

TO START

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

GREENS

Add Avocado, Egg[°], or Bacon +3, Grilled Natural Chicken or Faroe Island Salmon[°] +8
Akaushi Sirloin[°] or Gulf Shrimp +9, Scallops[°] +16, BBQ Tempeh +6

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

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

[°] 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, Steak Fries or Petite House Salad +4

SEASONAL FLATBREAD (VG) Ask Your Server For Our Current Selection	10
CAPRESE FLATBREAD (VG) Fresh Mozzarella Pomodoro Balsamic Basil	10
BBQ TEMPEH (VG, GF) Roasted Beet Kale Slaw Celery Seed Dressing	11
GRILLED VEGETABLE SANDWICH (VG) Tomato Jam Eggplant Zucchini Roasted Red Bell Pepper Goat Cheese Spread	13
ROASTED CHICKEN MELT [°] Chimichurri Bacon Swiss Tomato Avocado Jalapeño	13
PORK BELLY REUBEN Swiss Cheese Sauerkraut Beer Mustard Grilled Rye Bread	14
B9 BURGER [°] Ground Black Angus or Tempeh Red Onion Jam Sharp Cheddar Housemade Bun, Pickles + Chips Comeback Sauce (add Pickled Jalapeño +1, Avocado, Egg +3, Pork Belly Bacon +6)	14

BRUNCH PLATES

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

EMILY MADDY | SÜPER CHEF DE HYPE



