### Sandwiches

**Vegan Meatball**
Marinara, spinach-basil pesto, spicy Giardinera, baguette 10.5 **

**Smoked Salmon**
Sweet pepper remoulade, dill hummus, greens, golden bagel's everything bagel 12. **

**Garden Sammie**
Brussels sprouts, avocado, hummus, pickled onion, tomato, cauliflower & broccoli, sprouts, ciabatta 10. Add chicken 12.5

**Avocado BLT**
Fried egg, bacon, bibb lettuce, aioli, heirloom tomato, sourdough 14.

**Banh Mi**
Grilled black hill ranch pork, pickled onion, carrot/cucumber mix, jalapeño, cilantro, sambal, aioli, baguette 12. ** (tofu available upon request)

**Gulf Seafood**
Shrimp & blue crab, tomato, pickled onion, lettuce, green goddess, ciabatta 13.5

**Truffled Egg Salad**
Greens, tomato, parmesan, aioli, pretzel bun 9.5

**Pastrami**
44farms beef, provolone, sauerkraut, Russian dressing, marbled rye 14.

**“Crunchy” Chicken**
Nut-seed crumble, crushed chips, tomato, house pickles, romaine, provolone, buttermilk ranch, pretzel bun 12. **

**Duck Confit**
Cranberry sauce, brie cheese, arugula, aioli, harvest wheat 18. **

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### Salads

**Turkey Cobb**
Tomato, egg, avocado, bacon, cucumber, white cheddar, agave creole mustard dressing 14.

**Asian Chicken**
Napa cabbage, crispy rice noodles, bean sprouts, cashews, house pickles, ginger-soy vinaigrette, spicy peanut sauce 12. **

**Fall Salmon Salad**
Grilled salmon filet, spinach, red apple, gorgonzola cheese, roasted pumpkin seeds, red onion, maple vinaigrette 18. **

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### Appetizers

**Avocado Toast** 7 **
Harvest wheat, sesame, cherry tomatoes, sproouts

**Vegan Cashew Queso** 8 **
Red chili taco meat, corn tortilla chips

**Roasted Butternut Hummus** 9 **
Olive oil, broccoli, smoked sea salt, warm pita bread

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### Sides

**Greek Quinoa**
Tomatoes, red onion, kalama, olives, cucumber, vegan feta

**Dill Pickle Spears**
Beet Salad
Apples, wheatberries, lemon, honey, mint, pistachio **

**Housemade Chips**
Old bay seasoning

**Sweet Potato Salad**
Delicata squash, cranberry, chipotle-maple vegan aioli

**Seasonal Fruit**
Tuscan kale, pine nuts, parmesan **

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### Soups

**Chicken Posolé**
Poblano, green chiles, hominy, cilantro & pumpkin seed **

**Vegan Pumpkin Soup**
Chile sauce, pumpkin seeds, fresh basil **

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### Drinks

**Seasonal Lemonade** / tea / soda 3.
**Yerba Mate Hibiscus Tea** 4.5
**Bottled Soda** / water 3.
**Pat Green's Seasonal Kombucha** 4.5
**Honey Iced Coffee** 4.5 ** **
**Cold Brew Nitro Draft** 4.
**Capuccino / Latte** 4.

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### Wines on Tap

10 gl / 20 half / 40 full

**Wither Hills Rose**
Wairau Sauvignon Blanc
**Tori Mor Pinot Noir**

**During Happy Hour**
Everyday from 5pm-7pm
7 gl / 14 half / 26 full

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#### HDR:
713.360.6133
714 Yale St. #1A
10am-9pm seven days a week

**Pat Greer's Seasonal Kombucha** 4.5
**Honey Iced Coffee** 4.5 ** ++
**Cold Brew Nitro Draft** 4.
**Capuccino / Latte** 4.

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**5% Premium Packaging Fee for all To-Go Orders. There is a Risk Associated with Consuming Raw Oysters or Any Raw Animal Protein.**

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**Seasonal Harvest**
Mixed greens, Brussels sprouts, market veggies, sproouts, goat cheese, seasonal fruit, nuts, herb vinaigrette 11. **
Add chicken or tofu 13. Add shrimp 14.

**Taco Salad**
Baby kale & romaine, vegan “Taco Meat,” avocado, cilantro-corn, pickled onions, tortilla strips, pumpkin seeds, lime vinaigrette 12. **