



SNACKS

Fire-Roasted Brussels Sprouts Glazed with sweet chili sauce	7
Cajun Chickpeas Tossed with homemade Cajun dressing	4
Cocktail Meatballs Topped with mozzarella and marinara	7
Parmesan Roasted Cauliflower Tossed with garlic, olive oil, rosemary, caramelized onion	6
Caramelized Onion Dip With bacon crumbles and served with seasoned homemade potato chips	7

SMALL PLATES

Baked Goat Cheese Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots. Served with toasted baguette.	13
Fruit and Cheese Artisanal cheeses, seasonal fruits, and a cracker medley	11
Bayou Beignets Crispy fritters of shrimp, crab, jalapeño sausage, and corn. Served with chipotle cream sauce	11
Crab Cakes Topped with sweet roasted corn and chipotle chili sauce on a bed of baby greens	13
Homemade Hummus Choice of Tuscan or jalapeño hummus with toasted pita bread Add carrot and cucumber strips	8 2
Smoky Spinach Artichoke Dip Served with homemade tortilla chips, pico de gallo and tzatziki	12

GREENS & BOWLS

Add Proteins:

Grilled chicken breast +3
Sautéed shrimp +4
Grilled salmon +5
Seasoned lamb and beef +3
Tofu +4

The Cardinal Cobb 14
Crunchy chicken, egg, bacon, red onion, tomato, and avocado drizzled with chunky feta jalapeño dressing

Trio Salad 13
Your choice of two of the following: chicken salad, tuna salad, or seafood salad. Served with black bean orzo pasta salad and pita triangles

Power Bowl 16
Two organic quinoa and kale patties garnished with honey habanero aioli, herb basmati rice, topped with black beans and pico de gallo, guacamole and seasonal vegetables

Grilled Salmon Wedge 16
Grilled salmon over iceberg lettuce with chunky feta jalapeño dressing and orzo pasta salad

Beef Tenderloin Fajita Salad 16
Mixed greens and tomato tossed in chunky feta jalapeño dressing and topped with beef tenderloin, avocado and homemade tortilla strips

Roasted Veggie Quinoa Salad 12
Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower on kale with a lemon zest and roasted garlic vinaigrette

The Greek 10
Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onion, feta, and herb-roasted garlic vinaigrette on mixed greens with pita croutons

Vegan Mediterranean Fusion Bowl 13
Basmati lentil rice with ginger-glazed Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin-cilantro aioli

Tropical Mango Salad 12
Mixed greens, arugula and jicama tossed in a chili lime vinaigrette and topped with fresh avocado

Kale Salad 11
Fresh kale topped with golden raisins, dried cranberries, Parmesan and candied walnuts in a lemon zest roasted garlic vinaigrette

Brussels Sprouts and Goat Cheese Salad 13
Roasted honey soy-glazed Brussels sprouts, goat cheese fritters, red pepper flakes, and mixed greens

FRESH HOMEMADE SOUPS & SIDES

Creamy Baked Potato Soup 5
Includes bacon crumbles and topped with cheddar and chives

Cuban Black Bean Soup 5
Topped with crumbled feta and pico de gallo

Chicken Tortilla Soup 5
Topped with tostada strips, cheddar, and avocado

Iceberg Wedge or House Salad 5

Some dishes may contain nuts or other ingredients such as shellfish. Please inform your server of any food allergies.

BURGERS

A gluten-free bun may be substituted for \$3.

All burgers are topped with mayo, lettuce, pickles, onion, and tomato and served with seasoned hand-cut fries.

The OG Angus beef patty topped with cheddar	13
Bellaire Bacon Jam Caramelized onion, bacon jam, and provolone	14
Bistro Chipotle Cheese Applewood-smoked bacon, avocado and cheddar	14
The Garden Burger Kale and quinoa patty, avocado, black beans, pico de gallo, and provolone	13
The Crispy Chicken Spicy fried chicken, avocado, and chipotle chili sauce.	13

