

SMALL PLATES

BEER BREAD BBQ Salt Caramelized Onion Smoked Beef Fat Butter Beer Jam	6
LAYERED AVOCADO HUMMUS Cilantro Lime Pumpkin Seed Dried Cherry Tomato Cucumber Sesame Cracker	11
MUHAMMARA Candied Walnut Cumin Coriander Yogurt Sesame Cracker	10
CRISPY BRUSSELS SPROUTS Basil Black Sesame Furikake Chile Lime Vinaigrette	9
STEAK FRIES Grana Padano Rosemary Aioli Aleppo	8
PICKLED + GRILLED OKRA Comeback Sauce Fried Onions	7

SANDWICHES

Served with Salt and Vinegar Chips + House Pickles
Substitute Parmesan Steak Fries or a Petite House Salad +4
Substitute Gluten Free Bread Upon Request +1

GOAT CHEESE + ZUCCHINI Roasted Red Pepper Eggplant Basil Mint Pesto	12
BBQ TEMPEH Peanut Sauce Coconut - Lime Slaw Pineapple Sprouts	11
SMOKED WHITEFISH Pickled Cabbage Fennel Aioli Mustard Seed Radish	11
GRILLED CHICKEN CLUB Avocado Bacon Chimichurri Sprouts	13
CHARRED + SHAVED BEEF Calabrese Arugula Aioli Parmesan Balsamic	13
B9 BURGER Ground Chuck Red Onion Jam Sharp Cheddar Comeback Sauce (add Grilled Jalapeño +1 Avocado, Egg, or Bacon +3)	14

JASON STUDE | EXECUTIVE CHEF

GREENS + GRAINS

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

GREEN GODDESS Romaine, Arugula, + 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 Lemon Vinaigrette Crouton	11
PETITE GREENS Radish Cucumber Roasted Shallot Vinaigrette	9
FRIED RICE + GRAINS Sesame, Citrus, + Soy Fresno Carrot Green Bean Kale	12
CUCUMBER TABBOULEH Bulgur Yogurt Mint Dill Red Onion Parsley	10
COCONUT + CURRY QUINOA Mango Jicama Basil Candied Grains Tempeh	11

LARGE PLATES

WARM SOBA NOODLES Roasted Mushroom Brussels Sprouts Ginger Orange Avocado	17
LEMON GARLIC LINGUINE House Pasta Calabrese Chile Arugula Oreganata Parmesan	17
OAK ROASTED CHICKEN Charred Tomato Panzanella Zucchini Red Wine Vinaigrette Basil	22
SALMON NIÇOISE Yukon Gold Potatoes Green Beans Black Olive Pickled Mustard Seed Bearnaise Yolk Marigold Mustard	19

The Blended Burger Project™ from the James Beard Foundation strives to make burgers better by blending ground meat with chopped mushrooms creating a patty that's healthier and more sustainable for the planet. Vote for our burger at jamesbeard.org/blendedburgerproject and tag us on social media with #BlendedBurgerProject

LAMB + CREMINI CHORIZO BURGER Chimichurri Jalapeño Mustard Seed Aioli Bibb Pickled Onion Raclette	15
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EMILY MADDY | CHEF DE HYPE



