

DINNER FEATURES

AVAILABLE 4-8PM

Chef Specials

** CONTAINS SEEDS/NUTS

HOUSEMADE GOUDA FOCACCIA \$8
WITH SPICY "N'DUJA" BUTTER, LEMON, ARUGULA

SMALL PLATES

FROM 3-6 SMALL PLATES
ARE \$5 FOR HAPPY HOUR

CHARRED JALAPÈNO DIP \$6
ROASTED CORN, TOGARASHI, CILANTRO, WITH HOUSE POTATO CHIPS

AVOCADO & FETA TOAST \$7
RED PEPPER BABAGANOUSH, HERB GARLIC OIL, FRIED ONIONS, HARVEST WHEAT

BRUSSELS SPROUTS TACOS \$8
CARROT SLAW, WHITE BEAN PUREE, TAHINI-LIME DRESSING, CORN TORTILLA,
WITH VEGAN QUESO

BRUSSELS BOWL \$6
PARMESAN, CILANTRO, RED WINE GASTRIQUE, GREEN ONIONS

VEGAN CASHEW QUESO (CONTAINS NUTS) \$9
SERVED W/ HOUSE TORTILLA CHIPS

HUMMUS CRUDITE \$8
SERVED WITH SEASONAL VEGGIES & CIABATTA TOAST

ENTRÉES

CHAPPAPEELA FARMS
BEEF & PORK BOLOGNESE \$16
SAN MARZANO TOMATO SAUCE, BUCATINI PASTA,
ENGLISH PEAS, BRAZOS VALLEY SMOKED GOUDA

HALF ROASTED CHICKEN \$18
HONEY-LEMON GLAZE, SERVED OVER BLACK RICE PILAF, TOPPED WITH CHIMICHURRI

PAN SEARED SALMON \$18
COLD SMOKED FILET, SERVED OVER SQUASH PUREE, SEASONAL VEGETABLES,
MUSTARD CAVIAR, WITH A RED WINE GASTRIQUE

VEGAN POWER BOWL \$14
KIDNEY BEANS, CURRIED TOFU AND QUINOA, KALE, SEASONAL VEGGIES, SLICED ALMONDS
ADD CHICKEN, TOFU, OR SHRIMP \$4 ADD SALMON \$6