

TO START

SEEDED TOAST Avocado Pickled Red Onion Feta	8
WATERMELON + CHARTREUSE Mint Basil Coconut	7
BEER BREAD BBQ Salt Caramelized Onion Smoked Beef Fat Butter Beer Jam	6
CINNAMON ROLL Choice of Topping: Cream Cheese Frosting Maple-Bacon Icing	7
BLUEBERRY SCONE Cream Cheese Mousse	6
STEAK FRIES Grana Padano Rosemary Aioli Aleppo	8

GREENS

Add Avocado, Egg, or Bacon +3, Grilled Natural Chicken or Faroe Island Salmon +8
Akaushi Sirloin, Gulf Shrimp, or Texas Redfish +9, BBQ Tempeh +\$6

PETITE GREENS Radish Cucumber Roasted Shallot Vinaigrette	9
GREEN GODDESS Romaine + Kale Marigold Avocado Alfalfa Sprout Texas Feta Cucumber Almond	12
KALE SALAD Carrot Quinoa Red Onion Red Grape Chickpea Dressing Dill	11
ARUGULA SALAD Pickled Shallot Grana Padano Black Pepper Lemons Croutons	11

EXTRAS

GRILLED LEVAIN | 3
House Jam

HASH BROWN POTATO CAKE | 6

FENNEL-GINGER SAUSAGE LINK | 6
Maple Syrup

SMOKED BACON | 3
Three Pieces

LARGE PLATES + SANDWICHES

SMOKED SALMON CAKE BENEDICT Everything Biscuit Cream Cheese Hollandaise Herbs	17
SHRIMP + GRITS New Orleans BBQ Sauce Andouille Buttered Grits Pickled + Grilled Okra Fried Onion	18
RACLETTE QUICHE Kale Roasted Red Pepper Greens	11
SEVEN SPICED BRAISED CAPRA LAMB Fried Egg Polenta Feta Arugula	15
GRILLED ANGUS BRISKET HASH Molasses Marinade Yukon Golds Over Easy Egg Marigold Mustard	19
FARM TOMATO BAKED EGGS Pomodoro Raclette Fondue Herbs Levain	16
OVER EASY EGG PLATE Hash Brown Potato Cake Bacon Toast + Jam	14
BBQ TEMPEH Peanut Sauce Coconut - Lime Slaw Pineapple Sprouts House Chips	11
SMOKED WHITEFISH Pickled Cabbage Fennel Aioli Mustard Seed Radish	11
GREEN CHILE PORK ENCHILADA STACK Sunny Side Egg Salsa Verde Avocado Queso Fresco Pickled Red Onion Cilantro	14
BLACKENED BRUNCH BURGER Ground Chuck + Brisket Pimento Cheese Bacon Over Easy Egg Comeback Sauce Fried Onions House Chips	17

JASON STUDE | EXECUTIVE CHEF

EMILY MADDY | CHEF DE HYPE



