

Breakfast & Lunch

100% Gluten - Free

MENU HOURS

8 a m - 2 p m Mon - Fri

8 a m - 3 p m Sat & Sun

SMALL PLATES

CHIA BOWL (V) 12

Coconut chia with seasonal fruits, coconut yogurt and housemade coconut granola.

CHIVE PANCAKES (V) 7

Crispy, savory, garlic chive pancakes with tangy soy sauce dipping sauce.

PAO DE QUEIJO (6) 7.5

Warm Brazilian parmesan cheese bread.

MEMELA (VEGAN OPTIONS) 6.5

Nicknamed "Oaxaca Pancakes", housemade thick corn tortillas with refried black beans, choice of queso Oaxaca or vegan mozzarella, and choice of chicken, roasted squash, or mushroom topping.

FOCACCIA OF THE DAY (V) 6.5

Housemade focaccia topped with seasonal vegetables & arugula

Add toppings: bacon +2, breakfast sausage +2, parmigiano reggiano +.75

CHICKEN & SAUSAGE GUMBO (DF) 12

New Orleans style chicken and sausage gumbo served with jasmine rice.

SIDES

SIDE EGG 3.5

BREAKFAST SAUSAGE PATTIES (2) 6.5

BAKED BACON (2) 6

GARLIC "CHEESE" GRITS (V) 4.5

SIDE CONGEE (V) 4.5

REFRIED BLACK BEANS (VEGAN OPTION) 4.5

TOASTED SOURDOUGH SLICE (V) 3

BISCUIT WITH CHOICE OF SPREAD (V) 4

SIDE SALAD (V) 5.5

SIDE OF LEMON THYME HERB BUTTER (V) 1

SIDE OF JAM (V) 1

SIDE GUMBO (DF) 6

FROM THE KITCHEN

SHRIMP & GRITS (DF) / MUSHROOM & GRITS (V) 17

Creamy garlic grits with creole seasoning and gulf shrimp **or** mushroom (v) blend.

MAPLE APPLE PECAN WAFFLE (DF) 15

Fluffy Belgian waffle topped with apples, pecans, maple syrup and coconut whipped cream. Waffle contains egg.

AUSTRALIAN MEAT OR MUSHROOM PIE (DF) 13.5

A common item at corner stores and school cafeterias in Australia - filled with carrots, onions, & ground beef **or** mushrooms with a side lemon arugula salad. Pie crust contains egg.

PAN EGGS (VEGETARIAN OPTION) 16

2 farm fresh sunny eggs with breakfast sausage & kielbasa **or** roasted squash & mushroom blend, cherry tomatoes, microgreens, and sourdough toast.

LAKSA (DF) 17

Singaporean staple spicy noodle curry with fish cakes, shrimp, soft boiled egg. A favorite breakfast for the locals.

BISCUITS & GRAVY (VEGAN OPTION) 15

Pork sausage or mushroom (v) dairy-free gravy on two fluffy vegan biscuits.

MUSHROOM CONGEE (VEGAN OPTION) 12

Congee simmered with miso mushroom blend and ginger. Served with optional soft boiled egg and chili crisp.

BREAKFAST SALAD (VEGAN OPTION) 13

Mixed greens, arugula, microgreens, seasonal vegetables, roasted pecans, and optional soft boiled egg. Choice of orange miso or lemon mustard vinaigrette dressing. add chicken pastor +6

MOO PING (DF) 13

A classic Thai street breakfast. (3) Marinated pork skewers. Served with sticky rice and a spicy sauce on the side

CHICKEN SALAD SANDWICH (DF) 11

Gluten-free ciabatta, chicken, apple, fennel, walnut, cranberries, dill, vegan mayo add side salad +4

B.A.T. CITY (DF) 11

Gluten-free ciabatta, bacon, arugula, tomato, vegan pecan pesto add egg +3.5 add side salad +4

JAPANESE GOLDEN CURRY (V) 12

Japanese inspired golden curry with potatoes, carrots, and onions served with rice add Katsu chicken +6 add Katsu pork +6 add miso mushroom blend (v) +3.5

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ESPRESSO & MORE

ESPRESSO SHOT 3.5

LATTE 5.5/6.5

CAPPUCCINO 4.5

CORTADO 4.5

MACCHIATO 4.5

DRIP COFFEE 4/4.5

CHAI LATTE 4.5/5.5

AZTEC MOCHA 5.5/6.5

GOLDEN MILK 4.5/5.5

Add a shot of espresso +\$2.20

BEET COCOA LATTE 4.5/5.5

Add a shot of espresso \$2.20

MUSHROOM STEAMER 5/6

HOT TEA POT 5

ALT MILK +.25

COCONUT, OAT, ALMOND

SWEETENERS/HOUSEMADE SYRUPS +.75

VANILLA, PANDAN, LAVENDER, HONEY

COCONUT CARAMEL, AGAVE

HOUSE DRINKS

BUTTERFLY PEA LEMONADE 4.5

Housemade lemonade with butterfly pea syrup.

TURMERIC GINGER TONIC 6

Coconut water, ginger, turmeric, maple, orange juice and lemon juice.

ORANGE OR GRAPEFRUIT JUICE 3.5

COLD BREW 4.5/5.5

THAI ICED TEA 4/5

THAI ICED COFFEE 4/5

Iced coffee with sweetened condensed milk

RAMBLER SPARKLING WATER 2

SPECIALTY DRINKS

ORANGE ESPRESSO 5

Espresso atop fresh orange juice. Perfect breakfast iced drink.

MIDNIGHT SKY 6

Espresso with charcoal, vanilla, your choice of milk. Served over ice.

DIRTY 6

Espresso shot on top of cold milk. This drink is all about the sensation of hot and cold, sweet and bitter.

BLACK SESAME STEAMER 6

Toasted black sesame maple syrup base with your choice of steamed milk.

Add a shot of espresso \$2.20

BUTTERFLY PEA MATCHA 6.5

Matcha with a touch of blue butterfly pea syrup.

HOJICHA MATCHA LATTE 6.5

Iced matcha with smoky hojicha tea syrup.

FROM THE BAKERY

CINNAMON ROLL (V) 6

Gluten-free and vegan warm rolls with vanilla glaze.

SEASONAL SCONE (V) 6.25

Gluten-free and vegan warm scone with glaze icing made with Texas fruit.

SOUR CREAM COFFEE CAKE 7

A buttery, cinnamon-swirled cake topped with a golden brown pecan streusel topping. Contains dairy.

SEASONAL BUNDT CAKE (DF) 6

Made with Texas fruit. Rotates with the season. Contains eggs.

SEASONAL OATMEAL BAR & WARM MILK (V) 6.5

Warm oatmeal bar with Texas fruit. Topped with grain free granola. Served with steamed milk