# THE WEEKENDER

## SMALL PLATES & SHAREABLES -

UMAMI CAULIFLOWER oven roasted in tahini dressing, sunflower seeds, bonito flakes

ROASTED CELERY ROOT "SALAD" honey, lemon, tarragon, smoked paprika oil, maldon salt

VEGAN CHILI CON QUESO (contains cashews) tortilla chips, roasted peppers, cilantro

JALAPENO HUMMUS smoked paprika, papitas, vegetable crudité and warm ciabatta

## BRUNCH PLATES (AVAILABLE UNTIL 3PM)

AVOCADO & FARM EGG TOAST red pepper babaganoush, crispy onions, herb garlic oil, feta cheese crumbles

TRUFFLED SMOKED SALMON TOAST house cured salmon, egg salad, pickled shallots, cucumber, capers, "everything" spice

BREAKFAST PLATE scrambled market eggs, seasonal cornmeal muffin, maple butter, smashed garlic potatoes, crispy bacon

CHICKEN CHILAQUILES braised chicken thighs, guajillo chili sauce, epazote crema, sunny side up farm egg, radish, onion

GARDEN BREAKFAST BOWL warm salad with kale, egg whites, cauliflower, korean chili, broccoli, falafel

HEALTH NUT BOWL overnight oats, quinoa, chia seeds, seasonal berries, coconut, avocado yogurt, maple syrup, pecans

CHICKEN POBLANO BOWL beaumont rice grits, green chile broth, hominy, avocado, tortilla strips, roasted corn and farm eggs

44 FARMS "FAJITA" BOWL seared skirt steak, braised kidney beans, roasted potatoes, kale, pumpkin seeds topped with chimichuri and farm eggs

- SANDWICHES — PROUDLY SERVING SLOW DOUGH BREAD COMPANY =

CHOICE OF 2 SIDES OR CUP OF SOUP SUBSTITUTE GLUTEN FREE WRAP FOR 2.5

44 FARMS HAMBURGER free range beef, swiss, romaine, indian creek mushrooms crispy onions, sesame challah, secret sauce | 14 | add bacon +1 add fried egg +2

CRUNCHY CHICKEN nut crumble, provolone, pickles, buttermilk ranch, tomato, romaine, crushed chips, pretzel bun

SMOKED SALMON cold smoked & cured in-house, mixed greens, onion jam, lemon cream cheese, poppy seed bagel 11.5 \*\*

GARDEN SAMMIE brussels sprouts, curried cauliflower, avocado, hummus, tomato, pickled onions, sprouts, ciabatta 10. (w/ chicken 12.5 as salad w/ chicken 13.5)

## SALADS

SANDWICHES MAY ALSO BE PREPARED AS A SALAD

SALMON POKÈ bok choy, avocado, cilantro, sesame quinoa, edamame, radish, pickled egg

TACO SALAD kale, romaine, vegan, "taco meat", avocado, pickled onion, tortilla strips, cilantro-corn, lime vinaigrette

ASIAN CHICKEN ginger-soy dressing, sprouts, cilantro, toasted cashews, rice noodles, peanut sauce on side

SPRING HARVEST ricotta cheese, brussels sprouts, seasonal fruit, almonds, seasonal vegetables, fresh herb vinaigrette II add chicken or tofu I3 add shrimp I4

6.15.18



### **CANS & BOTTLES**

8TH WONDER "WEISSTHEIMER" hefeweizen - 5.4%

SAINT ARNOLD "SUMMER PILS" 4 helles lager - 4.9%

SAINT ARNOLD "PUB CRAWL" pale ale - 4.7%

SAINT ARNOLD "ICON GOLD" 5 texas wheat - 4.9%

#### ······················· ROTATING DRAFT ···················

**TOWN IN CITY "CITY LAGER" 5** pale lager - 4.2%

**EUREKA HEIGHTS** "THUNDERCOUGARFALCONBIRD" 7 ddh ipa- 6.7%

**BUFFALO BAYOU "TROPIKAL" 7** french saison with passion fruit, mango, and hibiscus - 8.7%

**BUFFALO BAYOU "MORNING WOOD" 6** oak aged stout with coffee, vanilla, and cinnamon - 10%

all beer \$1 off during Happy Hour

## **WINE BY THE GLASS**

EMPIRE BUILDER NY

**CABERNET 8** 

VELVET DEVIL CA MERLOT 8/33

CLINE FAMILY CA PINOT NOIR 9/33

TRE LEONI CA ZINFANDEL 11/36 **SANGRIA** 

**LOCALE 9.5** 

**BLEND OF** 

RED AND WHITE WINE WITH FRUIT JUICE AND BRANDY

SABINE ROSÉ NY

ROSE 8

CASA SMITH WA **ROSE 9/32** 

MER SOLIEL CA CHARDONNAY 10/33

RAIN STORM OR PINOT GRIS 9/33

ZARDETTO PROSECCO SP **SPARKLING 8** 

# Brunch . Besties

#### **HERBAL WARNING 9.5**

HERB INFUSED VODKA, BASIL, LEMON, DASH OF PEPPER TINCTURE

#### **HOUSE MICHELADA 5**

TOWN IN CITY "TEJAS LAGER" WITH LIME, VEGETABLE JUICE, **BAY SPICES. HOT SAUCE** 

#### **BEER-MOSA 4**

8TH WONDER WEISSTHEIMER WITH FRESH GRAPEFRUIT OR ORANGE

#### O.M.G. (OLD MARY GIBSON) 9.5

VEGETABLE JUICE,, BAY SPICE, WILD ONION, TX WESTERN SON VODKA, CHILI RIM

#### **WOOZY WONKA 9.5**

SCHNOZZBERRY TEA, VODKA, LEMON AND LIME

#### MIMOSAS BY THE GLASS OR CARAFE 4/16

CHOICE OF GRAPEFRUIT, ORANGE JUICE, HIBISCUS LEMON

#### **BREAKFAST BEER 8**

SEASONAL STOUT WITH KATZ'S COLD BREW COFFEE

TROPIC THUNDA 9.5
SILVER RUM, BRAZILIAN LIMEADE, COCONUT CREAM, HIBISCUS FLOAT

#### **NEVER TOO SOON 10**

HOUSE MADE COFFEE LIQUEUR, NITRO COLD BREW COFFEE, 9-BANDED WHISKEY, CAMPARI RINSE, SHAVED CHOCOLATE

#### **PEPPERS PALOMA 9.5**

PAULA'S TX RUBY RED, GHOST TEQUILA, GRAPEFRUIT