

Breakfast Plates

new

SWEET POTATO BREAKFAST HASH* — 14 
Poached eggs, apple & Gouda chicken sausage, roasted sweet potatoes, peppers, onions, cayenne citrus hollandaise, avocado, scallions

BREAKFAST CHICKEN-FRIED STEAK* — 17
Tender beef, two eggs your way, house potatoes, house-made cream gravy

fav

MORNING QUINOA BLISS BOWL — 11.50   
Quinoa chia seed pudding, blueberries, strawberries, coconut flakes, toasted almonds, served with pure maple syrup

BIG PLATE* — 16.50
Three mini buttermilk pancakes, two eggs your way, choice of house potatoes or grits; select two of the following: breakfast sausage, apple & Gouda chicken sausage, hardwood smoked bacon
Sub classic French toast (+1)
Sub gluten-friendly pancakes (+2) 

TEXAS BREAKFAST* — 14.50 
Two eggs your way, choice of house potatoes or grits; choice of breakfast sausage, apple & Gouda chicken sausage or hardwood smoked bacon; served with wheat toast

CHORIZO MIGAS* — 14  
Four scrambled eggs, chorizo, avocado, fried tortilla chips, house-roasted salsa, feta, cilantro

AVOCADO & EGG TOAST* — 15.50  
Two eggs over easy, avocado mash, lemon pepper, tomatoes, microgreens, sourdough bread, choice of house salad tossed with our signature Black Walnut vinaigrette  or side fruit

new

KOREAN BREAKFAST PROTEIN BOWL* — 15 
Bulgogi shaved ribeye, garlic butter rice, poached eggs, kimchi, Gochujang aioli, sesame seeds, chives *52 grams of protein*

SHAKSHUKA* — 12  
Poached eggs, tomatoes, bell peppers, spinach, feta, avocado, fine herbs, served with grilled artisan bread

STEAK & EGGS* — 20 
Center-cut sirloin, two eggs your way, house potatoes, lemon pepper avocado, flour tortillas, house-roasted salsa

YOGURT & FRUIT BOWL — 11   
Raisin granola, honey whipped Greek yogurt, mango, blueberries, strawberries, pure maple syrup

BREAKFAST CROISSANT SANDWICH* — 13.50 
Toasted handcrafted croissant, two eggs, American cheese, choice of hardwood smoked bacon, ham or apple & Gouda chicken sausage; served with fruit

Omelets

CHORIZO TEX-MEX OMELET — 14.50 
Roasted corn, black beans, red onions, mushrooms, bell peppers, cheddar, mozzarella, pico de gallo, topped with tortilla strips and cilantro, served with sour cream and wheat toast

FLORENTINE OMELET — 14.50 
Spinach, hardwood smoked bacon, Swiss, served with wheat toast

BUILD-YOUR-OWN OMELETS AVAILABLE
Please ask

HAM & SMOKED CHEDDAR OMELET — 14.50 
Ham, house potatoes, smoked cheddar, American cheese, roasted peppers and onions, scallions, served with wheat toast

HEALTHIER THAN THE REST OMELET — 13.50  
Egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, scallions, served with fruit

*Served with house-roasted salsa.
Substitute egg whites (+2)*

Benedicts

LOBSTER BENEDICT* — 23 
Two poached eggs, toasted English muffin, seasoned lobster, hardwood smoked bacon, cayenne citrus hollandaise, chives, choice of grits or house potatoes

CLASSIC BENEDICT* — 15 
Two poached eggs, toasted English muffin, Canadian bacon, cayenne citrus hollandaise, choice of grits or house potatoes

AVOCADO BACON BENEDICT* — 16 
Two poached eggs, toasted English muffin, avocado, hardwood smoked bacon, smoked cheddar, cayenne citrus hollandaise, scallions, choice of grits of house potatoes

NASHVILLE HOT CHICKEN BENEDICT* — 16.50 
Two poached eggs, toasted English muffin, crispy hot chicken, cayenne citrus hollandaise, pickled onions, chives, pure maple syrup, choice of grits or house potatoes

Griddle

CINNAMON ROLL FRENCH TOAST — 14.50 
Challah bread, cream cheese icing, powdered sugar, pure maple syrup
Classic French toast available

PANCAKE STACK — 10.50 
Two house-made buttermilk pancakes, honey whipped butter, powdered sugar, pure maple syrup
Add chocolate chips, blueberries, or strawberries with whipped cream (+2 ea)
Cinnamon roll pancakes (+4)
Sub gluten-friendly pancakes (+2) 

