## APPETIZERS

### LOCAL CHEESE PLATE

A Trio of Cheeses from Our Favorite Local Cheesemakers with Pickled Green Beans, Spiced Texas Panci, Sweety Drop Peppers, Flatbread Crackers • V

$14.95

### HUMMUS & LAVASH CRACKERS

Middle Eastern-Style Garbanzo Bean Dip with Za’atar-Spiced Lavash Crackers, Texas Arbequina Olive Oil, Honey Doe Farm Goat Feta, Kalamata Olives, Local Rebel Tomatoes, Fresh Herbs • G • V

$9.95

### MEXICAN SHRIMP CUPCKICK*

Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, Pico de Gallo. Served with Blue Corn Chips • G

$13.95

### MUHAMMARA DIP & LAVASH

Roasted Red Pepper and Walnut Dip seasoned with Pomegranate Molasses, Garlic, Lemon. Served with Lavash Crackers, Drizzle of Texas Olive Oil, Cucumbers • V

$9.95

### ROASTED ASIAN-STYLE BRUSSELS SPROUTS

Seasoned with Tamari, Sriracha, Maile Syrup, Lemon, and Roasted till Crispy • G • V • BZ

$7.95

### CRANBERRY & KALE

Mixed Baby Kale tossed in Maple Cider Vinaigrette topped with Dried Cranberries & Toasted Pepitas • G • V • BZ

$8.00

### SWEET POTATO Fritters

Deep-Fried Sweet Potato and White Cheddar Fritters with Housemade Apple Butter • V

$8.95

## SOUP & SALAD

### SOUP OF THE DAY

CUP $5.50 / BOWL $7.50

### MISO SOUP

CUP $5.50 / BOWL $7.50

### MODERN HOUSE SALAD

Arcadia Mixed Lettuce, Smoked Paprika Vinaigrette, Honey Doe Farm Goat Feta, Crushed Pistachio, Radish, Cucumber, Cilantro • V • BZ

$8.00

Add Grilled Chicken $5 / Add Chilled Poached Shrimp $8**

### CRABANAN & KALE

Mixed Baby Kale tossed in Maple Cider Vinaigrette topped with Dried Cranberries & Toasted Pepitas • G • V • BZ

$8.00

### ENTREE SALADS

Add Grilled Chicken $5 / Add Sautéed Shrimp $8**

### MODERN WALDORF

Butter Lettuce, Arugula, Candied Walnuts, Blue Cheese, Red Grapes, Granny Smith Apples, Celery, with Maple Cider Vinaigrette • G • V • BZ

$13.95

### POACHED SALMON SALAD

Cold Poached Wild-Caught Salmon, topped with Dill Yogurt Sauce, on a Bed of Mixed Greens with Arugula, Cucumber, Asparagus, with Lemon Olive Oil Vinaigrette • G

$16.95

### MOROCCAN CHICKEN SALAD

Romaine Lettuce, Arugula, Tomato, Cucumber, Olives, Chopped Pistachios, Goat Feta, Moroccan-Style Dressing, topped with Yogurt Marinated Chicken, Crispy Spiced Garbanzo Beans • G

$13.95

### TERIYAKI TOFU SALAD

Japanese-Inspired Soba Noodle Salad with Napa Cabbage, Mizuna, Cucumber, Red Cabbage, Carrots, Green Onion, Edamame, Teriyaki-Glazed Tofu, with Creamy Miso Dressing • V • BZ

$12.95

## ENTREES

### CHEF’S PLATE (MARKET PRICED)

Feature of the Day Highlighting Fresh Seasonal Produce Focused on Sustainably Selected Fish or Quality Meats

### FIVE CHEESE BAKED PASTA

Penne Pasta in Tomato Cream Sauce with Ricotta, Fontina, Grana, Mozzarella, Gorgonzola. Topped with Buttered Breadcrumbs. Served with Broccolini • V

Add Grilled Chicken $5 / Add Sautéed Shrimp $8**

$13.95

### TEXAS RED RIBBON

Seared Texas Redfish Fillet with Orange Miso Glaze, Ginger Mashed Sweet Potatoes, Crispy Asian-Style Brussels Sprouts

$17.95

### COQ AU VIN RIESLING

Chicken Breast Braised in Riesling with Crème Fraîche, Cremini Mushrooms, Lemon, Tarragon, topped with Crispy Fried Capers. Served with Marble Potatoes and Sautéed Spinach • G

$15.25

### OMELET OF THE DAY

Three Egg Omelet made with Green Hen Farm Pasture-Raised Eggs, featuring Daily Offering of Fresh Seasonal Ingredients. Served with House Salad • G

$13.50

## SANDWICHES

Served with Housemade Chips. Substitute Simple Salad or Kennebec Fries $2

### GRILLED CHEESE

Sautéed Cremini Mushrooms, Shaved Brussels Sprouts, Granny Smith Apples, with Fontina and Gouda Cheese on Toasted Brioche • V • Add Applewood-Smoked Bacon $2

$12.50

### CUBAN-STYLE SANDWICH

Mojo-Marinated Berkshire Pork Shoulder, Applewood-Smoked Ham, Swiss Cheese, Dijon Mustard, Sliced Dill Pickle on Pressed Hoagie

$13.95

### 44 FARMS CHEESEBURGER

All-Natural 8 oz Texas-Raised 44 Farms Ground Beef Patty on Southern-Style Bun. Served with Hand-Cut Kennebec Fries Add Applewood-Smoked Bacon $2

$13.75

Add Green Hen Farm Pasture-Raised Fried Egg $2

### ROASTED BEET BURGER

Housemade Whole Grain Beet and Vegetable Patty, Avocado, Arugula, Goat Feta on Whole Wheat Bun. Served with House Salad with Lemon Vinaigrette • V • BZ

$13.25

### TURKEY SANDWICH

House-Roasted Turkey Breast, Eagle Mountain Cranberry Gold Gouda, Spinach, Tomato, Honey Mustard on Hippie Whole Grain Bread Add Applewood-Smoked Bacon $2

$13.95

## LUNCH

- **G** - Item can be prepared without gluten.
- **V** - Vegetarian Item
- **BZ** - Blue Zones Project® is a community-led well-being improvement initiative designed to make healthy choices easier through permanent changes to environment, policy, and social networks. To learn more, visit bluezonesproject.com
- **CUP** - Cup
- **BOWL** - Bowl
- **$4** - will be added for split plate.
- **** - Shellfish Allergy

Our kitchen uses nuts, dairy, eggs, shellfish, gluten, and the like. Please make your server aware of any and all food allergies at the table before ordering.