LOCAL | Foods™

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RICE VILLAGE
HOUSTON

V Vegetarian
VG Vegan
GF Gluten Free
N ContainsNuts/Seeds

Every Friday–Sunday

FALL BRUNCH

from 10am to 3pm

Buttermilk Ricotta Pancakes N GF 16
Blueberry Chia Jam, Yuzu, Almond Seed Granola, Cane Syrup, Whipped Cream

Local Breakfast Plate* 18
Bacon, Sunny Side Up Eggs, Breakfast Potatoes, Fruit Salad, Butter French Toast, Maple Syrup

Smoked Brisket Stack GF 18
Maximo Tostada, Cheddar, Black Beans, Fried Egg, Ranchero Salsa, Cilantro, Pickled Onion

Buttermilk Biscuit Sandwich 17
Thick Cut Bacon, Mill King Cheddar, Local Tomato, Jalapeno Chile Jam, Farm Egg, Local Arugula, Housemade Fries

Brunchy Chicken Sandwich N 18
Everything Pretzel Bun, Ranch, Pimento Cheese, Bacon, Fried Egg, Arugula, Fried Onion

Mushroom & Spinach Omelette GF V 18
Roasted Wild Mushrooms, Creme Fraiche, Tarragon, Sherry Wine, Breakfast Potatoes

Breakfast Power Bowl N 20
Double Smoked Bacon, Jalapeno Nori Rice, Avocado, Poached Egg, Kale, Roasted Root Vegetables, Aji Peanut Matcha

Vegan Breakfast Burrito VG 18
Tofu Scramble, Hash Browns, Refried Beans, Pico de Gallo, Crispy Quinoa, Avocado, Breakfast Potatoes, Habanero Salsa

Chimichurri Steak Salad N 26
TX Flank Steak, Charred Corn, Croutons, Pomegranate Seeds, Dill, Cabbage Kale Mix, Pumpkin Seeds, Spanish Chorizo, Chile Garlic Crunch

Chicken Shawarma Bowl GF N 22
Herbed Jalapeno Rice, Pickled Vegetables, Garlic Sauce, Baby Arugula-Kale Mix, Halloumi Cheese, Roasted Sweet Potato, Za'atar

Red Field Ranch Smash Burger N 20
Sesame Challah, New School American Cheese, Iceberg Lettuce, Aioli, Pickles, Grilled Onions,10oz TX Angus Beef, 70g Protein, Twice Cooked Fries
Add Bacon + 3, Add Fried Egg + 1.5

SHAREABLES

Housemade Foccacia & Whipped Ricotta N V 10
Roasted Pistachios, Sea Salt, Italian Salsa Verde, Lemon

Smoked Redfish Dip 10
Lemon, Achiote Tajin, Shallots, Celery, Chives, Ritz Crackers

Vegan Spinach Dip VG N GF 11
Cashew Cream, Hearts of Palm, Tortilla Chips

Cashew Queso VG N GF 9
Pico De Gallo, Vegan "Taco Meat", Tortilla Chips

Twice Cooked Fries GF VG 7
Fry Sauce

SALADS

ADD A PROTEIN TO ANY SALAD
Tofu 4 / Chicken 6 / Shrimp 9 / Salmon 9

Asian Chicken GF N 17
Cabbage & Romaine, Bean Sprouts, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce

Fall Harvest Salad V GF N 14.5
Mixed Greens Cauliflower Roasted Butternut Squash, Beets, Shaved Apples, Radish, Brussels Sprouts,Ninja Radish, Sunflower Seeds, TX Goat Cheese, Herb Vinaigrette

Seasonal Caesar Salad N 15
Caesar Dressing, Romain Swiss Chard Mix, Shaved Brussel Sprouts, Roasted Kobacha Squash, Honey Crisp Apples, Maple Almond Granola, Grana Padano

Taco Salad VG GF N 16.5
Kale, Romaine, Woodlands' Tempeh, Kidney Beans, Avocado, Cilantro-Corn, Pickled Onions, Pumpkin Seeds, Tomatoes, Tortilla Shell, Lemon Vinaigrette

Salmon Poke Bowl* GF N 19.5
Faroe Island Raw Salmon, Pickled Carrot & Daikon, Leche De Tigre, Broccolini, Napa Cabbage, Caramelized Grapes, Furikake, Crispy Shallots

Greek Chicken Salad GF 24
Mixed Baby Lettuce, Marinated Peas, Radish, Pepperoncini, Persian Cucumbers, Feta Cheese, Oregano-Sumac Dressing, 10oz Smoked Chicken Breast

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

Served with your choice of two house sides or a cup of soup. Sub Spoon & Sprout Gluten Free Wrap +3 VG

"Crunchy" Chicken N 17
Oven Roasted, Nut-Seed Crumble, Chips, Tomatoes, Pickles, Romaine Lettuce, Provolone, Buttermilk Ranch, Pretzel Bun

Avocado BLT 17.5
Applewood Bacon, Fried Egg, Avocado, Aioli, Heirloom Tomato, Sourdough

Truffled Egg Salad V 15.50
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun

Gulf Seafood 18.5
Blue Horizon Shrimp & Blue Crab, Lettuce, Tomatoes, Pickled Onion, Green Goddess Dressing, Ciabatta

Roasted Steak 19
Gruyere Cheese, Katz Coffee Caramelized Onions, Crispy Onions, Jalapeno Aioli, French Roll

Garden Sammie VG 13.50
Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta

"Banh Mi" 16
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 15
Housemade Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta

WHAT WE'RE DRINKING

Fall Sangria 10
Red Wine, Apple Cider, Cranberry

Cappelletti Spritz 10
Cappelletti Apertivo, Prosecco, Sparkling Water

Mimosa 6/22
Seasonal or Traditional

SWEETS

Chocolate Chunk Cookie 4

Carrot Cupcake VG 4

Tripe Chocolate Cookie GF 4.5

SIDES

Tuscan Kale GF V N

Potato Chips GF VG

Red Potato Salad GF V

Pickles Spears GF VG

Pumpkin Seeds GF VG N

Lemongrass Sesame Slaw GF VG N

SOUPS

CUP 5 / BOWL 8.50

Chicken Posolé GF N

Vegan Broccoli Cheese VG N

OUR LOCAL PARTNERS

Blue Horizon Seafood | Swift Hill Farms | Red Field Ranch | Wiwas Tempeh
Deluxe Fine Foods | Atkinson Farms | Red Field Ranch | Leven Bakery

**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