

SATURDAY &  
SUNDAY

## SUMMER BRUNCH MENU

10AM TO 3PM

**Bananas Foster French Toast** <sup>V N</sup> 16  
Graham Cracker Crust, Flambeed Bananas,  
Almonds, Whipped Cream Cheese

**Steak & Eggs\*** <sup>GF</sup> 23  
Herb-Marinated Steak, Sunny Side Up Eggs,  
Breakfast Potatoes, Chives, Heirloom Tomato,  
Chimichurri

**Avocado Toast\*** <sup>V</sup> 15  
Harvest Wheat, Heirloom Tomato, Radish,  
Sunflower Sprouts, Arugula, Ricotta Salata,  
Balsamic, Sunny Egg

**Brunch Bowl\*** <sup>GF</sup> 18  
Vegetable Saute of Green & Yellow Squash,  
Cherry Tomato, & Spinach, Hash Brown,  
Andouille Sausage, Sunny Side Eggs, Black  
Pepper Tomato Jam

**Power Bowl** <sup>GF VG N</sup> 16  
Brown Rice & Quinoa, Lemony White Beans,  
Summer Vegetable Saute, Baby Tomato,  
Red Pepper Pine Nut Caponata, Radish  
*Add Chicken +6 Add Salmon Filet +9*

**Local Cheeseburger\*** 16  
RFR Beef, Cheddar, L&T, Red Onion, Pickle,  
"Secret Sauce", Sesame Challah Bun

**BRUNCH A LA CARTE: 5 EA // BUILD YOUR OWN BRUNCH! PICK 4 FOR 18**

3 Eggs Your Way\* • Thick Cut Bacon • Classic French Toast • Latkes • Toast  
Crispy Potatoes • Muffin of the Day <sup>N</sup> • Mixed Fruit Cup • Jalapeno & Cheddar Biscuit

### SHAREABLES

**Vegan Spinach Dip** <sup>V GF N</sup> 11  
Cashew Cream, Hearts of Palm, Crispy Garlic,  
Tortilla Chips

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

**Roasted Sweet Potato Wedges** <sup>V GF</sup> 10  
Tossed in Furikake Spice with Vegan Aioli

### HOUSEMADE COCKTAILS

**Mimosa Time!** 9/22

Ask our Staff about Seasonal Flavors!

**Spicy Margarita** 12/30  
Jalapeno Infused Tequila, Orange Liqueur, Lime

**H-Town Sweet Tea** 12/30  
Townes Vodka, Blueberry Hibiscus Tea, Lemon

**Lavender Lemonade** 12/30  
Empress 1908 Gin, Lemon, Lavender Honey

**Blood Orange Margarita** 12/30  
Tequila Blanco, Agave, Lime, Blood Orange

**Seasonal Sangria** 12  
White Wine, Elderflower, Orange Juice,  
Strawberries, Lemon, Apple

**Frozen Peach Mangonada** 6(NA)/12  
Peach & Mango Puree, Lime & Orange Juice,  
Chamoy

**Espresso Martini** 12  
Vodka, Coffee Liqueur, Nitro Cold Brew

### OUR LOCAL PARTNERS

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

### SALADS

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

**Harvest** <sup>V GF N</sup> 13.5  
Mixed Greens, Brussels Sprouts, Gold Bar  
Squash & Zucchini, Grape Tomato, Watermelon,  
Corn, Radish, Sunflower Seeds, Microgreens, TX  
Goat Cheese, Herb Vinaigrette

**Salmon Poke\*** <sup>GF N</sup> 19.5  
Citrus Ponzu Salmon, Crispy Brown Rice  
Crumble, Pickled Carrots & Daikon, Cucumber,  
Edamame, Radish, Tomato, Bean Sprouts,  
Avocado, Micro Greens, Leche de Tigre

### SANDWICHES

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

**"Crunchy" Chicken** <sup>N</sup> 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, Sourdough

**Truffled Egg Salad** <sup>V</sup> 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

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

### SIDES

**Tuscan Kale** <sup>GF V N</sup>

**Potato Chips** <sup>GF VG</sup>

**Red Potato Salad** <sup>GF V</sup>

**Pickle Spears** <sup>GF VG</sup>

**Pumpkin Seeds** <sup>GF VG</sup>

**Summer Corn Succotash** <sup>VG N</sup>

**Texas Watermelon** <sup>GF VG</sup>

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

**Taco Salad** <sup>VG GF N</sup> 15.5  
Wiwas Tempeh, Romaine & Kale, Kidney Beans,  
Avocado, Cilantro-Corn, Cherry Tomato, Pickled  
Onion, Pumpkin Seeds, Lemon Vinaigrette

**Caesar** 13  
Kale-Romaine Mix, Tomatoes, Garlic Croutons,  
Parmesan, Fried Capers, Hearts of Palm,  
Caesar Dressing

**Cheeseburger Salad\*** 16  
RFR Beef, Cheddar, Tomato, Red Onion, Pickle,  
Croutons, "Secret Sauce"

**ANY SANDWICH MAY BE  
PREPARED AS A SALAD!**

**Garden Sammie** <sup>VG</sup> 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 with San San Organic Non Gmo Tofu & Vegan Aioli*

**Chicken Caesar Wrap** <sup>N</sup> 20  
Grilled Chicken, Tobiko, Seasme Tempura Nori,  
Crispy Capers, Parmesan, Romaine & Kale,  
House Caesar Dressing

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

**SOUP** CUP 4.5 / BOWL 8

**Chicken Posolé** <sup>GF N</sup>

**Vegan Minestrone** <sup>VG</sup>

### SWEETS

**Chocolate Chunk Cookie** <sup>V</sup> 4

**Vegan Carrot Cupcake** <sup>VG</sup> 4

**Chocolate Brownie** <sup>GF V</sup> 5