

# DINNER FEATURES

SUNDAY, JUNE 17th, 2018

## AGUA FRESCA

*Hibiscus-Lemon Verbena* \$4

*Cantaloupe Honey* \$4

## SMALL PLATES

**VEGAN FRITO PIE \$9 \*\*** (CONTAINS NUTS)  
PICKLED CHILIES, ONIONS, CILANTRO, VEGAN QUESO

**SOBA NOODLE SALAD \$13**  
SMOKED SALMON, PICKLED CHILI & ONIONS,  
STONE FRUITS, HEMP SEEDS, PONZU SAUCE

**CHARRED BROCCOLI \$8 \*\*** (CONTAINS NUTS)  
VEGAN CAESAR DRESSING, SPICY PICKLED CHILIES,  
CASHEW CHEESE, TOASTED SUNFLOWER SEEDS

**MAC & CHEESE \$9**  
TEXAS RICOTTA, CHEDDAR, PARMESAN

## LARGE PLATES

**CRUNCHY PARMESAN \$15 \*\***  
NUT-CRUSTED CHICKEN, TEXAS MOZZARELLA,  
HOUSE MARINARA, SAUTEED SPINACH

**BLACKENED SALMON \$16**  
ATKINSON FARMS TOMATO - ITALIAN BREAD SALAD,  
SUMAC CREME FRAICHE, RED WINE VINAIGRETTE

**CLASSIC TEXAS CHEESEBURGER \$13**  
44FARMS BEEF, LETTUCE, TOMATO, DILL PICKLES, ONION,  
CHEDDAR, "SECRET SAUCE", SESAME SEED BUN

**VEGGIE POWER BOWL \$14**  
QUINOA-CURRY TOFU STIR-FRY, KALE, TOMATO, LENTILS,  
SEASONAL VEGGIES, PUMPKIN SEEDS, AVOCADO VINAIGRETTE  
ADD CHICKEN, SHRIMP OR SALMON \$18

## SPECIAL SIDE

BERRY BEST FARMS

*Market  
Blueberries*

A LA CARTE \$3  
W/ SANDWICHES +\$1.5

\*\* CONTAINS NUTS