

## STARTERS

<b>BEER BREAD</b> BBQ Salt   Caramelized Onion   Smoked Beef Fat Butter   Beer Jam	<b>6</b>
<b>LAYERED AVOCADO HUMMUS (V)</b> Cilantro   Lime   Pumpkin Seed   Dried Cherry Tomato   Cucumber   Sesame Cracker	<b>11</b>
<b>MUHAMMARA (VG)</b> Candied Walnut   Cumin   Coriander   Yogurt   Sesame Cracker	<b>10</b>
<b>CRISPY BRUSSELS SPROUTS (V,GF)</b> Basil   Black Sesame Furikake   Chile Lime Vinaigrette	<b>9</b>
<b>GRILLED BLUE CHEESE STUFFED DATES (GF)</b> Bacon   Cider Reduction   Oregano	<b>9</b>
<b>STEAK FRIES° (VG,GF)</b> Grana Padano   Rosemary   Aioli   Aleppo	<b>8</b>
<b>PICKLED + GRILLED OKRA° (VG,DF)</b> Comeback Sauce   Fried Onions	<b>7</b>

## GREENS + GRAINS

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

<b>GREEN GODDESS° (VG,GF)</b> Romaine, Arugula, + Kale   Marigold   Avocado   Texas Feta   Cucumber   Almond	<b>12</b>
<b>KALE SALAD (V,GF)</b> Carrot   Quinoa   Red Onion   Red Grape   Chickpea Dressing   Dill	<b>11</b>
<b>ARUGULA SALAD (VG)</b> Pickled Shallot   Grana Padano   Black Pepper   Lemon Vinaigrette   Crouton	<b>11</b>
<b>PETITE GREENS (V,GF)</b> Radish   Cucumber   Roasted Shallot Vinaigrette	<b>9</b>
<b>FRIED RICE + GRAINS (V,GF)</b> Sesame, Citrus, + Soy   Fresno   Carrot   Green Bean   Kale	<b>12</b>
<b>CUCUMBER TABBOULEH (VG)</b> Bulgur   Yogurt   Mint   Dill   Red Onion   Parsley	<b>10</b>

JASON STUDE | EXECUTIVE CHEF

## SANDWICHES + FLATBREADS

Sandwiches Served with Salt and Vinegar Chips + House Pickles  
Substitute Steak Fries, Petite House Salad +4, Gluten Free Bread +1

<b>CAPRESE FLATBREAD (VG)</b> Fresh Mozzarella   Pomodoro   Balsamic   Basil	<b>10</b>
<b>SEASONAL FLATBREAD (VG)</b> Ask Your Server For Our Current Selection	<b>10</b>
<b>GRILLED VEGETABLE SANDWICH (VG)</b> Tomato Jam   Eggplant   Zucchini   Roasted Red Bell Pepper   Goat Cheese Spread	<b>13</b>
<b>BBQ TEMPEH (VG)</b> Cabbage + Kale Slaw   Fire Roasted Beet   Celery-Seed Dressing	<b>11</b>
<b>PORK BELLY REUBEN</b> Swiss Cheese   Sauerkraut   Beer Mustard   Grilled Rye Bread	<b>14</b>
<b>ROASTED CHICKEN MELT</b> Avocado   Bacon   Chimichurri   Fontina   Tomato   Jalapeño	<b>13</b>
<b>CHARRED + SHAVED BEEF°</b> Calabrese   Arugula   Aioli   Parmesan   Balsamic	<b>13</b>
<b>B9 BURGER°</b> 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)	<b>14</b>

## LARGE PLATES

<b>WARM SOBA NOODLES (V)</b> Roasted Mushroom   Brussels Sprouts   Ginger   Orange   Avocado	<b>17</b>
<b>LINGUINE + SUNCHOKE ALFREDO (VG)</b> Roasted Sunchoke   Garlic Chips   Grana Podana   Oregano (add Black Garlic +1, Shrimp +9, Scallops +16)	<b>20</b>
<b>OAK ROASTED CHICKEN</b> Creamed Barley   Smoked Mushroom   Roasted Grape   Capers	<b>22</b>
<b>SALMON NIÇOISE° (GF)</b> Yukon Gold Potatoes   Green Beans   Black Olive   Pickled Mustard Seed   Bearnaise Yolk   Marigold Mustard	<b>19</b>

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 | SUPER CHEF DE HYPE

