

BREAKFAST

WEEKDAYS UNTIL 11 AM

LUNCH

WEEKDAYS AFTER 11 AM
SAT & SUN AFTER 2PM

BAGEL & CREAM CHEESE 5.75

House-made bagel w/ choice of two cream cheeses.

CHOOSE CREAM CHEESES:

PLAIN / CHIVE & ONION / SMASHED BERRY & HONEY /
LEMON ZEST & POPPY / ROASTED GARLIC & BLACK PEPPER

+ ADD EXTRA CREAM CHEESE FOR \$1

CLASSIC FRENCH TOAST 10.95

Challah bread, whipped butter, house-made berry compote and warm maple syrup.

BELGIAN WAFFLE 7.5

Made to order with whipped butter and warm maple syrup.

+ ADD FRIED CHICKEN \$4

+ ADD HOUSE-MADE BERRY COMPOTE \$1

BISCUITS & GRAVY 7.5

House-made buttermilk biscuit topped with sausage gravy and poached egg.

+ ADD FRIED CHICKEN FOR \$4

YOGURT PARFAIT 7.5

Vanilla bean yogurt with house-made granola, fresh fruit and seasonal fruit syrup.

LOADED SWEET POTATO HASH 11

Breakfast sausage, avocado, poached egg, sweet potato hash, onions, peppers.

BRIOCHE EGG SANDWICH 10.95

Fried egg, smoked bacon, smoked cheddar cheese on a warm brioche roll. Served with sweet potato hash.

+ ADD AVOCADO FOR \$1

TWO TEXAS BREAKFAST TACOS 9

Your choice of two large bacon or chorizo tacos, served with house-made red or green salsa on the side.

+ ADD AVOCADO FOR \$1

 SUBSTITUTE GLUTEN-FREE TORTILLAS FOR \$1

SERVED ALL DAY

PULLED PORK HUEVOS RANCHEROS 10.75

Slow roasted guajillo braised pulled pork, peppers and onions, crispy corn tortilla, salsa verde, cotija cheese and sunny side up egg.

FARMHOUSE SALAD 12.75

Roasted beets, red wine vinaigrette, honey-roasted peanuts, local goat cheese and house-pickled red onion.

MIXED GREEN SALAD 7.5

Mixed greens, house-made sourdough croutons, shaved radish, shaved parmesan.

CHOICE OF HOUSE-MADE DRESSING:

CHARRED CITRUS VINAIGRETTE / RED WINE VINAIGRETTE / RANCH

CAPRESE SALAD 12.5

Mixed field greens, marinated chicken, fresh mozzarella, oven-roasted tomatoes, pepita seeds and shaved onions served with house-made ranch.

CHICKEN CAPRESE SANDWICH 12.5

Marinated chicken, fresh mozzarella, basil pesto and oven-roasted tomatoes on house-made ciabatta.

HOTHOUSE SANDWICH 11.5

Marinated roasted seasonal veggies, local goat cheese, basil pesto and sprouts on toasted pita.

HAM & CHEESE MELT 10

Sliced country ham, smoked cheddar, house-made pickles and honey mustard on sourdough.

PICNIC FRIED CHICKEN TENDERS 12.5

Crispy, lightly battered chicken tenders with your choice of side.

CHOICE OF DIPPING SAUCE:

HOUSE BBQ / JALAPEÑO RANCH / DILL RANCH

FRIED CHICKEN SANDWICH 12.5

Crispy chicken breast on brioche roll with country dill ranch, smoked cheddar, smoked bacon, mixed greens, sprouts and house-made pickles.

HOUSE-MADE PIMENTO CHEESE SANDWICH 8.95

Pimento cheese, smoked bacon, sunflower sprouts on Texas toast.

GRILLED CHEESE SANDWICH 8.5

Smoked cheddar and caciochera on toasted sourdough.

+ ADD AVOCADO / FRIED EGG / SMOKED BACON (\$2 EACH)

+ ADD BASIL PESTO / OVEN-ROASTED TOMATOES (\$1 EACH)

PULLED PORK TACOS 9.95

Guajillo braised pulled pork, warm flour tortillas with avocado crema, pickled cabbage slaw and cotija cheese. Served with chips.

CHICKEN SALAD TARTINE 9.95

Marinated chicken, toasted almonds, dill, purple grapes on griddled wheat bread with mixed greens, pickled red onion and Restorative Farms microgreens.

SIDES

KETTLE CHIPS

POTATO HASH

SIMPLE SALAD

FRUIT SALAD

POTATO SALAD

KID'S MENU

Served with a mini order of kettle chips or fresh fruit salad.

