

# Forthright

SUMMER

## POWER LUNCH / 11AM-5PM

SOUP DU JOUR	Bowl of soup, toasted bread	6.5
SUPER FOOD BOWL	w/grilled salmon +.5 w/grilled free-range chicken +4 Quinoa, kale, avocado, shredded carrots, shaved beets, sprouts, chopped almonds, orange ginger dressing	10
TOASTS	w/2 eggs +3 w/GF bread +1	
WILD MUSHROOM TOAST	Thick-cut toast, wild mushrooms, crème fraîche, chives	8.5
AVOCADO TOAST	Thick-cut toast, smashed avocado, pepitas	8.5
SUMMER TOMATO + GOAT CHEESE TOAST	Confit local tomato, local goat cheese, pickled red onion, basil, extra virgin olive oil	8.5
SALADS	w/grilled salmon +.5 w/grilled free-range chicken +4 w/fried goat cheese +4	
KALE CAESAR	Kale, house made Caesar dressing, Parmesan, cherry tomatoes, croutons, pepitas	9.5
GREENS AND BERRIES	Mixed greens, fresh berry, candied walnuts, cucumber, red onion, strawberry tarragon dressing	9.5
NIÇOISE SALAD	Herbed greens, haricot verts, red potato, egg, red onion, cherry tomatoes, niçoise olives	9.5
CONFIT TOMATO + AVOCADO	Mixed greens, confit local tomatoes, avocado, pumpkin seed, cucumber, vinaigrette	9.5
SANDWICHES	w/GF bread +1 w/french fries +2.5 w/chips +2 w/herbed salad and tomato +3	
HOUSE PIMENTO	House made pimento cheese, jalapeño jam, pickles, sourdough	9
TURKEY BLT	House roasted turkey breast, bacon jam, tomato, mustard aioli, herbed greens, sourdough	9.75
FRENCH PICNIC	Ham, local goat cheese, pesto, tomatoes, baguette	9.5
CROQUE-MONSIEUR	Roasted ham, whole grain mustard, gruyère, Rosemary bechamel, sourdough	10.5
THE ITALIAN	Soppressata, capocola, prosciutto, dressed lettuce and tomato, hot cherry peppers, baguette	10
GRILLED PORTOBELLO PESTO	Locally sourced portobello mushroom, house made pesto, bell pepper arugula, harvest bread	9.5
GRILLED GRUYÈRE AND SHORT RIB	Gruyère, braised short rib, topped with onion strings, sourdough	9.5
VEGGIE BURGER	Black bean, quinoa, rice, whole grain mustard aioli, avocado, onion strings, sprouts, challah bun	10
FORTHRIGHT BURGER	w/smoked bacon +3.5 Grass-fed beef, lettuce, tomato, grilled onion, cheddar, challah bun	10.5
PICK TWO:	Soup du jour -or- 1/2 salad -or- 1/2 sandwich w/GF bread +1	10.5
	House Pimento, Turkey BLT, French Picnic, Croque Monsieur, The Italian, Grilled Gruyère and Short Rib, House Pimento, Grilled Portobello Pesto, House Salad, Kale Caesar, Greens and Berries	

## FRESH-BAKED + SWEETS

House Ice Cream	seasonal flavor	3
Zucchini Bread (gf)	a la mode +3	3.5
Dark Chocolate Walnut Brownie (gf)	a la mode +3	3
Croissant	plain	3.5

## BEVERAGES

House-made Cashew Milk	4.5	
Black or Peach Iced Tea	2.5	
Fresh-squeezed Lemonade	3	
Topo Chico	2.5	
Maine Root	Mexicane Cola / Root Beer / Ginger Beer	2.5
Fresh-squeezed Orange Juice	3	
Cappuccino	4	
Americano	3	
Cortado	3.5	
Macchiato	3.5	
Chai Tea Latte	4.5	
Matcha Latte	4.5	
Hot Tea	2.75	
Hot Chocolate	3.25	

## COFFEE AND TEA

Drip Coffee	12oz / 16oz	2.5/3.25
French Press Coffee		3.5
Cold Brew	12oz / 16oz	3/3.5
Cold Brew Iced Cubes with Cashew Milk		5
Espresso		2.75
Latte		4.25
Iced Cashew Milk Latte		5

+ flavors: vanilla, chocolate, peppermint, caramel +.50

Proudly serving Mill-King Creamery low-temp pasteurized, organic milk



FARMS RANCHES AND LOCAL VENDORS WE SOURCE FROM: A Better Way Beef, Beeler's Pure Pork, Butters and Wood, Constanzo Farms, Coyote Creek Farm, Growthus Farms, J & B Farms, Joe Garza Farms, Johnson's Backyard Garden, Martinez Farms, Mill-King Creamery, Texas Farm Patch, Texas French Bread, Zenner Farms. Springdale Farm, Slow Dough Bakery

ALLERGY DISCLAIMER: We endeavor to provide gluten free and dairy free options for our customers. However, we cannot guarantee that cross-contamination does not occur in our from-scratch kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.