



canopy

SMALL PLATES

SMOKED RED PEPPER HUMMUS	9
olives, cucumbers, grilled flatbread	
BURRATA TOAST	14
housemade sourdough, crispy brussels sprouts, burrata, hazelnuts, honey	
GREEK FLATBREAD PIZZA	12
artichokes, red peppers, red onions, olives, feta	
ROASTED VEGETABLES	9
tri-color cauliflower, broccoli, fingerling potatoes, heirloom carrots, saffron aioli	
MAC AND CHEESE	10
white cheddar, scallions, bacon	
FIVE SPICE & RICE FLOUR CRISPY CALAMARI	11
sweet chile sauce, wasabi aioli	
CANOPY CAMPECHANA	15
crab & shrimp, spicy tomato sauce, cilantro, avocado, plantain chips	
PULLED CHICKEN FLAUTAS	9
street corn, mexican farm cheese, poblano crema	
PATTY MELT SLIDERS	14
jalapeño cheddar bread, caramelized onions	
HOUSTON DAIRYMAIDS CHEESE PLATE	16
crostini, fruit, nuts, local honey	

ENTREES

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 onion, cheddar; crispy potatoes + baby spinach, radicchio, grapefruit, almonds, white balsamic vinaigrette	
JUMBO LUMP CRAB, AVOCADO, BRIE OMELETTE	20
grilled asparagus, wheat berry, fennel ~ arugula salad	
LOCAL GRASS-FED BEEF BURGER	14
lettuce, tomatoes, red onion, pickles, wheat challah bun, french fries	
BLACK HILL RANCH PULLED PORK TOSTADAS	14
black beans, cheddar, lettuce, pico, chipotle crema	

GREENS & GRAINS

CURLY KALE SALAD	11
shaved butternut squash, dried cranberries, candied pecans, pomegranate seeds, fig balsamic vinaigrette	
BEET SALAD	12
roasted chioggia beets, arugula, frisee, spiced pepitas, apples, goat cheese, tamarind vinaigrette	
GRAINS BOWL	13
wheatberry, quinoa, pomegranate seeds, watermelon radish, oranges, red onions, brussels sprouts, citrus vin	
ADD ON ABOVE ITEMS	
<i><u>add grilled chicken 4.50, shrimp 6.00, salmon 9.00</u></i>	
SMOKED SALMON PLATE	17
tomato, eggs, capers, red onion, sour cream, bagel chips	
BABY SPINACH SALAD	14
pulled chicken, apples, red grapes, toasted pecans, frisee, stilton bleu cheese, banyuls vin	
CRAB REMOULADE	20
watercress, sliced seasonal tomatoes, french feta, basil, mint, cucumbers, pumpkin seeds, crostini	
FRIED CHICKEN SALAD	16
butter lettuce, radicchio, watercress, cucumbers, tomatoes, cheddar, bacon, ranch	
MIMI	15
greens, grilled chicken breast, tomatoes, avocado, jicama, black bean corn salsa, tortilla strips, tomato jalapeño vin	

GARLIC HERB SEARED SCALLOPS	23
arugula-shitake-butternut squash risotto, grilled asparagus, crispy leeks, balsamic gastrique	
PANKO CRUSTED FRIED SHRIMP	22
bacon cheddar grits, sautéed farm greens, franks red hot sauce	
GRILLED TANDOORI-SPICED SALMON	24
lentil ~ basmati pilaf, oven roasted tomatoes, sautéed spinach, ginger ~ mango chutney	
PAN ROASTED CHICKEN	20
goat cheese and herb stuffed breast, sautéed green beans, yukon gold mashed potatoes, pan jus	
DRY RUBBED BONE IN PORK CHOP	26
corn bread pudding, bacon glazed brussels sprouts ~ caramelized onions, smoked apple maple compote	



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