

## TO START

<b>SEEDED TOAST</b> Avocado   Pickled Red Onion   Feta	<b>8</b>
<b>MEZCAL MELONS</b> Del Maguey Vida Mezcal   Tajín	<b>7</b>
<b>BEER BREAD</b> BBQ Salt   Caramelized Onion   Smoked Beef Fat Butter   Beer Jam	<b>6</b>
<b>CINNAMON ROLL</b> Choice of Topping: Cream Cheese Frosting   Maple-Bacon Icing	<b>7</b>
<b>BLUEBERRY SCONE</b> Cream Cheese Mousse	<b>6</b>
<b>STEAK FRIES</b> Grana Padano   Rosemary   Aioli   Aleppo	<b>8</b>

## GREENS

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

<b>GREEN GODDESS</b> Romaine + Kale   Marigold   Avocado   Alfalfa Sprout   Texas Feta   Cucumber   Almond	<b>12</b>
<b>KALE SALAD</b> Carrot   Quinoa   Red Onion   Red Grape   Chickpea Dressing   Dill	<b>11</b>
<b>ARUGULA SALAD</b> Pickled Shallot   Grana Padano   Black Pepper   Lemons   Croutons	<b>11</b>
<b>BIBB + BEET</b> Strawberry   Bleu Cheese   Pistachio   Red Wine Vinaigrette	<b>12</b>

## LARGE PLATES + SANDWICHES

<b>SMOKED SALMON CAKE BENEDICT</b> Everything Biscuit   Cream Cheese   Asparagus   Sauce Choron	<b>17</b>
<b>SHRIMP + GRITS</b> New Orleans BBQ Sauce   Andouille   Buttered Grits   Pickled + Grilled Okra   Fried Onion	<b>18</b>
<b>RACLETTE QUICHE</b> Kale   Oven Dried Tomato   Greens	<b>11</b>
<b>7-SPICED BRAISED CAPRA LAMB</b> Fried Egg   Polenta   Harrissa	<b>15</b>
<b>GRILLED ANGUS BRISKET HASH</b> Molasses Marinade   Yukon Golds   Over Easy Egg   Marigold Mustard	<b>19</b>
<b>FARM TOMATO BAKED EGGS</b> Pomodoro   Raclette Fondue   Herbs   Levain	<b>16</b>
<b>OVER EASY EGG PLATE</b> Hash Brown Potato Cake   Bacon   Toast + Jam	<b>14</b>
<b>BBQ TEMPEH</b> Peanut Sauce   Coconut - Lime Slaw   Pineapple   Sprouts   House Chips	<b>11</b>
<b>GREEN CHILE PORK ENCHILADA STACK</b> Sunny Side Egg   Salsa Verde   Avocado   Queso Fresco   Pickled Red Onion   Cilantro	<b>14</b>
<b>BLACKENED BRUNCH BURGER</b> Ground Chuck + Brisket   Pimento Cheese   Bacon   Over Easy Egg   Comeback Sauce   Fried Onions   House Chips	<b>17</b>

## EXTRAS

**GRILLED LEVAIN | 3**  
House Jam

**SMOKED BACON | 3**  
3 Pieces

**FENNEL-GINGER SAUSAGE LINK | 6**  
Maple Syrup

**HASH BROWN POTATO CAKE | 6**

JASON STUDE | EXECUTIVE CHEF

EMILY MADDY | CHEF DE HYPE



