

SPRING BRUNCH

44 Farms Steak & Eggs **GF** **24**
6 oz Seared Steak, 2 Sunny Side Up Eggs,
Charred Tomato, Sautéed Spinach,
Roasted Potatoes, Salsa Verde,
Lemon Herb Butter

Croissant Sandwich **17**
Red Field Ranch Bacon, Fried Egg,
Pork Sausage, Pimento Cheese,
Harissa Aioli, Housemade Hashbrowns on Side

Vegan Tacos **VG** **17**
Flour Tortillas, Tofu Scramble, Vegan Bacon Bits,
Tomato, Red Onions, Peppers, Avocado,
Chopped Hashbrowns Spicy Tomato Sauce,

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

HOUSEMADE COCKTAILS

Frozen Aperol Spritz **12**
Aperol, Prosecco, Orange

Frozen Espresso Martini **12**
1876 Vodka, Nitro Cold Brew, Kahlua

Strawberry Rum Punch **12/30**
Leblon Rum, Strawberry, Lime Jice

Ginger Berry Rita **12/30**
Pueblo Viejo Tequila Blanco, Blackberry,
Blueberry, Ginger Beer

Spicy Margarita **12/30**
Tequila, Jalapeno, Lime, Tajin Rim

Lavender Lemonade **12/30**
Empress Gin, Lemon, Lavender Syrup

Bloody Mary **12**
1876 Vodka, House Mix, Chili Salt, House Pickle

Nitro Carajillo **12**
House Cold Brew, Licor 43

WINES BY THE GLASS

Sea Pearl 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

Valravn Cabernet **10**
Sonoma, CA

Build Your Own Brunch (Pick 4) **18**
3 Eggs Your Way//Thick Cut Bacon
Roasted Potatoes//Hash Browns
Gluten Free Muffin//Strawberries
Pork Sausage Patty//Croissant

Carne Asada Hash **GF** **18**
44 Farms Beef, Red Onion, Bell Peppers,
Roasted Potatoes, Sunny Side Up Egg,
Green Onion, House Made Corn Tortillas,
Side of Avocado Apread and Ranchero Sauce

Farmers Breakfast **GF N V** **19**
Sautéed Spinach, Mushrooms, Tomato, Radish,
Zucchini, Seasoned Avocado, Feta Cheese,
Everything Seasoned Potatoes, 2 Sunny Eggs

Blueberry Ricotta Pancakes **N** **15**
2 Pancakes, Toasted Almonds,
Fresh Blueberries, Fresh Strawberries,
Vanilla Icing, Maple Syrup

SALADS

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

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

Harvest **V GF N** **13.5**
Mixed Greens, Asparagus, Strawberries, Beets, ,
Brussel Sprouts, Radish, Goat Cheese,
Sunflower Seeds, Herb Vinaigrette

Shrimp Caesar **20**
Kale-Romaine Mix, Tomatoes, Garlic Croutons,
Parmesan, Fried Capers, Hearts of Palm,
Caesar Dressing

Taco Salad **VG GF N** **15.5**
Kale & Romaine, Woodlands' Tempeh,
Beans, Avocado, Cilantro-Corn, Pickled Onions,
Pumpkin Seeds, Lemon Vinaigrette

Salmon Salad **GF N** **21**
Arugula, Radicchio, Frisee, Fresno Peppers,
Pepperoncini Peppers, Olives, Cucumber,
Red Onion, Tomato, Mixed Goat & Feta Cheese,
Everything Bagel Spice

Salmon Poke* **GF N** **19.5**
Faroe Island Salmon Marinated with Ponzu,
Sesame Rice, Pickled Cabbage, Spiced Pears,
Edamame, Radish, Furikake Aioli,
Hard Boiled Egg

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,
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

Roasted Steak **19**
44 Farms Steak, Gruyere, Caramelized Onion,
Jalapeño Aioli, Crispy Onion, French Roll

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
Sub San San Organic Non Gmo Tofu With Vegan Aioli

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

SIDES

Tuscan Kale **GF V N**

Potato Chips **GF VG**

Red Potato Salad **GF V**

Strawberry Ginger Salad **GF VG**

Pickle Spears **GF VG**

Pumpkin Seeds **GF VG N**

Apple Beet Slaw **VG**

SOUP CUP 4.5 / BOWL 8

Chicken Posolé **GF N**

Spring Squash & Quinoa **VG GF**

SWEETS

Chocolate Chunk Cookie **V** **3**

Vegan Carrot Cupcake **VG** **4**

Chocolate Brownie **GF** **5**