

WINTER ALL DAY

Classic Texas Cheeseburger* N 16

Beef Patty, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, "Secret Sauce", Challah Sesame Seed Bun

*Served With Two Sides Or A Cup of Soup

Salmon Poké* GF N 19.5

Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Pomegranate Seeds, Furikake, Crispy Bamboo Shoots

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

Delicata Squash Rings V 12

Tempura Fried, Fancy Remoulade, Chives

Steak Bowl* GF 24

Steak, Red Rice, Roasted Ube Sweet Potatoes, Collard Greens, Turnips, Peppadew Peppers, Chimichurri

Mushroom Pasta VG 21

Milton's Pasta, Lion's Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano

Shrimp Tacos* GF 17.5

Maximo Corn Tortillas, Pico De Gallo, Avocado, Cabbage, "Rajas"- (Peppers & Onions-mix), Salsa Roja, *Served With Two Sides Or Cup Of Soup

SALADS

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

Asian Chicken GF N 16

Cabbage & Romaine, Cucumber, Green Beans, Bean Sprouts, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sesame Seeds, Sambal-Peanut Sauce

Taco Salad VG GF N 15.5

Kale & Romaine, Woodlands' Tempeh, Kidney Beans, Tomato, Avocado, Hominy, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette

Salmon Caesar*

Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

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

"Crunchy" Chicken N 16.25

Oven Roasted, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun

Avocado BLT 16.5

Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough

Truffled Egg Salad V 15

Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood*

Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta

Pastrami Smoked Salmon* N 18

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

SIDES

Tuscan Kale V GF N

Potato Chips VG GF

Red Potato Salad V GF

Pickle Spears VG GF

Pumpkin Seeds VG GF N

Fruit VG GF

Lemongrass Sesame Slaw VG GF N

Power Bowl VG GF N 16

Brown Rice & Quinoa, Lemony White Beans, Kale, Dates, Root Vegetable Sauté, Maple Vinaigrette, Sage and Fried Shallots

Mediterranean Chicken Bowl N 20

Roasted Chicken Thighs, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts, Tzatziki

WINTER ELIXIRS & WINE

Seasonal Sangria 12

Red Wine Sangria

Mimosa Glass/Carafe (serves 4) 6/22

NON-ALCOHOLIC DRINKS

Seasonal Beverage 3.65

Blood-Orange Lemonade

Honey Iced Coffee V 4.5

With Oat Milk

Katz Cold Brew Nitro Draft 6

Matcha Latte 6

Chai Latte 6

OUR LOCAL PARTNERS

Atkinson Farms, Katz Coffee,
Dairy Maids Houston, Texas
Evergreen Harvest, Bee2Bee
Honey Collective, Award
Winning Mushrooms

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N

Vegan Broccoli Cheese VG GF

SWEETS

Chocolate Chip Cookie V 3

Vegan Carrot Cupcake VG 4

Miso Brown Sugar Cookie VG GF 4

Chocolate Brownie V GF 5

Butterscotch Blondie V N 5