



SMALL PLATES

B-3 OLE DAD FARMS GREEN EGGS & HAM	7
deviled eggs with kale tint, prosciutto chips	
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	
FIVE SPICE & RICE FLOUR CRUSTED CALAMARI	11
sweet chile sauce, wasabi aioli	

SALADS

CURLY KALE	12
goat cheese crostini, shaved fennel, pea shoots, carrots, cranberries, hazelnuts, champagne pomegranate vinaigrette	
FRIED OYSTER CAESAR	16
crispy cornmeal crusted oysters, romaine, hearts of palm, roasted pear tomatoes, rye crisps, radish, fried capers	
CANOPY TRIO	15
farro and vegetable with feta & pine nuts; shaved fennel & citrus; lemon caper tuna; house made bagel chips	
SMOKED SALMON	17
arugula, greens, hardboiled eggs, capers, red onion, sour cream, sliced tomatoes, bagel chips	
FRIED CHICKEN	16
butter lettuce, radicchio, watercress, cucumbers, tomatoes, cheddar, bacon, ranch	

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	
QUICHE	16
farm greens, caramelized onions, cheddar; salad of baby spinach, radicchio, grapefruit, almonds, white balsamic vinaigrette	
CRISPY CHICKEN BREAST SANDWICH	15
smoked bacon, bibb lettuce, red onion, tomatoes, avocado and blue-cheese ranch on a wheat challah bun; potato chips	
LOCAL GRASS-FED BEEF BURGER	14
lettuce, tomatoes, red onion, pickles on a wheat challah bun; served with french fries	
BLACK HILL RANCH PULLED PORK TOSTADAS	14
black beans, cheddar cheese, lettuce, pico, chipotle crema	
JUMBO LUMP CRAB, AVOCADO, BRIE OMELETTE	15
grilled asparagus, wheat berry, fennel, arugula salad	

ANCHO BBQ BRISKET SLIDERS	12
pickled jalapeños, lil onion rings	
BLT FLATBREAD PIZZA	12
bacon, arugula, tomatoes, parmesan, mozzarella	
CRAB CAKES OVER FRIED GREEN TOMATOES	15
scallion remoulade, jalapeño chimichurri	
HOUSTON DAIRYMAIDS CHEESE PLATE	16
fig jam, mixed nuts, local honey, crostini	
SOUP	5/8
daily offerings; ask your server	
CRAB REMOULADE	18
watercress, seasonal tomatoes, french feta, basil, mint, red onion, cucumbers, pumpkin seeds, sea salt, olive oil, white balsamic vinegar	
BABY SPINACH	14
pulled chicken, apples, roasted grapes, toasted pecans, bleu cheese, banyuls vinaigrette	
GRILLED SHRIMP	16
mixed greens, edamame, carrots, red onion, cucumbers, avocado, candied lemon, herbs, ginger-sesame vinaigrette	
TIMBERLINE	14
mixed greens, grilled chicken breast, pear tomatoes, avocados, jicama, roasted corn-black bean salsa, crispy tortilla strips, tomato-jalapeño vinaigrette	
BUTTER HERB SEARED SCALLOPS	25
bacon corn salad, grilled fennel, creamy scallion tarragon sauce, balsamic glaze	
GRILLED TANDOORI-SPICED SALMON	24
lentil-basmati pilaf, oven roasted tomatoes, sautéed spinach, ginger-mango chutney	
ROASTED ROSEMARY-LEMON CHICKEN BREAST	20
truffle mushroom risotto, grilled vegetable skewers, balsamic agro dolce sauce	
COUNTRY-FRIED PORK LOIN	24
mashed potatoes, sautéed green beans, tomato cucumber salad, andouille sausage gravy	
ANCHO BEER BRAISED SHORT RIB	27
sautéed farm greens, crispy corn poblano cake	

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