SANDWICHES, WRAPS & TACOS

Beef Tenderloin Steak Sandwich Provolone, caramelized onions, mushrooms, bell peppers and horseradish aioli. Served with hand-cut fries	13
Gyro Pita Seasoned lamb and beef with tomato, onion and our signature tzatziki. Served with hand-cut fries	12
Sonoma Chicken Salad on Wheat All-natural chicken, walnut, apple, celery, arugula and mayo. Served with black bean orzo pasta salad	11
Baja Chicken Wrap All-natural chicken, whole wheat tortilla, avocado, Cuban black beans, tomato and chipotle chili sauce. Served with an iceberg wedge salad	13
Classic Club Ham, turkey, applewood-smoked bacon, cheddar, lettuce, mayo and tomato. Served with hand-cut fries	12
Mediterranean Wrap Whole wheat tortilla, seasoned lamb and beef, tomatoes, onions, lettuce and tzatziki. Served with an iceberg wedge salad	12
Grilled Eggplant Pita Grilled eggplant, roasted red bell pepper, arugula, provolone cheese, and jalapeño hummus. Served with black bean orzo pasta salad	11
Tejas Tacos With Slaw and Black Beans Choice of corn or flour tortilla. 3 per serving.	
Spicy Beef Tenderloin	13
Spicy Shrimp	14

WOOD STONE PIZZAS

A gluten-free and vegan cauliflower pizza crust may be substituted on any of our pizzas for \$3.

Truffle Mushroom Button and portobello mushrooms, crushed red pepper, homemade basil pesto marinara sauce, fresh mozzarella and Parmesan, topped with arugula and a fried egg	14
Pesto Margherita Cherry tomatoes, fresh mozzarella, arugula and fresh homemade basil pesto	13
Mediterranean Gyros Gyro meat, grilled onions, roasted red bell peppers, Kalamata olives, fresh mozzarella, and homemade marinara sauce. Topped with tzatziki sauce and fresh basil	14
Hickory Grilled all-natural chicken, applewood-smoked bacon, pineapple, red onion, fresh mozzarella and hickory sauce	14

BIG PLATES

Pork Chops With Bacon Jam Pork chops smothered with a coffee bacon jam and served with crispy sweet potato shoestring fries	22
Gyros Plate Slices of savory seasoned lamb and beef, our signature tzatziki, jalapeño hummus, lettuce, tomato, and onion with hand-cut fries and warm pita	16
Kabob Plate Tender and juicy skewers of beef tenderloin, grilled all-natural chicken or a combination of both with herb basmati rice, seasonal vegetables, and warm pita	17
Lemon Pasta Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes and garlic toast and your choice of grilled chicken or sautéed shrimp	17
Poblano Grilled Chicken All-natural chicken, whipped potatoes with roasted poblano mushroom cream sauce, French green beans and warm pita	16
Mediterranean Salmon Grilled salmon with feta and guacamole served with butternut squash, French green beans and warm pita	19
Ma...The Meatloaf? Homemade Certified Angus Beef meatloaf, whipped potatoes with roasted poblano mushroom cream sauce, and French green beans	15
Rainbow Trout Pan-seared rainbow trout with roasted vegetable quinoa and sautéed seasonal vegetables	20
Shrimp with Cauliflower "Grits" Smoked mashed cauliflower and gouda grits infused with truffle oil and served with sautéed shrimp	17
Southern Chicken-Fried Chicken Crispy all-natural chicken breast, whipped potatoes with roasted poblano mushroom cream sauce, French green beans and garlic toast	16
Blackened Salmon Spicy Cajun-blackened salmon served with basmati rice and sautéed seasonal vegetables	19
Eggplant Caprese Stack Lightly-breaded eggplant, tomato, yellow squash, portabello mushroom, mozzarella cheese, and basil drizzled with marinara and olive oil. Served over warm spinach and lentils	16
Southwestern Pasta Angel hair pasta with black beans, tomatoes, bell peppers, and jalapeños with creamy chipotle alfredo and cilantro and your choice of grilled chicken or sautéed shrimp	17
The Chicken '401 All-natural chicken topped with sun-dried tomato curried apricot and walnut cream sauce. Served with basmati lentil rice, sautéed seasonal vegetables and warm pita	16

Garden and Goat Brussels sprouts, goat cheese, caramelized onions, fire-roasted red bell peppers, crushed red pepper, Parmesan and balsamic reduction	14
Rustica Jalapeño sausage, fire-roasted red bell pepper, mushrooms, fresh mozzarella and homemade marinara sauce	14
Shrimp and Mango Sautéed shrimp, cherry tomatoes, fresh mozzarella, and fresh homemade basil pesto. Topped with diced fresh mango, feta cheese, arugula and drizzled with honey habanero sauce	15
Pepperoni Pepperoni, fresh mozzarella, and homemade marinara sauce	13