LEMON BLUEBERRY PANCAKE STACK — 14 
Three house-made buttermilk pancakes, lemon cream cheese icing, blueberry preserves, blueberries, lemon zest, powdered sugar, pure maple syrup
Sub gluten-friendly pancakes (+2) 

CHICKEN & WAFFLES* — 18
Belgian waffle, two eggs over easy, crispy chicken, scallions, powdered sugar, pure maple syrup
Nashville Hot Chicken & Waffles available*

Breakfast Sides

APPLE & GOUDA CHICKEN SAUSAGE — 4.50 
HARDWOOD SMOKED BACON — 4.50 
BREAKFAST SAUSAGE PATTIES — 4.50 
TWO EGGS* — 3.50 
HOUSE POTATOES — 3.50 
TOAST OR ENGLISH MUFFIN — 3 
GLUTEN-FREE TOAST — 4 
GRITS — 3.50  
SINGLE PANCAKE — 6 

K
I
D
S

9

Includes skinny fries, fountain drink or juice box.

CHEESY PENNE PASTA

VE

CHEESEBURGER

GRILLED CHEESE

VE

GLUTEN-FREE

GRILLED CHICKEN

CHICKEN TENDERS

Kids under 12, please.

 CONTAINS NUTS  SPICY  VEGETARIAN  VEGAN WE PROUDLY SERVE  BEVERAGES

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw, or undercooked ingredients. Please let us know of any food allergies. SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES | 5% PACKAGING FEE WILL BE APPLIED TO ALL TO-GO ORDERS.

 CAN BE MADE GLUTEN-FRIENDLY WITH MODIFICATION

GLUTEN-FREE BREAD AVAILABLE (+1.50) | BUN (+3)

Shareables

BLISTERED SHISHITO PEPPERS — 9 
Crispy garlic served with Miso butter, Maldon® salt

SPINACH & ARTICHOKE DIP — 12 
Spinach, artichoke hearts, mozzarella, Parmesan, cream cheese, red onions, garlic, sour cream, pico de gallo, house-roasted salsa, corn tortilla chips

JUMBO CHICKEN WINGS — 12
Choose from ^{new} Peri-Peri garlic sauce , lemon pepper rub, vindaloo barbecue  or hot honey serrano ; served with house-made ranch dressing

CAULIFLOWER BITES — 8  
Tempura-battered cauliflower florets tossed in sweet and spicy Szechuan sauce, sesame seeds, scallions

QUESO — 10.50 
Chorizo, roasted peppers and onions, tomatoes, jalapeños, cilantro, corn tortilla chips
Sub ^{new} crawfish (+1)

CHICKEN LETTUCE WRAPS — 10.50  
Thai peanut chicken, honey, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime, cilantro, sesame seeds *42 grams of protein*

Burgers & Sandwiches

PORK BELLY BBQ BURGER* — 18
Beef patty, roasted pork belly, cheddar, cabbage slaw, crispy onion strings, barbecue sauce, smoked mayo, brioche bun, choice of house-made potato salad or skinny fries

AMERICAN BURGER* — 15.50 
Beef patty, American cheese, shredded lettuce, tomatoes, pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or skinny fries *Add bacon (+2)*

TURKEY BURGER — 16 
Seasoned turkey patty, Swiss, tomatoes, pickles, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, served with sweet potato fries

GO BEYOND BURGER — 15   
Plant-based Beyond Meat®, mozzarella, iceberg lettuce, tomatoes, chipotle aioli, hot giardiniera, wheat bun, served with sweet potato fries

PORK BELLY BLT — 15
Roasted pork belly, iceberg lettuce, tomatoes, smoked mayo, sourdough bread, served with skinny fries

^{fav} **BLACKENED CHICKEN CAESAR WRAP — 15**
Blackened grilled chicken, romaine hearts, herbed croutons, Parmesan crisps, crispy garlic, house-made Caesar dressing, flour tortilla, choice of house-made potato salad or skinny fries

CHICKEN CROISSANT CLUB — 15.50  
Sliced chicken, Swiss, hardwood smoked bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or skinny fries

POT ROAST GRILLED CHEESE — 16  
Slow-cooked chuck tender, challah bread, American cheese, house salad, cup of tomato basil soup

NASHVILLE HOT CHICKEN SANDWICH — 15.50 
Crispy hot chicken, pickles, honey slaw, brioche bun, choice of house made potato salad or skinny fries

Soups & Salads

CREAMY TOMATO BASIL SOUP — 5 | 8  

CHICKEN TORTILLA SOUP — 5.50 | 9

TEXAS STATE FLAG SALAD — 12   
Blueberries, strawberries, jicama, candied Texas pecans, blue cheese, mixed greens, signature Black Walnut vinaigrette

