

SUMMER BRUNCH

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

Build Your Own Brunch (Pick 4) 18

3 Eggs Your Way//Thick Cut Bacon
Roasted Potatoes//Hash Browns
Gluten Free Muffin//Seasonal Fruit
Pork Sausage Patty//Croissant

Carne Asada Hash GF 18

1855 Farms Beef, Red Onion, Bell Peppers, Roasted Potatoes, Sunny Side Up Egg, Green Onion, House Made Corn Tortillas, Side of Avocado Spread 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, Corn, Watermelon, Gold Bar Squash, Brussel Sprouts, Radish, Zucchini, Grape Tomato, 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, Peppercorn Peppers, Olives, Cucumber, Red Onion, Tomato, Mixed Goat & Feta Cheese, Everything Bagel Spice, Red Wine Vinaigrette

Salmon Poke* GF N 19.5

Faroe Island Salmon Marinated with Ponzu, Edamame, Avocado, Tomato, Seaweed Crunch, Pickled Carrot and Daikon, Leche de Tigre, Bean Sprouts

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 Juice

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

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

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

SIDES

Tuscan Kale GF V N

Potato Chips GF VG

Red Potato Salad GF V

Texas Watermelon GF VG

Pickle Spears GF VG

Pumpkin Seeds GF VG N

Corn Succotash VG N GF

SOUP CUP 4.5 / BOWL 8

Chicken Posolé GF N

Summer Minestrone VG GF

SWEETS

Chocolate Chunk Cookie V 4

Vegan Carrot Cupcake VG 4

Chocolate Brownie GF 5