

DINNER SPECIALS

THURSDAY, DECEMBER 14th, 2017

SMALL PLATES

VEGAN QUESO \$9 **

HOUSE MADE CORN TORTILLA CHIPS

GRILLED CAULIFLOWER STEAK \$8

AVOCADO PUREE, TOMATO CONFIT,
TOASTED SUNFLOWER SEEDS

SMOKED SALMON SASHIMI \$11

AVOCADO, PICKLED ONION, GRAPEFRUIT,
CITRUS-SOY VINAIGRETTE

FIRE ROASTED FALL VEGETABLES \$8 **

CRISPY GARBANZOS, MINT, CROUTON CRUMBLE,
RED WINE GASTRIQUE, ROMESCO SAUCE**

LARGE PLATES

TUNA SALAD SANDWICH \$13

CUCUMBER, LETTUCE, TOMATO, SPROUTS, AIOLI,
CREOLE MUSTARD, PRETZEL

CLASSIC TEXAS CHEESEBURGER \$13

44FARMS BEEF, LETTUCE, TOMATO, PICKLES,
CHEDDAR, "SECRET SAUCE", SESAME SEED BUN

YELLOWFIN TUNA STEAK \$19

GRILLED BROCCOLINI, SALSA VERDE

PORK RAGU \$15

BLACK HILL RANCH PORK, TAVOLA PASTA, TOMATO, PEPPERS, PARMESAN

BRAISED SHORT RIB \$18

GREEN BEANS, MASHED "POTURNIPS", NATURAL JUS

MESQUITE-SMOKED CHICKEN BREAST \$18

POLENTA CAKE, ROASTED GARLIC "MARINARA"

VEGGIE POWER BOWL \$14

QUINOA-CURRY TOFU STIR-FRY, BLACK LENTILS,
KALE, SEASONAL VEGGIES, AVOCADO VINAIGRETTE

ADD CHICKEN, SHRIMP OR SALMON \$18

SPECIAL SOUP

Vegan Gumbo \$3.5/5.5

DRINK SPECIALS

Hot Chocolate \$3.5

Peachy Gris \$7

NEW DESSERTS

Pecan Pie Cupcakes \$4.5

Apricot-Pecan Strudel \$1.5

Lemon Bars \$2.5



** CONTAINS NUTS