



448 Sawdust Road
The Woodlands, TX

832.663.9671

To Go MENU



Save time **ORDER ONLINE**

herbandbeet.com

Winter

MON-SAT
11A-9P

SUNDAY
10A-3P



2018/2019

TEXAS GREENS

\$12⁵⁰

Not Your Grandma's SALAD

HICKORY SMOKED COBB

crisp romaine lettuce • grilled chicken • avocado • house smoked bacon • tomato • blue cheese crumbles • deviled egg • smoked poblano dressing

THE BEETNIK

baby arugula • local beets • candied walnuts • artisan goat cheese • white balsamic vinegar • extra virgin olive oil

TEXAS BRISKET

crisp romaine lettuce • house smoked brisket • sweet tea bbq sauce • onion crisps • creamy buttermilk dressing

THE JACKALOPE

organic baby spinach • arugula • smoked jackfruit • jicama • sesame seeds • almonds • asian sesame dressing

HEALTH NUT

local kale • quinoa • avocado • green grapes • red bell peppers • almonds • toasted sunflower seeds • mint • citrus vinaigrette

SOUTHWESTERN STEAK SALAD

baby arugula • 44 farms grilled steak • roasted corn salsa • pumpkin seeds • cotija cheese • tortilla strips • cilantro-lime vinaigrette

THE BIG CHICKEN

choose: **crispy, grilled, or smoked chicken** • local mixed greens • roasted bell peppers • carrots • manchego cheese • tortilla strips • herb dijon dressing

CAJUN SHRIMP SALAD

baby spinach • blackened gulf shrimp • cucumber • tomato • red onion • champagne vinaigrette

Simple YET SATISFYING HOUSE GREENS

\$7⁵⁰

\$5 ADD-ONS

Don't forget to **BEEF UP YOUR GREENS**

CRISPY GRILLED OR SMOKED CHICKEN

44 FARMS GRILLED STEAK

TEXAS BRISKET

GRILLED SHRIMP

MARKET VEGGIES

SMOKED JACKFRUIT

OUR CLASSIC BEET

local mixed greens • local beets • ciabatta croutons • toasted sunflower seeds • herb vinaigrette

HAIL CAESAR!*

crisp romaine lettuce • parmesan reggiano • cornbread croutons • house made parmesan crisp • caesar dressing

POPEYE & OLIVE OIL

organic baby spinach • mandarin orange • red onion • white balsamic vinegar • extra virgin olive oil

WEDGE OF LIFE

baby iceberg wedges • tomato • blue cheese crumbles • champagne red onions • creamy buttermilk dressing

THE ROCKET

baby arugula • cucumber • pomegranate seeds • parmesan reggiano • rosemary balsamic vinaigrette

LONE STAR PLATE

\$12⁵⁰

Thyme to **CUSTOMIZE**

STEP 1

Choose your **PROTEIN**

- CRISPY, GRILLED OR SMOKED CHICKEN
- 44 FARMS GRILLED STEAK
- TEXAS BRISKET
- GRILLED SHRIMP
- MARKET VEGGIES
- SMOKED JACKFRUIT

STEP 2

Choose **TWO SIDES**

- BEET & SWEET CHIPS
- HERB ROASTED POTATOES
- MAC N' CHEESE
- CORNBREAD (1 SLICE)
- SWEET POTATO MASH
- MARKET VEGGIES
- SIDE CAESAR
- SIDE MIXED GREENS

\$5 SOUPS

- TEXAS ONION
with manchego cheese toast
- TOMATO BISQUE
local honey drizzle & ciabatta croutons
- CHICKEN TORTILLA
roasted corn salsa & crispy tortilla strips
- SOUP DU JOUR
"Mmm...That sounds good. I'll have that."

\$4 SIDES

- BEET & SWEET CHIPS
- CORNBREAD
- SWEET POTATO MASH
- HERB ROASTED POTATOES
- MAC N' CHEESE
- MARKET VEGGIES
ASK ABOUT OUR DAILY SELECTION

THE SANDWICH \$8⁵⁰

Served on a toasted local ciabatta bun with fresh greens, champagne red onions, and house-made herb remoulade.

Between **THE BUNS**

Choose your **PROTEIN**

- CRISPY, GRILLED OR SMOKED CHICKEN
- 44 FARMS GRILLED STEAK
- TEXAS BRISKET
- MARKET VEGGIES
- SMOKED JACKFRUIT

ADD-ONS +1 BACON / AVOCADO

+50¢ CHEDDAR CHEESE / CORN SALSA / ONION CRISPS / WHEAT BUN

\$5 BITES

AVOCADO BEET TOAST

beet hummus, avocado, cotija cheese, & balsamic glaze on toasted local ciabatta

FRIED EGG ROLLS

MAC N' CHEESE
mac n' cheese filled egg rolls with texas dipping sauce

SUN DEVILED EGGS

pasture raised eggs, deviled with house smoked bacon and paprika

BRISKET +1

brisket filled with manchego cheese, corn salsa & sweet chili sauce

\$5⁵⁰ TINY SPROUTS

E'S GRILLED CHEESE
CHICKEN NUGGIES

Served with Beet & Sweet Chips or Market Veggies



@herbandbeet

Seasonal MENU

\$12⁵⁰ TEXAS GREENS

DRUNKEN POPEYE

organic baby spinach • manchego cheese • spiced pecans • crispy chicken • house smoked bacon • champagne red onions • bourbon vinaigrette

THE WINTER BEETNIK

local kale • maple glazed beets • roasted apples • golden raisins • artisan goat cheese • apple walnut vinaigrette

\$5 BITES

THE G.O.A.T.

deep fried goat cheese & honey, sweet beet & apple chutney

BRUSSELS N' CHEESE

crispy brussels "au gratin", creamy parmesan, balsamic reduction

ADD-ON +1 BACON

\$8⁵⁰ SANDWICHES

NOTORIOUS P.I.G.

smoked pork shoulder • spicy bbq sauce • daikon-cabbage slaw • toasted local ciabatta bun

MAKE IT VEGETARIAN! TRY IT WITH JACKFRUIT!

THE HIPPIE MELT

grilled eggplant • charred poblano • roasted squash • arugula • fresh mozzarella • onion crisps • pesto mayo • toasted local ciabatta bun

That's right
WE CATER!

Whether you're a large business or need lunch for a small get together, we're here for you.

ASK A TEAM MEMBER FOR DETAILS

Herb & **BEET**
Local EATS • Fresh VIBES

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.