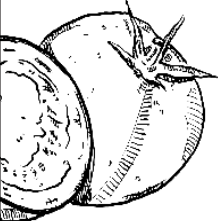


MAINS		
DECONSTRUCTED CHICKEN POT PIE [serves 7-10] farm fresh carrots, potatoes, peas, & onions with puff pastry		95
ANCHO CHICKEN BOWL [serves 7-10, gf] grilled chicken, ancho sauce, cilantro lime rice, black beans, pico de gallo, cotija, crispy tortilla strips		97
CITRUS GLAZED SALMON [serves 7-10, gf] pan seared citrus glazed salmon* with organic quinoa, tomato, red onion, avocado, citrus segments, & mint		152
SHRIMP & GRITS [serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, topped with bacon crumbles		116
LOCAL VEGGIE GRAIN BOWL [serves 7-10, v] warm farro, crispy chickpeas, quinoa, arugula, goat cheese, with winter squash, brussels sprouts, cauliflower, pickled red onions, & sprouts with miso vinaigrette [add your favorite protein]		87
KALE & MUSHROOM PASTA [serves 7-10, v] fresh scratch made bucatini, kale, caramelized onion, mushrooms, garlic-infused tomato sauce, basil, breadcrumbs, parmesan, & crème fraîche [add chicken +48, add shrimp +68]		86
TEXAS PECAN PESTO PASTA [serves 7-10, v] fresh scratch made bucatini, house tx pecan basil pesto, crème fraîche, spinach, grape tomatoes, & parmesan [add chicken +48, add shrimp +68]		86
BRISKET STUFFED SWEET POTATO [gf] baked sweet potato stuffed with chopped tx brisket, green onions, white cheddar, house bbq sauce, & cabbage slaw		18/ea
TACOS [10] on fresh corn or flour tortillas with pico de gallo, cabbage, radish, cotija & a side of cilantro lime rice		65



### FARMERS PLATE

[serves 7-10]


Create your own combination of protiens & sides from the options below:

chicken breast 48

gulf shrimp 78

citrus salmon 78

smoked kiolbassa beef sausage links 48



SIDES & SOUPS		
[serves 7-10]		
HOUSE CHIPS	19	MASHED SWEET POTATOES 28
TRUFFLE MAC & CHEESE	48	CILANTRO LIME RICE 19
BLACK BEANS	19	SEASONAL VEGGIES 40
SEASONAL FRUIT	38	SAUTEED GREENS 29
SMOKED GOUDA GRITS	36	SLICED AVOCADO 20
HONEY BACON	46	CUP OF SOUP 4/ea
BRUSSELS SPROUTS		CHICKEN TORTILLA
CUP OF SAUCE OR DRESSING	9	SEASONAL BISQUE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All scrambled eggs contain dairy.

\*\* Contains pork product

[gf] gluten-friendly [v] vegetarian

SNACKS		
serves 7-10		
QUESADILLA		37
choose chicken, steak, or cheese		
POPCORN SHRIMP		35
fried gulf shrimp with choice of house ranch or ketchup		
HUMMUS & PITA		72
with marinated tomato, cucumber, pickled red onions, crispy chickpeas, olive oil, basil, mint, dill, radish, & sumac		
FRIED CHICKEN TENDERS		44
choose: house ranch, honey mustard, or bbq sauce		
CHIPS & DIP		35
house chips with dill & onion cream cheese		

SALADS		
trays serve 7-10		
SALAD PROTEINS [tray/individual]		
chicken	48/6.25	
steak	72/9.75	
gulf shrimp	78/9.75	
salmon	78/7	
plant based protein	6	

