



the science of life

Our menu selection is assembled through an Ayurvedic lens for digestion from lightest to heaviest. Our ingredients are hyper-local yet globally inspired, and change with the seasons.

We anaerobically compost all organic waste as well as actively support regenerative farming through our selection of vendors at Pharm Table

-kitchen fee-

A 3% service charge will be added to each guest check to ensure competitive compensation for our team. If you would like this charge removed simply let us know.

Thank you for your kindness and support

scan the QR code below for additional menus



LUNCH served until 3pm.

GINGER MEAL STARTER AMUSE-BOUCHE 3
citrus pickled ginger to kindle the digestive fire

VEGAN SOUP CUP 7
pureed seasonal soup

CHARRED BEETS 12
pistachio pecan dukkah, green cashew sauce

PERUVIAN CEVICHE
turmeric leche de tigre, toasted sesame, sweet potato
Smoked mushroom 14
Scottish Salmon 16

CILANTRO COCONUT GUACAMOLE 14
avocado, cilantro coconut chutney, seasonal herbs, blackberries, heirloom corn tortillas
Seasonal crudité vegetables 6

GREEN BEXAR FARMS SALAD 12
Asian greens, shaved fennel, winter radishes, beet vinaigrette, pistachio pecan dukkah
SOUP & 1/2 SALAD 16
*Add ons: Scottish Salmon 14 or Pasture Raised Chicken 10

ROASTED CABBAGE WEDGE 14
sweet potato cashew date puree, pecan crumble, urfa chile oil
*Add ons: Scottish Salmon 14 or Pasture Raised Chicken 10

RED LENTIL KITCHARI 16
beet infused basmati rice, red lentil curry, cilantro coconut chutney, house sauerkraut, sumac onions
*Add on: Hemp seed avocado 5, Scottish Salmon 14 or Pasture Raised Chicken 10

BOARDS

PROBIOTIC BOARD 8
House fermented vegetables, great for gut health

ANTOJITOS BOARD 38
3 tacos {specialty mushroom, fish, 44 Farms beef short rib}
guacamole, house salsas, crudite, sumac pickled onions

BRUNCH served until 3pm.

MIMOSA GLASS 9 / CARAFE 40 (six servings)
Cava with your choice of orange, grapefruit, or pomegranate juice

ABRE OJOS 14
Central American inspired Bloody Mary. House fermented vegetables, smoked tomatoes
Choice of spirit: vodka, blanco tequila, mezcal

WELLNESS HIGHBALL non alcoholic 8
Choice of fresh ginger, turmeric, beet, or super green shot topped with kombucha

SWEET POTATO HASH 12
winter roots, sweet potato, dino kale, hemp seed crema, salsa ranchera
*Add on: Hemp seed avocado 5, Heritage Farm Egg 3, 44 Farms Beef Short Rib 12

HEIRLOOM CORN TACOS
substitute collard shells for tortillas
*to maintain the integrity of the tortillas, tacos come out as they are ready
Specialty mushroom taco, hemp seed salsa 8
Salmon fish taco, green cashew salsa 9
44 Farms beef short rib taco, sumac cashew cream 10

HUEVOS MESOAMERICANOS 16
2 farm eggs, black bean paste, avocado, pepita seeds, salsa ranchera, heirloom Non-GMO corn tortillas
*Add on: 44 Farms Beef Short Rib 12

SWEET POTATO WAFFLES 17
golden milk pear chutney, ginger sweet potato swipe

CHICKEN AND WAFFLES 28
house fermented wildflower honey, golden milk pear chutney, herb salad, ginger sweet potato swipe
*dairy free, gluten free

DESSERT

PECAN ALMOND SHORTCAKE 12
Seasonal Texas fruit compote, tonka bean, coconut cream
*contains eggs

MESQUITE HORCHATA PALETA 8
cashew coconut mesquite bean gelato

MESQUITE ICE CREAM SANDWICH 12
Black tahini mesquite chocolate chip cookie, coconut mesquite gelato

AVOCADO CHOCOLATE MOUSSE 8
Peruvian cacao, sucanat syrup, berries