

prasino

breakfast until 3:00pm

starters

steel-cut oatmeal pecans, brown sugar, fruit preserve <i>v gf</i>	6
greek yogurt fresh berry, granola w/ nuts, honey, mint <i>vg gf</i>	9
avocado toast 9 grain bread, spiced chutney poached eggs, giardiniera, feta	15

sides

pancakes	6
bacon, sausage, ham	
chicken apple sausage, chorizo seitan	6
multi-bagel & cream cheese	6
fresh fruit <i>v gf</i>	7
red skin breakfast potatoes <i>v gf</i>	5
sweet potato hash <i>v gf</i>	7
egg whites <i>vg</i>	4
additional egg <i>vg gf</i>	3
substitute gluten free bread	5
substitute egg whites	3

eggs

two eggs your way <i>gf</i>	8
add meat	+3
garden skillet tomatoes, zucchini, onions, mushrooms peppers, potatoes, spinach, jack cheese, spicy salsa <i>vg gf</i>	13
austin texas jalapeno com biscuits, bacon, avocado, cilantro, chorizo gravy	13
chicken chilaquiles salsa, guac, tortilla, cotija, sour cream	13
short rib skillet peppers, onions, cheddar, potatoes	13
green chili pork skillet potatoes, salsa verde, white cheddar	13
jump start tacos egg whites, avocado, cotija, salsa, tortilla	10
egg cheese sandwich bacon, jack cheese grilled bread, tomato, butter lettuce, aioli	11

omelets *gf*

hippie spinach, basil, goat cheese, tomato jam <i>vg</i>	11
classic ham & swiss, herbs	11
guapo green chili pork, cotija cheese, guacamole, spicy salsa	12
veg out chef's pick seasonal vegetables, white cheddar cheese <i>vg</i>	10
maine lobster truffle hollandaise	18

eggs benedict all english muffins are multi-grain

traditional english muffin, ham, poached eggs, hollandaise	11
crab cake poached eggs, hollandaise	13
paris pretzel croissant, ham, brie, poached eggs, truffle hollandaise	13

cakes, crepes & toast *vg*

prasino cakes choice of buttermilk, multi-grain gluten free	10
berry-liscious cakes raspberry coulis, fresh berries	11
florentine crepes scrambled eggs, spinach, onions, tomatoes, feta, hollandaise	11
strawberry banana crepes hazelnut chocolate sauce	12
stuffed french toast raspberry, sweet cream, brioche	11
pretzel croissant french toast white chocolate, salted caramel	12
healthy french toast multi-grain bread, egg whites, fresh berries	11

lunch from 11:00am

starters

blackened hummus creole vin., crudités & blknd pita	13
tuna tartare avocado, wonton, firecracker sauce	15
p.e.i. mussels white wine, garlic chili butter, cilantro	16
lobster avocado mango salsa, chili beurre blanc	18
sesame crusted ahi tuna chinese salad, ginger soy vin.	16
wood fire grilled wings chili garlic oil, spicy feta dip	13

taco

chorizo seitan pico de gallo, avocado <i>v</i>	13
short rib pico de gallo, cotija, avocado <i>gf</i>	13
fish jalapeno, jicama, lime, cilantro <i>gf</i>	13
shrimp avocado, candied fresno, cilantro <i>gf</i>	13
achiote chicken cabbage slaw, chipotle aioli, mango salsa	13

flat bread

bacon caramelized onion, white cheddar, thyme	10
margherita pesto, mozzarella, tomato, basil <i>vg</i>	10
farm cheese blend, truffle honey, chives <i>vg</i>	10
pepperoni mozzarella, san marzano tomato sauce	10

green

greek feta, cucumber, olives, tomato, herb, lemon, peppers	6/9
prasino berries, orange supreme, sunflower seeds, goat cheese, onion	6/10
kale & spinach caesar parmesan, lemon, anchovies mushrooms, garlic crumb	6/10
roasted beet goat cheese, candied pecan, orange supreme	7/11

big

salmon pesto, mediterranean pico, arugula, spinach, evoo	20
chicken breast evoo, grilled tomato, petite salad, herbs <i>gf</i>	14