SUPER SALAD [gf, v] shredded kale, shaved brussels sprouts, citrus quinoa, arugula, parmesan, dried cheeries, golden raisins, shaved almonds, radish, sweet honey vinaigrette	tray/individual 94/15.5
APPLE PECAN SALAD [gf, v] organic greens, spinach, romaine, red wine poached apples, tx goat cheese, candied tx pecans, basil, mustard seed vinaigrette	89/15
COBB SALAD [gf] romain & organic greens, turkey, tomato, bacon, avocado, bleu cheese, corn, soft boiled vital farms egg*, classic honey mustard	117/19
QUINOA STUFFED AVOCADO [v] avocado halves topped with organic citrus quinoa, tomato, red onion, citrus segments, mint, & organic greens with white balsamic vinaigrette	77/14
KALE CAESAR SALAD tuscan kale, romaine hearts, cabbage, spiced chickpeas, parmesan, classic caesar dressing	79/13
HARVEST SALAD [NEW, gf, v] organic greens & shredded kale, winter squash, granny smith apples, blue cheese, maple balsamic vinaigrette	91/15

BEVERAGES		
includes: cups, sugar packets, ice by request		
TEA sweet or unsweet	12/gal	COFFEE locally roasted 28/gal
HOUSE LEMONADE	16/gal	BOTTLED KOMBUCHA 6/ea
ORANGE JUICE	19/gal	BOTTLED MOUNTAIN VALLEY 3.75/ea
SPRING WATER		

ASK US ABOUT WINE, BEER, AND COCKTAILS

SANDWICH TRAYS & BOXES		
boxed sandwiches are served with house chips & a cookie sub chips for any other side +3		
GLUTEN FRIENDLY BUN AVAILABLE BY REQUEST		
trays serve 7-10		tray/individual
TEXAS HOT CHICKEN SANDWICH	fried chicken breast tossed in houston hot sauce**, local honey, pickled red onions, dill ranch slaw, pretzel bun	97/16.5
GRILLED PESTO CHICKEN SANDWICH	grilled chicken breast, house tx basil-pecan pesto marinade, tx goat cheese, sliced tomato, parmesan, arugula & organic greens, pretzel bun	97/16.5
TURKEY AVOCADO SANDWICH	sliced tomato, caramelized onions, organic greens & garlic aioli, toasted multigrain [add bacon +2.75]	99/17
BLT SANDWICH	bacon, organic greens, sliced tomato, & garlic aioli, toasted multigrain [add avocado +2.50]	72/13
CHICKEN SALAD SANDWICH	chicken salad [mayo • mustard • golden raisins • onions • pecans • apple] organic greens, toasted multigrain	68/12
VEGETARIAN PESTO SANDWICH	avocado, house tx pecan basil pesto, tx goat cheese, sliced tomato, & organic greens, pretzel bun [add bacon +2.75]	68/12
VEGETARIAN PITA WRAP [v]	hummus, grilled plant protein, sesame cucumbers, sliced tomato, pickled red onions, crispy chickpeas, sumac, mint, and dill on pita bread	92/15
ASSORTED SANDWICH TRAY	pick 2-3 different sandwiches	95
SLIDER TRAY [48 hour notice required please]	choose from bbq brisket, texas hot chicken, or veggie pesto	68
BBQ BRISKET SANDWICH	chopped tx brisket, picbled red onion, cabbage slaw, house bbq sauce, house made dill pickles, brioche bun	102/17

## BURGER BAR

BUILD YOUR OWN CHEESEBURGER \$14/PERSON

patties come with american cheese on a brioche bun [gf bun & plant protein available by request]

set up will include:

lettuce, sliced tomato, house made pickles, shaved red onion, garlic aioli

BURGER BAR ADD ONS:

bacon +2.75, avocado +2.50

DESSERTS & PASTRIES		
SCRATCH MADE COOKIES [chocolate chunk or gf lemon]		30/dz
MINI STRAWBERRY STREUSEL MUFFINS [GF]		30/dz
MINI BLACKBERRY CRUMB CAKE		30/dz
PROUD PIE BY THE SLICE		7/slice
[ghiradelli chocolate silk, coconut cream, key lime, big texas pecan, wobbly turtle chocolate silk, muddy bottom pecan, ms. daisy's fudge pie, michigan state cherry crumble, state fair caramel apple]		
[ask about our whole pies, prices vary \$29-\$39]		



