

## SMALL PLATES

<b>BEER BREAD</b> BBQ Salt   Caramelized Onion   Smoked Beef Fat Butter   Beer Jam	<b>6</b>
<b>LAYERED AVOCADO HUMMUS</b> Cilantro   Lime   Pumpkin Seed   Dried Cherry Tomato   Cucumber   Sesame Cracker	<b>11</b>
<b>GRILLED ASPARAGUS + BROCCOLI</b> Parmesan   Orange   Mint   Aioli	<b>8</b>
<b>MUHAMMARA</b> Candied Walnut   Cumin   Coriander   Yogurt   Sesame Cracker	<b>10</b>
<b>CRISPY BRUSSELS SPROUTS</b> Basil   Black Sesame Furikake   Chile Lime Vinaigrette	<b>9</b>
<b>STEAK FRIES</b> Grana Padano   Rosemary   Aioli   Aleppo	<b>8</b>
<b>PICKLED + GRILLED OKRA</b> Comeback Sauce   Fried Onions	<b>7</b>
<b>MAPLEBROOK FARMS BURRATA</b> Charred Tomato Pomodoro   Balsamic   Basil   Levain	<b>19</b>

## 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

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

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

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

## LARGE PLATES

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

EMILY MADDY | CHEF DE HYPE



