

SMALL PLATES + FLATBREADS

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| 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 | 9 |
| STEAK FRIES° (VG,GF) Grana Padano Rosemary Aioli Aleppo | 8 |
| PICKLED + GRILLED OKRA° (VG,DF) Comeback Sauce Fried Onions | 7 |
| EGGPLANT FLATBREAD (VG) Goat Cheese Red Onion Jam Olive Arugula | 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

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| GREEN GODDESS° (VG,GF) Romaine, Arugula, + 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 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 Parmesan Steak Fries or a Petite House Salad +4
Substitute Gluten Free Bread Upon Request +1

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| GOAT CHEESE + ZUCCHINI (VG) Roasted Red Pepper Eggplant Basil Mint Pesto | 12 |
| BBQ TEMPEH (VG,GF) Peanut Sauce Coconut - Lime Slaw Pineapple Sprouts | 11 |
| SMOKED WHITEFISH° (DF) Pickled Cabbage Fennel Aioli Mustard Seed Radish | 11 |
| FRIED OYSTER POBOY (DF) House Hot Sauce Aioli Iceburg Tomato Lemon | 12 |
| GRILLED CHICKEN CLUB° (DF) Avocado Bacon Chimichurri Sprouts | 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 Grilled Jalapeño +1, Avocado, Egg, or Bacon +3, Double +10) | 14 |

LARGE PLATES

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| WARM SOBA NOODLES (V) Roasted Mushroom Brussels Sprouts Ginger Orange Avocado | 17 |
| LEMON GARLIC LINGUINE (VG) (ADD GULF SHRIMP +9) House Pasta Calabrese Chile Arugula Oreganata Parmesan | 17 |
| OAK ROASTED CHICKEN Charred Tomato Panzanella Zucchini Red Wine Vinaigrette Basil | 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