# BREAKFAST

GRANOLA	[gf, v] greek yogurt, house granola with oats, nuts, seeds, dried fruit, & honey with banana, berries, cocoa nibs, goji berries, & coconut flakes	11/7ea
BRISKET & EGGS	[serves 7-10, gf] chopped tx brisket, tomatillo salsa, pickled onions, cilantro, scrambled vital farms eggs* on smoked gouda grits	112
BREAKFAST SKILLET	[serves 7-10] pork sausage, skillet potatoes, jalapeños, onions, peppers, scallions, white cheddar, gruyere, gravy, scrambled vital farms eggs*	105
SHRIMP & GRITS	[serves 7-10, gf] gulf shrimp, smoked gouda grits, tabasco shallot butter sauce, topped with bacon crumbles	116
SOUTHWEST SCRAMBLE	[serves 7-10, v] scrambled vital farms eggs*, bell peppers, pico de gallo, avocado, black beans, skillet potatoes, cotija cheese, crispy tortilla strips	105
MEMORIAL TRAIL SCRAMBLE	[serves 7-10, gf] vital farms egg whites, sautéed spinach, tomatoes, and red onion, grilled chicken, dill	93
FRENCH TOAST	[serves 7-10] half dozen thick cut pain de mie lightly dusted with powdered sugar & topped with fruit	25 regular 30 nutella
PANCAKES	dozen buttermilk or gluten friendly power pancakes, lightly dusted with powdered sugar & topped with fruit	30
BUTTERMILK WAFFLE	[NEW] 16 waffle quarters with whipped butter, powdered sugar, and maple syrup [add fried chicken tenders +25] [make it spicy** +5]	40
CHICKEN & BISCUITS	half dozen buttermilk biscuits, fried chicken, house gravy [make it spicy** +8.50]	51
BISCUITS & GRAVY	[v] half dozen buttermilk biscuits with with house gravy	32
SAUSAGE OR BACON + EGG + CHEESE BISCUIT	half dozen biscuits with pork sausage or all natural bacon, vital farms scrambled eggs & cheese	40
HOUSE BREAKFAST TACOS	[10 taco minimum] served individually wrapped with locally made flour or corn tortillas & house salsa	3.25/ea
no. 1: all natural bacon, vital farms eggs*, & cheese no. 2: chopped tx brisket, vital farms eggs*, & cheese no. 3: potato, vital farms eggs*, & cheese no. 4: vital farms egg whites*, spinach, & cage free grilled chicken no. 5: black beans, avocado, & potato		

# PASTRIES

MINI STRAWBERRY STREUSEL MUFFIN	30/dz
MINI BLACKBERRY CRUMB CAKE [GF]	30/dz
HOUSE BEIGNET BITES powdered sugar & sweet coffee anglaise	10/dz

# A LA CARTE

[serves 7-10]

BACON	29	SMOKED GOUDA GRITS	36
VITAL FARMS SCRAMBLED EGGS*	58	BISCUITS	37/dz
BLACK BEAN	19	SLICED MULTIGRAIN TOAST	27/dz
SAUSAGE PATTIES**	28/dz	with butter & jam	
BEEF SAUSAGE LINKS	48/dz	TORTILLAS corn or flour	28/dz
SKILLET POTATOES	29	SEASONAL FRUIT	38
DISPOSABLE CHAFING DISH SET	12/ea	AVOCADO	20
[each set holds two trays]			



# LOCALLY SOURCED.

# THOUGHTFULLY CRAFTED.

# SEED OIL FREE.

Our menu reflects our respect for good food and the people who make it possible. Every plate is thoughtfully crafted with clean, intentional ingredients under the stewardship of our remarkable culinary team. Food that honors our farmers, our guests, and our community. We cook with pure butter, olive oil, and FeraFruit oil™ - because great food should taste good AND feel good.



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KIOLBASSA PROVISION CO. • FREDLYN NUTS • YELLOWBIRD  
FIESTA TORTILLAS • BUDDHA'S BREW DELLA CASA PASTA •  
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STROOPE HONEY FARMS • ENSO • BLUE HORIZON SEAFOOD  
GREENWAY COFFEE & TEA CO.

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