

# SHAREABLE PLATES AND ENTRÉE OPTIONS

## SHAREABLE ITEMS AFTER 3:00

### MOROCCAN SPICED HEIRLOOM CARROTS 8

cashew "cream", mint, pomegranate syrup, everything spice

### VEGAN CHILI CON QUESO (contains cashew) 9

crispy tortilla chips, roasted peppers, cilantro

### UMAMI CAULIFLOWER 8

tahini, sunflower seeds, bonito flakes

### SNAPPER & SHRIMP CAMPECHANA 12

TX style seafood cocktail, avocado, peppers

### AVOCADO & FETA TOAST 7

red pepper babbaganoush, herb garlic oil,  
fried onions, harvest wheat

### JALAPENO HUMMUS 8

smoked paprika, vegetable crudité,  
toasted ciabatta



## ENTRÉES AVAILABLE AFTER 4:00

### HALF ROASTED CHICKEN 18

honey-lemon glaze, served over peas, corn,  
kale & roasted potatoes

### THIRD COAST GUMBO 17

gulf shrimp & crab, trinity,  
kidney beans, scallions, Beaumont rice

### PAN SEARED SALMON 18

cold smoked, cauliflower, broccoli, bell peppers,  
sweet potato mash, and balsamic reduction

### 44 FARMS SWISS BURGER 14

indian creek mushrooms, swiss cheese,  
romain, crispy onions, secret sauce, sesame challah  
(add a fried egg for 2)

### VEGAN POWER BOWL 14

kidney beans, kale, curried tofu, quinoa, almonds  
(ADD chicken or shrimp +4 salmon filet +6)

Reccomended wine pairings by the glass:

### VINO ROSE '15;

light floral and grass aromas  
with notes of tangerine that lead to a clean finish

### HEAD HIGH PINOT NOIR '13;

earthy and herbal notes while also fruity.  
A leathery texture and medium acidity create an  
approachable complexity

### DOMAINE ST. VINCENT '14;

fine bubbles with bright fruit notes that are balanced  
by a subtle nutty and bready notes

### GOTHAM "EMPIRE BUILDER" CAB FRANC '17;

100% Cab Franc with classic raspberry notes on the nose  
and subtle notes of savory herbs and dark chocolate

### MER SOLIEL CHARDONNAY '14;

aromas of juicy stone fruit and buttered toast,  
leads to flavors of pear and brioche for a velvety  
blanket of goodness on the palate