

## Breakfast 6:30am-10:00am

**FULL BREAKFAST ALL DAY 16**  
Cage-Free Eggs Any Style, Toast, Juice or Coffee  
YOUR CHOICE OF: Applewood-Smoked Bacon Or Chicken-Apple Sausage / Breakfast Potatoes Or Fresh Cut Fruit

**THE WRAP 13**  
Cage-Free Egg Whites, Smoked Bacon, Goat Cheese, Baby Spinach, Herb-Roasted Tomato, House Made Whole-Wheat Flatbread

**AVOCADO TOAST 14 [V]**  
9-Grain Bread, Pumpkin Seeds, Togarashi, Herb-Roasted Tomato  
ADD: Cage-Free Eggs Any Style +3

**CHILAQUILES VERDES ALL DAY 14**  
Poached C/F Egg, Pulled Chicken, Fried Tortilla, Bone Broth, Roasted Chilies, Salsa Verde, Queso Fresco

**STEAK + EGGS 20 [GF]**  
Seared Kanas City Strip, C/F Eggs, Salsa Verde, Breakfast Potato

**NUTELLA FRENCH TOAST 13 [VG]**  
Brioche, Nutella, Candied Hazelnuts, Whipped Butter, Nutella Dust

**OATMEAL 8 [GF|V|VG]**  
Dried Fruit Mix, Raw Sugar, Toasted Nuts

**GREEK YOGURT ALL DAY 11 [GF|VG]**  
House-made Granola, Toasted Almonds, Seeds, Berries

**AÇAI POWERHOUSE ALL DAY 14 [GF|VG]**  
Brazilian Super fruit Puree, Blueberry, Banana, Bee Pollen, Toasted Pistachios, coconut. Organic Peanut Butter Toast

**CHIA BREAKFAST CUSTARD ALL DAY 12 [GF|VG]**  
TX Honey, Fresh Local Fruit, Toasted Pistachios, Toasted Coconut, Bee Pollen, Organic Peanut Butter Toast



## Bowls + Salads

**Southwest Chopped Salad 13 [GF|V]**  
Charred Corn, Black Beans, Avocado, Cotija Cheese, Crispy Sweet Potato, Chopped Tomato, Pickled Red Onion  
ADD: TOFU +5 / CHICKEN +7 / SHRIMP +9 / SALMON +10

**Heirloom Tomato + Burrata 13 [GF|V]**  
Picked Herbs, EVOO, Aged Balsamic, Watercress + Arugula Salad, Dallas Mozzarella Company Fresh Burrata  
ADD: TOFU +5 / CHICKEN +7 / SHRIMP +9 / SALMON +10

**Quinoa Bowl + Summer Veg 17 [GF|V]**  
Roasted Summer Veg, Arugula + Lemon + Parmesan Salad, House-made Hummus, Pecans, Poached Cage-Free Egg  
ADD: TOFU +5 / CHICKEN +7 / SHRIMP +9 / SALMON +10

**Wild Summer Mushroom Risotto 18 [GF|V]**  
Wild Mushrooms, Charred Asparagus, Parmesan  
ADD: TOFU +5 / CHICKEN +7 / SHRIMP +9 / SALMON +10

**Kimchi Fried Rice + Pork Belly 19**  
Cage-Free Egg, Housemade Kimchi, Grilled Scallions

**+ Bread** Served with Hand cut Herb Fries

**Veggie Hummus ++ 13**  
Hummus, Fried Eggplant, Heirloom Tomato +Cucumber Salad, Hard Boiled-Egg, house-made wheat pita

**The Club 14**  
House Smoked Turkey, Applewood-Smoked Bacon, Tomato, Sprouts, Tarragon Aioli, 9-Grain Hippy Bread or Whole Wheat Wrap  
ADD: Melted Cheddar +2

**Pork Belly Cubano 14**  
Shaved Ham, Pork Belly, Swiss, House Pickles, Mustard

**BYOB (Burger) 16**  
Lettuce, Tomato, Red Onion, Horseradish Pickles  
Your Choice Of: Cheddar / Swiss / Pepper Jack / Blue  
Add: Applewood-Smoked Bacon +2 / Fried Egg +2

## Wine BTG

### Red

Louis B Martini Cab-California 10  
Septima Malbec-Argentina 10  
Fidelity Red Blend-California 11  
Etude by Lyric Pinot Noir-Oregon 12  
Justin Cab-Paso Robles 14

### White

Talbott Chardonnay-Sleepy Hollow 10  
Pasqua Pinot-Grigio Italy 10  
Farari-Carano Fume Blanc-CA 10  
The "Calling" Chardonnay-Russian River 12  
11 Minutes Rose-Italy 12  
Dos Almos Brut-Italy 12

## Dinner

4:00pm-10:00pm

LATE SUMMER MENU 2019

## Shares

House-made Hummus 8 Hummus ++ 13  
Served With : Pumpkin Seed Lavash + Raw Veg, Sauces  
"++" = Fried Eggplant, Heirloom Tomato + Cucumber Salad, Hard Boiled Egg, Watercress, Black Lava Salt

**Queso 10 [VG]**  
Aged VT White Cheddar, Tortilla Chips, Pico De Gallo

**Asian BBQ Wings 11**  
Sweet + Spicy Chile Sauce

**Cornmeal Crusted Cajun Shrimp 17**  
Butterflied u15 White Shrimp, Fire-Roasted Tomato Aioli

**Spicy Margherita Flatbread 13 [VG]**  
Heirloom Tomato, Dallas Mozzarella-Burrata, Mexican Oregano, Jalapeño-Lime Oil, Chopped Fresh Basil

**Ghost Pepper Alfredo Flatbread 13**  
Candied Bacon, Dallas Mozzarella, Cheddar Cheese, Chives, Garlic Confit

**Prosciutto + Arugula Flatbread 14**  
Pesto, Goat Cheese, Marinated Portobello Mushroom

## Full Plates

**Carne Guisada + Tacos 19**  
ShortRib braised with Mexican Chilies, Charred Serrano, Avocado Salad, Pico, Fire-Roasted Salas

**Roasted ½ Chicken 19**  
Pressed fingerling potatoes, Wild Mushrooms, Baby Spinach, Roasted Baby Carrots, Lemon Sauce

**Pan Seared Salmon 25**  
Goat Cheese + Crab + Shrimp Risotto Cakes, Jumbo Asparagus, Beurre Blanc, Fresh Crab Salad

**Filet Mignon 27**  
Hand Cut, Jumbo Asparagus, Truffle Butter

## Veg

Hand-Cut Truffle Fries [GF|VG] 6  
Wild Summer Mushrooms Blend [GF|V|VG] 7  
Wilted Spinach + Crispy Shallots [V] 7  
Grilled Jumbo Asparagus + Lemon [GF|VG] 10  
Crispy Bacon Brussels + C/F Egg [GF] 10

[GF] = GLUTEN FREE [VG] = VEGETARIAN [V]= VEGAN  
\*\*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness

## Sweets

**Strawberry Shortcake 7**  
Strawberries = Fresh + Poached + Sauce  
Sweet County Biscuit, Whipped Cream

**Chocolate Profiteroles 7**  
Henery's Double Chocolate Ice Cream,  
Chocolate Sauce, Toasted Almonds,  
Summer Berries, Whipped Cream

**Cinnamon Pull-Aparts 7**  
Texas Pecans, Bourbon Carmel  
Henry's Vanilla Ice Cream

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