

STARTERS + FLATBREADS

BEER BREAD BBQ Salt Caramelized Onion Smoked Beef Fat Butter Beer Jam	6
LAYERED AVOCADO HUMMUS (V) Cilantro Lime Pumpkin Seed Dried Cherry Tomato Cucumber Sesame Cracker	11
MUHAMMARA (VG) Candied Walnut Cumin Coriander Yogurt Sesame Cracker	10
CRISPY BRUSSELS SPROUTS (V,GF) Basil Black Sesame Furikake Chile Lime Vinaigrette	9
GRILLED BLUE CHEESE STUFFED DATES (GF) Bacon Cider Reduction Oregano Calabrese	9
STEAK FRIES° (VG,GF) Grana Padano Rosemary Aioli Aleppo	8
PICKLED + GRILLED OKRA° (VG,DF) Comeback Sauce Fried Onions	7
WINTER SQUASH FLATBREAD (VG) Texas Goat Cheese Roasted Apple Sprouts Fresno Sage	10
CAPRESE FLATBREAD (VG) Fresh Mozzarella Pomodoro Balsamic Basil	10

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° (VG,GF) Iceberg, Arugula, + 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 Lemon Vinaigrette Crouton	11
PETITE GREENS (V,GF) Radish Cucumber Roasted Shallot Vinaigrette	9
FRIED RICE + GRAINS (V,GF) Sesame, Citrus, + Soy Fresno Carrot Green Bean Kale	12
CUCUMBER TABBOULEH (VG,GF) Bulgur Yogurt Mint Dill Red Onion Parsley	10

JASON STUDE | EXECUTIVE CHEF

SANDWICHES

Sandwiches Served with Salt and Vinegar Chips + House Pickles

Substitute Steak Fries or a Petite House Salad +4

Substitute Gluten Free Bread +1

GOAT CHEESE + ZUCCHINI (VG) Roasted Red Pepper Dried Cherry Tomato Basil Mint Pesto	12
BBQ TEMPEH (VG,GF) Peanut Sauce Coconut - Lime Slaw Pineapple	11
SMOKED WHITEFISH° (DF) Pickled Cabbage Fennel Aioli Mustard Seed Radish	11
ROASTED CHICKEN MELT Avocado Bacon Chimichurri Swiss Tomato Jalapeño	13
CHARRED + SHAVED BEEF° Calabrese Arugula Aioli Parmesan Balsamic	13
B9 BURGER° Ground Black Angus or Tempeh Red Onion Jam Sharp Cheddar Housemade Bun, Pickles + Chips Comeback Sauce (add Smoke Pickled Jalapeño +1, Avocado, Egg, or Bacon +3, Double +10)	14

LARGE PLATES

WARM SOBA NOODLES (V) Roasted Mushroom Brussels Sprouts Ginger Orange Avocado	17
PAPPARDELLE + PARSNIP (VG) Winter Squash Taleggio Black Garlic Garden Oregano	20
OAK ROASTED CHICKEN Creamed Barley Smoked Mushroom Roasted Grape Capers	22
SALMON NIÇOISE° (GF) Yukon Gold Potatoes Green Beans Black Olive Pickled Mustard Seed Bearnaise Yolk Marigold Mustard	19

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

EMILY MADDY | CHEF DE HYPE



