

SUMMER BRUNCH

44 Farms Steak & Eggs GF 24 6oz Seared Steak, 2 Sunny Side Up Eggs, Charred Tomato, Sauteed Spinach, Roasted Potatoes, Salsa Verde, Lemon Herb Butter	Breakfast Plate GF 17 2 Sunny Side Up Eggs, "RFR" Bacon, Blueberry Muffin, Roasted Potatoes, Whipped Butter	The Californian GF VG N 16 Vegan Egg Scramble, Mushrooms, Potato, Kale, Tomato, Avocado, Savory Pancakes, Berry Jam, Almonds
Breakfast Sandwich 17 Everything Bagel, Red Field Ranch Bacon, Fried Egg, Pork Sausage, Redneck Cheddar, Spinach, Harissa Aioli, Breakfast Potatoes	Salmon Poke* GF N 19.5 Faroe Island Salmon Marinated with Ponzu, Edamame, Avocado, Tomato, Crispy Rice, Pickled Carrot & Daikon, Leche de Tigre, Sunflower Sprouts, Cucumber	Tomato Toast V 14 Jalapeno Cheddar Sourdough, Zucchini Butter, Avocado, Poached Egg, Heirloom Tomato, Pickled Green Tomatoes, Reduced Balsamic, Microgreens, Toasted Everything Spice

SHAREABLES	SALADS	ADD A PROTEIN TO ANY SALAD Tofu 3 / Chicken 6 / Shrimp 9 / Salmon 9
Vegan Spinach Dip VG GF N 11 Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	Asian Chicken GF N 16 Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Green Beans, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	Taco Salad VG GF N 15.5 Kale & Romaine, Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette
Cashew Queso VG N GF 9 Pico De Gallo, Vegan "Taco Meat", Tortilla Chips	Summer Harvest V GF N 13.5 Mixed Greens, Squash & Zucchini, Watermelon, Roasted Corn, Brussel Sprouts, Radish, Tomato, Goat Cheese, Sunflower Seeds, Herb Vinaigrette	Green Summer Salmon Salad GF 19 Avocado, Cilantro, Zucchini, Cucumber, Celery, Cilantro, Mint, Basil, Green Beans, Poblano Peppers, Curry Oil, Crispy Black Rice
Spicy Guacamole VG 10 Tajin, Corn, Lime, Cilantro, Wheat Tostada	Shrimp Caesar N 20 Kale-Romaine Mix, Tomatoes, Garlic Croutons, Parmesan, Fried Capers, Hearts of Palm, Caesar Dressing	

HOUSEMADE COCKTAILS	SANDWICHES	ANY SANDWICH MAY BE PREPARED AS A SALAD!
Maximo Frozen Margarita 12 Blanco Tequila, Rio Grande Orange Liqueur, Lime, Agave, Tajin Rim	"Crunchy" Chicken N 16.25 Oven Roasted, Nut-Seed Crumble, Chips, Romaine, Tomato, Pickles, Provolone, Buttermilk Ranch, Pretzel Bun	House Cured & Smoked Salmon* N 16 Faroe Island Salmon, Onion Jam, Dill Pickles, Eggy Cream Cheese, Toasted Everything Bagel
Frozen Aperol Spritz 12 Aperol, Prosecco, Orange	Avocado BLT 16.5 Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Lettuce, Sourdough	Garden Sammie VG 13 Brussels Sprouts, Avocado Spread, Hummus, Sprouts, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
Cherry Almond Sour N 11 /25 1876 Vodka, Cherry Almond	Truffled Egg Salad V 15 Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	"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
Garden Gimlet 11 /25 Ford's Gin, Mint, Tarragon, Basil	Gulf Seafood 17.5 Blue Horizon Shrimp & Blue Crab, Romaine, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta	Good Karma "Burger" VG N 14.5 Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta
Ginger Berry Rita 11 /25 Pueblo Viejo Tequila Blanco, Blackberry, Blueberry, Ginger Beer	Texas Beef 19 44 Farms Steak, Gruyere, Caramelized Onion, Jalapeño Aioli, Crispy Onion, French Roll	
Spicy Margarita 11 /25 Tequila, Jalapeno, Lime, Tajin Rim		
Lavender Lemonade 11 /25 Empress Gin, Lemon, Lavender Syrup		
Bloody Mary 10 1876 Vodka, House Mix, Chili Salt, House Pickle		

WINES BY THE GLASS	SIDES	SOUP CUP 4.5 / BOWL 8
Mohua Sauvignon Blanc 10 Marlborough, NZ	Tuscan Kale GF V N	Chicken Posolé GF N
Domaine de Triennes Rose 10 Provence, FR	Potato Chips GF VG	Summer Tomato Minestrone VG
Eden Rift Pinot Noir 10 Central Coast, CA	Red Potato Salad GF V	
No Curfew Chardonnay 10 California	Pickle Spears GF VG	SWEETS
Le Grand Prebois Brut 10 VDF, FR	Pumpkin Seeds GF VG N	Chocolate Chip Cookie V 3
Caymus Cabernet 16 Napa Valley, CA	Texas Watermelon VG GF	Vegan Carrot Cupcake VG 4
	Summer Corn-Quinoa N VG	Chocolate Brownie GF 5

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

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