hands on

prasino burger smoked gouda, tomato jam, arugula, pickled onion	15
chicken caprese tomato, arugula, mozzarella, pesto, ciabatta	15
turkey burger bleu chz, sautéed onion, apples, spinach, multi-grain	15
steak white cheddar, tomato, sweet onion, chimichuri, ciabatta	15
newman farms pork burger brioche, havarti, bacon butter lettuce, sweet & sour pickled onions, cracked mustard sauce	15

sides

sea salt & pepper chips <i>v gf</i>	4
seasonal vegetables <i>v gf</i>	6
truffled potatoes aioli, chives, cotija <i>vg gf</i>	8
fresh fruit <i>v gf</i>	7
cauliflower gratin chives & parmesan <i>vg gf</i>	8

soup of the day

cup	5
bowl	7

*substitute gluten free bread 5

prasino

dinner from 5:00pm

starters

blackened hummus	creole vin., crudités & blackened pita	13
tuna tartare	avocado, wonton, firecracker sauce	15
p.e.i. mussels	white wine, garlic chili butter, cilantro	16
lobster avocado	mango salsa, chili beurre blanc	18
sesame crusted ahi tuna	chinese salad, ginger soy vin.	16
wood fire grilled wings	chili garlic oil, spicy feta dip	13
crispy shrimp,	buffalo vinaigrette, bleu cheese mousse	13

flatbreads

bacon	caramelized onion, white cheddar, thyme	10
margherita	pesto, mozzarella, tomato, basil vg	10
farm	cheese blend, truffle honey, chives vg	10
pepperoni	mozzarella, san marzano tomato sauce	10

tacos

chorizo seitan	pico de gallo, avocado v	13
short rib	pico de gallo, cotija, avocado gf	13
fish	jalapeno, jicama, lime, cilantro gf	13
shrimp	avocado, candied fresno, cilantro gf	13
achiote chicken	cabbage slaw, chipotle aioli, mango salsa	13

sides

roasted potatoes	paprika, oregano	4
seasonal vegetables	v gf	6
truffled potatoes	aioli, chives, cotija vg gf	8
cauliflower gratin	chives & parmesan vg gf	8

soup of the day

cup	5
bowl	7

dessert

molten chocolate cake	caramel sauce candied pecans served a la mode vg gf	8
ice cream & sorbet	see server for seasonal flavors	5

sushi

killer dragon roll	shrimp tempura, crab, cucumber, unagi avocado, dragon sauce, unagi sauce	18
lava roll	spicy tuna, blue crab, avocado, panko, fire cracker sauce	18
spicy tuna roll	jalapenos, sriracha, yellow pickles, sprouts cucumber, topped with avocado	18
geisha roll	shrimp, cucumber, avocado, topped with tuna yellow pickle, radish sprouts, mango & unagi sauce	18
spicy salmon roll	california roll topped with avocado spicy salmon salad	18
vegan roll	tofu, jalapeno, ginger, daikon radish, avocado cucumber skin, topped with a lime & mango chili sauce	16

entree

st. louis pork steak	fitz's root beer bbq sauce jalapeno corn biscuit, crisp apple slaw	21
pappardelle	chicken confit, oven roasted tomato squash, spinach, garlic butter	22
atlantic salmon	honey onion marmalade sweet wine risotto, sautéed asparagus	29
lobster ravioli	maine lobster, escarole, squash mascarpone crème	30
scallops	arborio rice, fresno chili, sweet corn baby spinach, aged cheddar	33

wood fire gilled

bricked ½ chicken	lemon, garlic, parsley, wine roasted potatoes, greens	29
filet	red potato hash, mushroom, kale, garlic clove bleu cheese, dijon crème	35

green

greek	feta, cucumber, olives, tomato, herb, lemon, peppers	6/9
prasino	berries, orange supreme, sunflower seeds, goat cheese, onion	6/10
kale & spinach caesar	parmesan, lemon, anchovies mushrooms, garlic crumb	6/9
roasted beef	goat cheese, candied pecan, orange supreme	7/11

hands on

prasino burger	smoked gouda, tomato jam, arugula, pickled onion	15
chicken caprese	tomato, arugula, mozzarella, pesto, ciabatta	15
turkey burger	bleu chz, sautéed onion, apples, spinach, multi-grain	15
steak	white cheddar, tomato, sweet onion, chimichuri, ciabatta	15
newman farms pork burger	brioche, havarti, bacon butter lettuce, sweet & sour pickled onions, cracked mustard sauce	15