good Karma "Burger" **VG N 14.5**
Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

ANY SANDWICH MAY BE PREPARED AS A SALAD!

WHAT WE'RE DRINKING

Spring Sangria **10**
White Wine, Peach, Orange Basil Simple

Cappelletti Spritz **10**
Cappelletti Apertivo, Prosecco, Sparkling Water

Mimosa **6/22**
Seasonal or Traditional

SWEETS

Chocolate Brownie **GF 5**

Chocolate Chip Cookie **3**

Carrot Cupcake **VG 4**

SIDES

Tuscan Kale **GF V N** **Pumpkin Seeds** **GF VG N**

Potato Chips **GF VG** **Apple-Beet Slaw** **V**

Red Potato Salad **GF V** **Spring Strawberries** **GF VG**

Pickles Spears **GF VG**

SOUPS

CUP 4.5 / BOWL 8

Chicken Posolé **GF N**

Spring Squash & Quinoa **VG GF**

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh
Deluxe Fine Foods | Atkinson Farms | Red Field Ranch | Leven Bakery