

## TO START

<b>SEEDED TOAST</b> (VG, GF) Avocado   Pickled Red Onion   Feta	<b>8</b>
<b>RUM SOAKED PINEAPPLE</b> (V, GF) Marigold   Cinnamon	<b>7</b>
<b>BEER BREAD</b> BBQ Salt   Caramelized Onion   Smoked Beef Fat Butter   Beer Jam	<b>6</b>
<b>BEIGNETS</b> (VG) Powdered Sugar   Sweet Chicory Sauce	<b>6</b>
<b>STEAK FRIES</b> <sup>°</sup> (VG, GF) Grana Padano   Rosemary   Aioli   Aleppo	<b>8</b>

## GREENS

Add Avocado, Egg<sup>°</sup>, or Bacon +3, Grilled Natural Chicken or Faroe Island Salmon<sup>°</sup> +8  
Akaushi Sirloin<sup>°</sup>, Gulf Shrimp, or Texas Redfish<sup>°</sup> +9, BBQ Tempeh +6

<b>PETITE GREENS</b> (V, GF) Radish   Cucumber   Roasted Shallot Vinaigrette	<b>9</b>
<b>GREEN GODDESS</b> <sup>°</sup> (VG, GF) Romaine + Kale   Marigold   Avocado   Texas Feta   Cucumber   Almond	<b>12</b>
<b>KALE SALAD</b> (V, GF) Carrot   Quinoa   Red Onion   Red Grape   Chickpea Dressing   Dill	<b>11</b>
<b>ARUGULA SALAD</b> (VG) Pickled Shallot   Grana Padano   Black Pepper   Lemons   Croutons	<b>11</b>

<b>HASH BROWN POTATO CAKE</b> (V, GF, DF) <b>6</b>	<b>GRILLED LEVAIN</b> (V, DF) <b>3</b> House Jam
<b>FENNEL-GINGER SAUSAGE LINK</b> (GF, DF) <b>6</b> Maple Syrup	<b>SMOKED BACON</b> (GF, DF) <b>3</b> Three Pieces

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES, INCLUDING SOY OR NUTS. MANY ITEMS CAN BE MADE GLUTEN-FREE OR VEGAN UPON REQUEST

VG | Vegetarian V | Vegan GF | Gluten Free DF | Dairy Free

<sup>°</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

JASON STUDE | EXECUTIVE CHEF

## SANDWICHES + FLATBREADS

Substitute Gluten Free Bread +1

<b>WINTER SQUASH FLATBREAD</b> (VG) Texas Goat Cheese   Roasted Apple Sprouts   Sprouts   Fresno   Sage	<b>10</b>
<b>CAPRESE FLATBREAD</b> (VG) Fresh Mozzarella   Pomodoro   Balsamic   Basil	<b>10</b>
<b>BBQ TEMPEH</b> (VG, GF) Peanut Sauce   Coconut - Lime Slaw   Pineapple   Sprouts   House Chips	<b>11</b>
<b>SMOKED WHITEFISH</b> <sup>°</sup> (DF) Pickled Cabbage   Fennel   Aioli   Mustard Seed   Radish	<b>11</b>
<b>ROASTED CHICKEN MELT</b> <sup>°</sup> Chimichurri   Bacon   Swiss   Tomato   Avocado   Jalapeño	<b>13</b>
<b>B9 BURGER</b> <sup>°</sup> Ground Black Angus or Tempeh   Red Onion Jam   Sharp Cheddar   Housemade Bun, Pickles + Chips   Comeback Sauce (add Grilled Jalapeño +1, Avocado, Egg, or Bacon +3, Double +10)	<b>14</b>

## BRUNCH PLATES

<b>SMOKED SALMON CAKE BENEDICT</b> <sup>°</sup> Everything Biscuit   Cream Cheese   Hollandaise   Herbs	<b>15</b>
<b>SHRIMP + GRITS (ADD OVER EASY EGG +3)</b> New Orleans BBQ Sauce   Andouille   Buttered Grits   Pickled + Grilled Okra   Fried Onion	<b>16</b>
<b>GRILLED ANGUS BRISKET HASH</b> <sup>°</sup> (GF) Molasses Marinade   Yukon Golds   Over Easy Egg   Marigold Mustard	<b>19</b>
<b>FARM TOMATO BAKED EGGS</b> <sup>°</sup> (VG) Pomodoro   Raclette Fondue   Herbs   Levain	<b>13</b>
<b>OVER EASY EGG PLATE</b> <sup>°</sup> Hash Brown Potato Cake   Bacon   Toast + Jam	<b>14</b>
<b>GREEN CHILE PORK ENCHILADA STACK</b> <sup>°</sup> (GF) Sunny Side Egg   Salsa Verde   Avocado   Queso Fresco   Pickled Red Onion   Cilantro	<b>14</b>

EMILY MADDY | CHEF DE HYPE



