SMOKED SALMON
SWEET PEPPER REMOULADE, TRUFFLE DILL SPREAD, EVERYTHING BAGEL 12. **
Consulting raw or undercooked seafood may increase risk of foodborne illness. **

BEEF "BANH MI"
44 FARMS CHARCOAL GRILLED BEEF, PICKLED ONION, CARROT/CUCUMBER MIX, JALAPEÑO, CILANTRO, SAMBAL, AIOLI, BOLILLO ROLL 14.

TRUFFLED EGG SALAD
TOMATO, PARMESAN, AIOLI, PRETZEL BUN 9.5

SPICY FALAFEL
TOMATO, SWEET PEA HUMMUS, ROMAINE, CASHEW "CREAM", SAMBAL, HARVEST WHEAT 12. **

MUSHROOM SWISS BURGER
44 FARMS BEEF, WILD MUSHROOMS, SWISS CHEESE, ROMAINE, CRISPY ONIONS, "SECRET SAUCE", SESAME SEED CHALLAH 14. **

TURKEY SALAD
DILL HAVARTI, PECAN PESTO, GRAPES, ARUGULA, AIOLI, SOURDOUGH 13. **

GULF SEAFOOD
SHRIMP & BLUE CRAB, TOMATO, PICKLED ONION, LETTUCE, GREEN GODDESS DRESSING, CIABATTA 13.5

"CRUNCHY" CHICKEN
NUT-SEED CRUMBLE, CRUSHED CHIPS, TOMATO, HOUSE PICKLES, ROMAINE, PROVOLONE, BUTTERMILK RANCH, PRETZEL BUN 12. **

GARDEN SAMMIE
BRUSSELS SPROUTS, AVOCADO, HUMMUS, PICKLED ONION, TOMATO, CURRIED CAULIFLOWER, SPROUTS, CIABATTA 10. ADD CHICKEN 12.5 AS A SALAD W/ CHICKEN 13.5

SEASONAL HARVEST
CITRUS GOAT CHEESE, BRUSSELS SPROUTS, SEASONAL FRUIT & VEGETABLES, CANDIED SUNFLOWER SEEDS, FRESH HERB VINAIGRETTE 11. **

ADD CHICKEN, TOFU 13. OR SHRIMP 14.

GULF SHRIMP GRAINS BOWL
TUMERIC BROWN RICE, BABY KALE, RADISH, SUGAR SNAP PEAS, WILD BLACK RICE, ALMOND-RICOTTA, SESAME SALT, KAFFIR LIME VINAIGRETTE 15. **

Grocery: 420 MAIN STREET 713.227.0531
10AM-3PM SEVEN DAYS A WEEK WEEKEND BRUNCH

SANDWICHES MAY ALSO BE PREPARED AS SALADS

** CONTAINS NUTS/SEEDS
PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE ORDERING

SUB OR WRAP FOR $2.50 PROUDLY SERVING SLOW DOUGH BREAD

5% SURCHARGE FOR ALL TO-GO ORDERS

SANDWICHES WITH CHOICE OF 2 SIDES OR A CUP OF SOUP

Drinks
ESPRESSO, CAPPUCCINO, OR LATTE 4-4.5
MATCHA LATTE 5.5
CINNAMON OR VANILLA ICED COFFEE 4.5
COLD BREW NITRO DRAFT 4.
TEA / FOUNTAIN SODA / SEASONAL LEMONADE 3.
PAT GREER’S SEASONAL KOMBUCHA 4.5
YERBA MATE TEA 3.5
RAMBLER ATX SPARKLING WATER 3.
MOUNTAIN VALLEY SPRING WATER 4.
MEXICAN COKE & TOPO SABORES FLAVORS 3.
SAINT ARNOLD’S ROOT BEER 3.5
MARTINELLI APPLE JUICE 3.5

Matcha Latte 5.5

CINNAMON OR VANILLA ICED COFFEE 4.5
COLD BREW NITRO DRAFT 4.
TEA / FOUNTAIN SODA / SEASONAL LEMONADE 3.
PAT GREER’S SEASONAL KOMBUCHA 4.5
YERBA MATE TEA 3.5
RAMBLER ATX SPARKLING WATER 3.
MOUNTAIN VALLEY SPRING WATER 4.
MEXICAN COKE & TOPO SABORES FLAVORS 3.
SAINT ARNOLD’S ROOT BEER 3.5
MARTINELLI APPLE JUICE 3.5

Soups
CUP 3.5 / BOWL 5.5

CHICKEN POSOLE
POBLANO, GREEN CHILES, HOMINY, CILANTRO & PUMPKIN SEED GARNISH **

SUMMER SQUASH AND QUINOA VEGAN
ZUCCHINI, YELLOW SQUASH, COCONUT MILK, TUMERIC, CILANTRO, PAPRIKA OIL

Salads
SEASONAL HARVEST
CITRUS GOAT CHEESE, BRUSSELS SPROUTS, SEASONAL FRUIT & VEGETABLES, CANDIED SUNFLOWER SEEDS, FRESH HERB VINAIGRETTE 11. **

ADD CHICKEN, TOFU 13. OR SHRIMP 14.

GULF SHRIMP GRAINS BOWL
TUMERIC BROWN RICE, BABY KALE, RADISH, SUGAR SNAP PEAS, WILD BLACK RICE, ALMOND-RICOTTA, SESAME SALT, KAFFIR LIME VINAIGRETTE 15. **

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2023-09-26