

SMALL PLATES

CANOPY SNACK PLATE	16
apple smoked bacon-wrapped duck breast and apricot, shrimp fritters, lamb kefta with tzatziki	
HOUSTON DAIRYMAIDS CHEESE PLATE	14
fig jam, mixed nuts, local honey, crostini	
ROASTED VEGGIES	7
tri-color cauliflower, broccoli, fingerling potatoes, heirloom carrots, saffron aioli	
SMOKED RED PEPPER HUMMUS	8
kalamata olives, cucumbers, grilled flatbread	
MAC AND CHEESE	9
white cheddar, scallions, bacon	
EGGPLANT & PORTOBELLO MUSHROOM FRIES	8
spicy harissa sauce	
CRAB CAKES OVER FRIED GREEN TOMATOES	15
scallion remoulade, jalapeño chimichurri	
FIVE SPICE & RICE FLOUR CRUSTED CALAMARI	11
sweet chile sauce, wasabi aioli	
B-3 OLE DAD FARMS GREEN EGGS & HAM	7
deviled eggs with kale tint, prosciutto chips	
ANCHO BBQ BRISKET SLIDERS	12
pickled jalapeños, lil onions rings	

EGGS ALL DAY

JUMBO LUMP CRAB OMELET	12
avocado, brie; served with wheat berry, fennel, arugula salad	
CANOPY QUICHE	16
farm greens, caramelized onions, cheddar; served with a salad of baby spinach, radicchio, grapefruit, almonds, white balsamic vinaigrette and quinoa-couscous salad	
SMOKED SALMON PLATE	14
house made bagel chips, two hardboiled eggs, capers, red onion, sour cream, sliced tomatoes	

SALADS

SHAVED CHIOGGIA BEET & KALE	11
shaved carrots, stilton cheese, toasted hazelnuts, champagne-pomegranate-molasses vinaigrette	
SPRING STRAWBERRY	12
frisee, radicchio, endive, candied walnuts, avocado, crispy shallots, goat cheese, creamy poppy seed dressing	
CANOPY TRIO	16
farro vegetable with feta and pine nuts; shaved fennel and citrus salad; lemon caper tuna salad with bagel chips	
CRAB REMOULADE	18
watercress, pear tomatoes, french feta, basil, mint, red onions, cucumbers, pumpkin seeds, sea salt, olive oil, white balsamic vinegar	
BABY SPINACH	14
pulled chicken, apples, roasted grapes, toasted pecans, bleu cheese, banyuls vinaigrette	
FRIED CHICKEN	15
butter lettuce, radicchio, watercress, cucumbers, tomatoes, cheddar, bacon, ranch	
MEDITERRANEAN SHRIMP	16
lemon-poached shrimp, mixed greens, roasted red pepper, french green beans, red onions, cucumbers, burrata-olive tapenade bruschetta, lemon-pink peppercorn vinaigrette	
TIMBERLINE	14
mixed greens, grilled chicken breast, cherry tomatoes, avocados, jicama, roasted corn-black bean salsa, crispy tortilla strips, tomato-jalapeño vinaigrette	



canopy

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ENTREES

LIZ'S VEGAN BUCKWHEAT NOODLES	17
baby bok choy, mushrooms, snow peas, red peppers, carrots, ginger, bean sprouts, red onion, spicy lemongrass-coconut sauce	
HERBED PANKO-CRUSTED EGGPLANT STACK	17
ratatouille, sautéed spinach, goat cheese, kalamata olives, cannellini beans, arugula, pesto	
ROASTED ROSEMARY-LEMON CHICKEN BREAST	20
truffle mushroom risotto, grilled vegetable skewers, balsamic agro dolce sauce	
BLACKENED RAINBOW TROUT	25
roasted spaghetti squash, grilled asparagus, warm bacon-sherry vinaigrette	
GRILLED TANDOORI-SPICED SALMON	24
lentil-basmati pilaf, oven roasted tomatoes, sautéed spinach, ginger-mango chutney	
COUNTRY-FRIED PORK LOIN	24
orzo mac and cheese, french green beans, andouille sausage gravy	
GRILLED BEEF TENDERLOIN	30
garlic-herb mashed potato, grilled asparagus, creamy green peppercorn sauce	

HOUSE FAVORITES

BLT PIZZA	12
marinara, bacon, roasted tomatoes, arugula, parmesan, smoked mozzarella	
BLACK HILL RANCH PULLED PORK TOSTADAS	14
black beans, cheddar cheese, lettuce, pico de gallo, chipotle crema	
CRISPY CHICKEN BREAST SANDWICH	15
applewood smoked bacon, bibb lettuce, red onions, tomatoes, avocado and blue-cheese ranch on a wheat challah bun; served with canopy potato chips	
LOCAL GRASS-FED BEEF BURGER	14
lettuce, tomatoes, onions, pickles on a house-made wheat challah bun; served with french fries	
TEXAS T-KOBE RANCH BEEF DAWG	13
grass-fed beef chili, cheddar, sautéed jalapeños & onions; served with french fries	

add two eggs 3

JOIN US IN THE WOODBAR FOR DAILY HAPPY HOUR, 3-7 PM

20% gratuity will be added to parties of 8 or more \$3.00 split plate charge