

SUMMER BRUNCH

44 Farms Steak & Eggs GF	24
6oz Seared Steak, 2 Sunny Side Up Eggs, Charred Tomato, Sauteed 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	
Berry French Toast N	16
Lemon Ricotta, Strawberries, Blueberries, Maple Syrup, Hazelnuts	

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

Maximo Frozen Margarita	12
Blanco Tequila, Rio Grande Orange Liqueur, Lime, Agave, Tajin Rim	
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	
Bloody Mary	10
1876 Vodka, House Mix, Chili Salt, House Pickle	

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	
Valravn Cabernet	10
Sonoma, CA	

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

Breakfast Plate GF	17
2 Sunny Side Up Eggs, "RFR" Bacon, Seasonal Muffin, Roasted Potatoes, Whipped Butter	
Carne Asada Hash GF	18
44 Farms Beef, Red Onion, Bell Peppers, Roasted Potatoes, Sunny Side Up Egg, Green Onion, House MAded Corn Tortillas, Side of Avocado Apread and Ranchero Sauce	

SALADS

Asian Chicken GF N	16
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	
Summer Harvest V GF N	13.5
Mixed Greens, Squash & Zucchini, Watermelon, Roasted Corn, Brussel Sprouts, Radish, Tomato, 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 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	
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	
Texas Watermelon VG GF	
Summer Corn-Quinoa N VG GF	

Farmers Breakfast GF N	19
Sauteed Spinach, Mushrooms, Tomato, Radish, Zucchini, Seasoned Avocado, Feta Cheese, Everything Seasoned Potatoes, 2 Sunny Eggs	
Fried Chicken & Waffles	19
Buttermilk Fried Chicken Breast, Maple Syrup, Cinnamon Waffles, Strawberry Jam	

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 Summer Salmon Salad GF	19
Avocado, Zucchini, Cucumber, Celery, Cilantro, Mint, Basil, Green Beans, Poblano Peppers, Curry Oil, Crispy Black Rice	
Salmon Poke * GF N	19.5
Faroe Island Salmon Marinated with Ponzu, Edamame, Avocado, Tomato, Crispy Rice, Pickled Carrot & Daikon, Leche de Tigre, Sunflower Sprouts, Cucumber	

ANY SANDWICH MAY BE PREPARED AS A SALAD!

House Cured & Smoked Salmon * N	16
Faroe Island Salmon, Onion Jam, Dill Pickles, Eggly 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	
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	

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N	
Summer Tomato Minestrone 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