

SUMMER ALL-DAY

BOWLS & ENTREES

Summer Mezzi Rigatoni 18 Braised Bacon, Shishito Peppers, Tomato Confit, Summer Squash, Roasted Corn, Parmesan & Corn Cream	Gulf Redfish GF N 23 Smashed Avocado, Crispy Garlic, Sesame Seeds, Turmeric & Nori Salt, Watermelon & Cucumber Salad, Soy Mirin Vinaigrette, Mint	Local Power Bowl GF VG N 16 Brown Rice & Quinoa, Lemony White Beans, Summer Vegetable Saute, Red Pepper Pine Nut Caponata, Baby Tomatoes
Market Cheddar Burger * N 17 Mill-King Cheddar, Bruleed Onion, Lettuce, Tomato, Jalapeño Mustard, House Pickles, Milk Bread Bun, Twice Cooked Fries <i>Add A Fried Egg \$1.5 Add Neuske’s Bacon \$3</i>	Chicken Shawarma Bowl GF N 19 Brussels Sprouts, Feta, Ancient Grains, Seeds, Watermelon & Melon, Dill Yogurt	Salmon Poke Bowl * 19.5 Raw Faroe Island Salmon, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot & Daikon, Leche De Tigre, Sunflower Sprouts
	Mediterranean Falafel Bowl N V 17 Tzatziki, Tabouli & Parsley Mix, Heirloom Tomatoes, Pickled Red Onions, Cucumber & Feta Salad, Mixed Olives & Pine Nuts	Vietnamese Steak Bowl N GF 22 Heirloom Tomato, Jalapeño-Nori Rice, Peanuts, Marinated Cucumber, Fried Egg, Red Onion, Herb Mix (Cilantro, Basil, & Mint)

SHAREABLES

Local Tomato Toast NV 12 Local Beefsteak Tomatoes, Jalapeno Cheddar Sourdough, Zucchini Butter, Super Sprout Salad, Pickle Green Tomatoes, Balsamic, Chili Garlic Oil <i>Add A Fried Egg 1.5</i>
Cashew Queso VG N GF 9 Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips
Third Coast Campechana GF 18 Gulf Shrimp & Crab, Grilled Corn, Bell Peppers, Jalapeno, Tomato, Tajin, Tortilla Chips
White Bean & Garlic Hummus V N 12 Cucumber, Pickled Carrots, Herbs, Naan Bread, Olives, Peanut Dukkah
Twice Cooked French Fries GF VG 7 Secret Sauce

HOUSEMADE COCKTAILS

Summer Sangria 10 White Wine, Peach, Orange Basil Simple
Cappelletti Spritz 10 Cappelletti Apertivo, Prosecco, Sparkling Water, Orange Slice

OUR LOCAL PARTNERS

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

SALADS

Asian Chicken Salad GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce
Summer Harvest Salad V GF N 13.5 Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Radish, Watermelon, Tomato, Brussels Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette
Cheeseburger Salad 17 Romaine, Cheddar, Tomato, Onion, Pickle, 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, Tomato, 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, 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 GF V N
Potato Chips GF VG
Red Potato Salad GF V
Pickles Spears GF VG
Pumpkin Seeds GF VG N
Summer Corn-Quinoa GF N V
Texas Watermelon GF VG

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

Smoked Salmon Caesar Salad * N 20 Hot Smoked Faroe Island Salmon, Poached Egg, Persian Cucumber, Seed Crunch, Avocado, Baby Kale & Local Baby Greens, Meyer Lemon Caesar
Taco Salad VG GF N 15.5 Kale, Romaine, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Garden Sammie VG 13 Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, Lettuce, Tomato, Curried Cauliflower, Ciabatta
“Banh Mi” 15 Charred Red Field Ranch Pork, Aioli, Pickled Onion, Jalapeño, Cilantro, Sambal, Cucumber-Carrot Slaw, French Baguette <i>Sub San San Organic Non Gmo Tofu With Vegan Aioli</i>
Good Karma “Burger” VG N 14.5 Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
Gulf Shrimp “Smash” Pita 20 Naan, Smashed Shrimp Burger, Pickled Green Tomato & Jalapeno, Cabbage Slaw, Chile Threads, Pineapple Crisps, Coconut Cream, Asian Herbs

SOUP

Chicken Posolé GF N 4.5 / 8
Tomato Minestrone VG 4.5 / 8

SWEETS

Chocolate Brownie GF 5
Chocolate Chip Cookie 3
Carrot Cupcake VG 4

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

We add a 5% Premium Package fee on all To-Go Orders