

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) 6.5

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 torillas 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

SOUP OF THE MONTH (V) 11

Rotating vegetable soup served with a side of sourdough toast.

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 SOUP (V) 4.5

SIDE OF LEMON THYME HERB BUTTER (V) 1

SIDE OF JAM (V) 1

FROM THE KITCHEN

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

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

MAPLE STRAWBERRY PECAN WAFFLE (DF) 15

Fluffy Belgian waffle topped with ripe Texas strawberries, 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 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 and shrimp. 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 or side soup +4

B.A.T. CITY (DF) 11

gluten-free ciabatta, bacon, arugula, tomato, vegan pecan pesto
add egg +3.5

add side salad or side soup +4

SWEET POTATO GNOCCHI (VEGAN OPTION) 11

sweet potato gnocchi tossed in a garlic sage vegan butter, topped with dill & spinach, and choice of bacon or mushroom blend (vegan) or both +4.5
add parmigiano reggiano +1.5

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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, AGAVE

SPECIALTY DRINKS

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.

ORANGE ESPRESSO 5

Espresso atop fresh orange juice. Perfect breakfast iced drink.

HOJICHA MATCHA LATTE 6.5

Iced matcha with smoky hojicha tea syrup.

SESAME LATTE 6

Toasted black sesame maple syrup paste 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.

HOUSE DRINKS

BUTTERFLY PEA LEMONADE 4.5

Housemade lemonade with butterfly pea syrup.

TURMERIC GINGER TONIC 6

Coconut water, ginger, turmeric, 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

RAMBLER SPARKLING WATER 2

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