TEXAS GREENS

$12.75

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 +1
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 +1.5
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 +1
baby spinach • blackened gulf shrimp • cucumber • tomato • red onion • champagne vinaigrette

HOUSE GREENS

$8.50

$5 ADD-ONS "Beef Up" YOUR GREENS

CRISPY, GRILLED OR SMOKED CHICKEN | SMOKED JACKFRUIT | MARKET VEGGIES

Premium PROTEINS $6 ADD-ONS

TEXAS BRISKET | GRILLED SHRIMP | GRILLED TRI TIP STEAK | SMOKED SALMON

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 • local almonds • 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

$12.75

STEP 1

Choose your PROTEIN

CRISPY, GRILLED OR SMOKED CHICKEN
SMOKED JACKFRUIT
MARKET VEGGIES

Premium PROTEINS +1.5
GRILLED GULF COAST SHRIMP
GRILLED TRI-TIP STEAK
SMOKED TEXAS BRISKET
SMOKED SALMON

STEP 2

Choose TWO SIDES

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

Between THE BUNS

$8.50

THE SANDWICH

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

Choose your PROTEIN

CRISPY, GRILLED OR SMOKED CHICKEN
SMOKED JACKFRUIT, MARKET VEGGIES

Premium PROTEINS +1
GRILLED TRI-TIP STEAK, SMOKED BRISKET

+50¢ CORN SALSA | +50¢ ONION CRISPS | +1 CHEDDAR | +1 BACON | +1 AVOCADO

ADD OUR SIGNATURE BEET & SWEET CHIPS +2.5

$5 BITES

AVOCADO BEET TOAST
beet hummus, avocado, cotija cheese, and balsamic glaze on toasted local ciabatta

MAC EGG ROLLS
mac n' cheese egg rolls, "texas" dipping sauce

SUN DEVILED EGGS
local, pasture-raised eggs, deviled with house smoked bacon and paprika

BRISKET EGG ROLLS +$2
manchego cheese, roasted corn salsa, sambal dipping sauce

$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
ROSEMARY POTATOES
MAC N' CHEESE
SWEET POTATO MASH
SIDE MIXED GREENS

MARKET VEGGIES
ASK ABOUT OUR DAILY SELECTION

Make your own HOUSE PLATE

Choose any half-sized "House Green"
Pair with your choice of Soup

$10