

Every Friday–Sunday

FALL BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes <div>N GF</div> 16	Brunchy Chicken Sandwich <div>N</div> 18	Mushroom & Spinach Omelette <div>GF V</div> 18
Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream	Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion	Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes
Local Breakfast Plate 17	Smoked Bacon & Egg Sandwich <div>N</div> 17	Chicken Shawarma Bowl <div>GF N</div> 20
Nueske’s Bacon, 2 Eggs, French Toast, Fruit Salad, Breakfast Potatoes	Tamago Eggs, Griddled Cheddar, Sambal Ketchup, Bruleed Onion, Potato Bun, Twice Cooked Fries	Brussels Sprouts, Feta, Ancient Grains, Seeds, Dill Yogurt, Green Apple, Pickled Beets, Pomegranate
Smoked Brisket Stack <div>GF</div> 18	Breakfast Power Bowl <div>N</div> 20	Market Cheddar Burger <div>* N</div> 17
Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion	Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Eggs, Japanese Sweet Potato, Roasted Root Vegetables, Aji Peanut Matcha	Mill-King Cheddar, Bruleed Onion, Tomato, Lettuce, Jalapeno Mustard, House Pickles, Milk Bread Bun, Twice Cooked Fries
Vietnamese Steak Bowl <div>N GF</div> 22	Vegan Breakfast Burrito <div>VG</div> 18	<i>Add A Fried Egg 1.5 Add Neuske’s Bacon 3</i>
Heirloom Tomato, Jalapeño–Nori Rice, Peanuts, Marinated Cucumber, Nuac Mam, Fried Egg, Herb Mix (Cilantro, Basil, & Mint)	Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa	

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
Spicy Crispy Brussels <div>N VG</div> 10	Asian Chicken <div>GF N</div> 16	Taco Salad <div>VG GF N</div> 15.5
Roasted Pepitas, Pickled Shallot, Cilantro, Maple Dressing	Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger–Soy Vinaigrette, Sambal–Peanut Sauce	Kale, Romain, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette
Cashew Queso <div>VG N GF</div> 9	Fall Harvest Salad <div>V GF N</div> 13.5	Salmon Poke Bowl <div>* GF N</div> 19.5
Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Green Beans, Caramelize Grapes, Radish, Brussels Sprouts, TX Goat Cheese, Sunflower Seeds, Herb Vinaigrette	Raw Faroe Island Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Sweet Potato, Caramelize Grapes, Furikake, Crispy Bamboo Shoots
Delicata “Onion Rings” <div>V</div> 12	Smoked Salmon Caesar Salad <div>* N</div> 20	Cheeseburger Salad 17
Tempura Fried Delicata Squash, Fancy Remoulade Sauce, Chives, Fried Garlic	Hot Smoked Faroe Island Salmon, Poached Egg, Persian Cucumber, Seed Crunch, Avocado, Baby Kale & Local Baby Greens, Meyer Lemon Caesar	Romaine, Cheddar, Onion, Pickle, Tomato, Croutons, Fries, Lemon Vinaigrette
White Bean & Garlic Hummus <div>V N</div> 12		
Cucumber, Pickled Carrots, Herbs, Naan, Olives, Peanut Dukkah		
Twice Cooked Fries <div>GF VG</div> 7		
Secret Sauce		

WHAT WE’RE DRINKING
Fall Sangria 10
Red Wine, Amaretto, Cranberry, Orange
Cappelletti Spritz 10
Cappelletti Apertivo, Prosecco, Sparkling Water
Mimosa 6/22
Pomegranate or Traditional

SWEETS	SIDES
Chocolate Brownie <div>GF</div> 5	Tuscan Kale <div>GF V N</div> Pumpkin Seeds <div>GF VG N</div>
Chocolate Chip Cookie 3	Potato Chips <div>GF VG</div> Lemongrass Slaw <div>GF VG N</div>
Carrot Cupcake <div>VG</div> 4	Red Potato Salad <div>GF V</div> Pickles Spears <div>GF VG</div>

SOUPS
Chicken Posolé <div>GF N</div> 4.5 / 8
Vegan Broccoli Cheese <div>VG GF N</div> 4.5 / 8

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh

Deluxe Fine Foods | Atkinson Farms | JV Foods | Leven Bakery

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

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