GRILLED CHEESE 5

American cheese on Texas toast.

CHICKEN TENDERS 5

Lightly battered and fried tenders.

TOASTED PB & J 5

Open faced toast, schmear of crunchy peanut butter, house-made seasonal jam.

SMALL PLATES

AVAILABLE ALL DAY

ROASTED GARLIC HUMMUS 9.25

Shareable portion of roasted garlic and chickpeas, smoked paprika with warm pita and vegetable crudités.

AVOCADO TOAST 7.25

Smashed avocados, house-made lemon ricotta on griddled toast with Restorative Farms dressed microgreens.

PIMENTO CHEESE CROQUETTES 7.95

Crispy pimento cheese balls with ranch dipping sauce.

TOASTED PB & J 5

Open faced toast, schmear of crunchy peanut butter, house-made seasonal jam.

HOUSE-MADE JAM & TOAST 5

Toasted country loaf bread with whipped cream cheese and seasonal fruit jam.

SEASONED KETTLE CHIPS 3.5

House-cut kettle chips with signature seasoning and jalapeño ranch dipping sauce.

HOUSE-MADE BISCUIT 4

Whipped maple butter or house-made seasonal jam.

MAPLE-GLAZED CHICKEN BISCUIT 7.5

Southern style maple-glazed biscuit, spicy fried chicken, honey mustard and house-made pickles.

SWEET TREATS

AVAILABLE ALL DAY

FIRST DAY OF SCHOOL CINNAMON ROLLS 4

Butter-infused pastry rolled in cinnamon and sugar, sweet vanilla glaze.

TONI'S BANANA PUDDING 6

Vanilla bean banana pudding, house-made shortbread cookies and caramelized bananas.

HANDCRAFTED PIES 6.5

Made from scratch in our own White Rhino Bake Shop.

ASSORTED FRESH MUFFINS, SCONES, & COOKIES MKT

Warm fresh treats from our house bakery. Selection and prices vary daily.

BRUNCH

SATURDAY & SUNDAY UNTIL 2PM

CLASSIC FRENCH TOAST 10.95

Challah bread, whipped butter, house-made berry compote and warm maple syrup.

BELGIAN WAFFLE 7.5

Made to order with whipped butter and warm maple syrup.

+ ADD FRIED CHICKEN \$4

+ ADD HOUSE-MADE BERRY COMPOTE \$1

BISCUITS & GRAVY 7.5

House-made buttermilk biscuit topped with sausage gravy and poached egg.

+ ADD FRIED CHICKEN FOR \$4

YOGURT PARFAIT 7.5

Vanilla bean yogurt with house-made granola, fresh fruit and seasonal fruit syrup.

BAGEL & LOX 6

House-cured smoked salmon and fresh bagel, cream cheese, crispy capers, thick slices of tomato and shaved red onion.

TWO TEXAS BREAKFAST TACOS 9

Your choice of two large bacon or chorizo tacos, served with house-made red or green salsa on the side.

+ ADD AVOCADO FOR \$1

 SUBSTITUTE GLUTEN-FREE TORTILLAS FOR \$1

SERVED ALL DAY

PULLED PORK TACOS 9.95

Pulled pork, warm flour tortillas, avocado crema, pickled cabbage slaw and cotija cheese

+ ADD AVOCADO \$1

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LOADED SWEET POTATO HASH 11

Breakfast sausage, avocado, poached egg, sweet potato hash, onions, peppers.

BRIOCHE EGG SANDWICH 10.95

Fried egg, smoked bacon, smoked cheddar cheese on a warm brioche roll. Served with sweet potato hash.

+ ADD AVOCADO \$1

SMOKED SALMON BENEDICT 10.5

House-cured smoked salmon, english muffin, poached egg and hollandaise.

HAM & CHEESE MELT 10

Sliced country ham, smoked cheddar, house-made pickles and honey mustard on sourdough.

GRILLED CHEESE SANDWICH 8.5

Smoked cheddar and cacioavera on toasted sourdough.

+ ADD AVOCADO / FRIED EGG / SMOKED BACON (\$2 EACH)

+ ADD BASIL PESTO / OVEN-ROASTED TOMATOES (\$1 EACH)

CHICKEN CAPRESE SANDWICH 12.5

Marinated chicken, fresh mozzarella, basil pesto and oven-roasted tomatoes on house-made ciabatta.

FARMHOUSE SALAD 12.75

Roasted beets, red wine vinaigrette, honey-roasted peanuts, local goat cheese and house-pickled red onion.