BLACK WALNUT SALAD — 16  
Grilled chicken breast, walnuts, Gorgonzola, julienned green apples, mixed greens, house-made tomato savory dressing

BLACKENED SALMON BLUEBERRY SPINACH SALAD* — 21   
Blackened Atlantic salmon, spinach, blueberries, heart of palm, goat cheese, candied walnuts, sun-dried tomatoes, house-made blueberry dressing

^{new} **POWERHOUSE CHICKEN SALAD — 17** 
Grilled chicken breast, hardwood smoked bacon, hard-boiled eggs, Parmesan, avocado, grape tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette *44 grams of protein*

CAESAR SALAD WITH GRILLED CHICKEN — 17 
Romaine hearts, herbed croutons, crispy garlic, Parmesan crisps, house-made Caesar dressing
Sub ^{new} steak (+4), grilled shrimp (+3) or salmon (+5)

SANTA FE SALAD — 15.50  
Chilled thinly-sliced chicken breast, roasted corn salsa, black beans, mango, cheddar, tortilla strips, sweet bell peppers, mixed greens, spicy mango cilantro dressing

Entrées & Pastas

^{new} **STEAK PROTEIN BOWL* — 20**  
Center-cut sirloin, roasted sweet potatoes, roasted corn salsa, poblano peppers, caramelized onions, avocado, sunflower seeds, lime, queso fresco, chipotle lime sauce *55 grams of protein*

SEARED CAULIFLOWER STEAK — 16    
Sweet potato mash, grilled asparagus, candied walnuts, charred lemon, fine herbs

^{fav} **SOUTHWEST BLACKENED CHICKEN PROTEIN BOWL — 17**  
Garlic butter rice, roasted corn salsa, avocado, queso fresco, sunflower seeds, lime, chipotle lime sauce, fine herbs *57 grams of protein*

MEDITERRANEAN CHICKEN — 15.50
Grilled chicken breast, artichoke hearts, Kalamata olives, house-made Alfredo sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes, scallions

CHICKEN TENDERS — 15
Crispy chicken tenders, skinny fries, honey slaw, cayenne ranch and honey mustard dipping sauces

ASIAN GLAZED ATLANTIC SALMON* — 20.50
Asian glazed Atlantic salmon fillet, crispy garlic, broccoli, garlic mashed potatoes, sesame seeds, scallions, cilantro

^{award winning} **POT ROAST DINNER — 19.50** 
Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, scallions, served with artisan bread

CHIPOTLE PEPPER PASTA — 17 
Choice of grilled shrimp or grilled chicken; house-made chipotle Alfredo sauce, amber butter, pico de gallo, tortilla strips, fettuccine, served with artisan bread

CHICKEN PARMESAN — 17
Parmesan-crusted chicken, house-made marinara sauce, mozzarella, sautéed spinach, amber butter, house-made Alfredo sauce, fettuccine, served with artisan bread

Tacos +

BIRRIA TACOS — 17 
Slow-cooked chuck tender, mozzarella, tomatillo salsa verde, chili au jus, corn tortillas, cilantro, lime, served with street corn

FISH TACOS — 14.50  
Grilled mahi mahi, shredded lettuce, pico de gallo, cilantro, cayenne ranch, lime, corn tortillas, served with house salad

COCONUT SHRIMP TACOS — 15 
Crispy coconut shrimp, honey slaw, chipotle aioli, pickled onions, flour tortillas, served with house salad

VEGGIE-FAJITA TACOS — 12   
Grilled bell peppers and onions, mushrooms, corn tortillas, grilled pineapple and habanero salsa, avocado, cilantro, lime, served with sour cream, house-made salsa and street corn

QUESADILLA — 15 
Grilled chicken breast, cheddar, mozzarella, cilantro, flour tortillas, served with avocado mash, sour cream, pico de gallo and street corn

Sides

3.50
HONEY SLAW  
GARLIC MASHED POTATOES  
SKINNY FRIES 
HOUSE-MADE POTATO SALAD  
BROCCOLI  

4.50
OVEN-ROASTED POTATOES  
SWEET POTATO MASH  
SWEET POTATO FRIES 
STREET CORN  

5.50
BABY BELL PEPPER & SNAP PEAS  
ASPARAGUS  
CHEESY PENNE PASTA 

 CAN BE MADE GLUTEN-FRIENDLY WITH MODIFICATION

GLUTEN-FREE BREAD AVAILABLE (+1.50) | BUN (+3)