

TO START

SANDWICHES + FLATBREADS

Substitute Gluten Free Bread Upon Request +1

SEEDED TOAST (VG, GF) Avocado Pickled Red Onion Feta	8
WATERMELON + CHARTREUSE (V, GF) Mint Basil Coconut	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

EGGPLANT FLATBREAD (VG) Goat Cheese Red Onion Jam Olive Arugula	10
CAPRESE FLATBREAD (VG) Fresh Mozzarella Pomodoro Balsamic Basil	10
BBQ TEMPEH (VG, GF) Peanut Sauce Coconut - Lime Slaw Pineapple Sprouts House Chips	11
FRIED OYSTER POBOY (DF) House Hot Sauce Aioli Iceberg Tomato Lemon	12
ROASTED CHICKEN PATTY MELT ° Chimichurri Bacon Swiss Tomato Avocado Jalapeño	13
B9 BURGER ° 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)	14

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 (V, GF) Radish Cucumber Roasted Shallot Vinaigrette	9
GREEN GODDESS ° (VG, GF) Romaine + Kale Marigold Avocado Alfalfa Sprout 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

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 Raclette 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

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

EMILY MADDY | CHEF DE HYPE

